

H A D S K I S TM

Opening Hours;
Friday 5pm to 9.30pm (from 25th Feb)
Saturday 1pm to 9.30pm

Lunch Menu

Roasted onion & thyme focaccia	4.50
Marinated olives	2.50
Parmesan arancini & roasted tomato sauce	6.50
Crispy squid, herb salad, Romesco & lime	8.50
Beetroot salad, rocket & walnut pesto	7.00
Prawn & Nduja linguine	9.50
Shellfish bisque	8.00
Irish cod, braised white beans & salsa verde	17.50
Spiced pork belly, mint & fennel	17.50
Duck breast, caramelised celeriac & potato	22.50
Mushroom ravioli & ragu sauce	15.50
10oz sirloin, chips & choice of sauce	28.50
600g Chateaubriand for 2 to share, sides & choice of sauces	73.00
Sauces: Peppercorn, Chimichurri, Salsa Verde	

Sides

Chips/ truffle chips	4.50
Tuscan potatoes	4.50
Cauliflower cheese	4.50
Mixed leaf salad	4.00
Roast Mushrooms	4.50

Desserts

Rhubarb sponge, poached rhubarb & almond	7.50
Chocolate mousse, peanut butter parfait & salted caramel	7.50
Affogato & biscotti	6.50
Cheese selection, grape & fig chutney	9.50
Ice cream, chocolate sauce, honeycomb	5.00

(v) (Vegan options also available)

Please advise a member of staff if you have any dietary requirements.

A discretionary 10% service charge will be added to all bills.

#greatfoodeveryday
@hadskis

Hadskis Drink Selection

Beer & cider

Bottle Aspoll Cider – Dry	5.00
Bottle Peroni	5.00
Bottle Hoegaarden	5.00
Bottle of Yardsman Lager/ Belfast Pale Ale	5.00
Tin of Guinness	4.50
Bottle Free Damm N/A	3.75

Mixed drinks

Espresso Martini	8.95
Old Fashion	8.95
Bramble	8.95
Kraken Storm	8.95

Hadskis wine selection

Glass of Prosecco				7.00
Renideo, Pinot Grigio, Veneto, Italy	175ml	6.50	250ml	8.50
Pask, Sauvignon Blanc, New Zealand	175ml	8.50	250ml	10.50
Terrapura, Merlot, Chile	175ml	6.50	250ml	8.50
Altosur Malbec, Mendoza, Argentina	175ml	8.50	250ml	10.50

Sparkling

Valdo Prosecco, Valdobriadene, Italy	29.50
--------------------------------------	-------

White wine

Renideo, Pinot Grigio, Veneto, Italy	24.50
Morin- Langaran, Picpoul de Pinet, Languedoc, France	32.50
Pajzos Tokaji, Furmint, Hungary	30.00
Pask Vineyards, Sauvignon Blanc, Marlborough, New Zealand	30.00
De Martino, Chardonnay, Chile	32.50
Alba Vega, Albarino, Spain	32.00

Rose wine

Domaine de L'Ambrosie, Rose D'Anjou, Loire, France	24.50
--	-------

Red wine

Terre di Montelusa, Primitivo, Puglia, Italy	29.00
Marques de Mundiaz, Rioja, Spain	28.50
T'air D'oc, syrah, pays D'oc, France	28.65
Grapillon 1806, Merlot, vins de Vaucluse, France	27.00
Altosur Malbec, Mendoza, Argentina	29.00
Terrapura, Merlot, Chile	24.00
Cline Zinfandel, California, U.S.A.	36.50