

H A D S K I S TM

OPENING HOURS
Monday to Thursday- closed
Friday 2 pm-9.30pm
Saturday 1pm- 9.30pm
Sunday 1pm – 6.00pm

Snacks

Bread, herbed butter	4.50
Hadskis fried chicken	5.00
Marinated olives	2.00
Smoked Almonds	2.00
Parmesan arancini	4.00

Small and large plates

Squid, romesco & lime	8.50/15.50
Burrata, beetroot & pistachio	8.00/15.50
Tomato risotto	7.00/14.00
Pasta and spiced meatballs	8.50/15.50
Cavatelli with duck ragu	9.00/17.00
Linguine, prawns & nduja	9.50/18.00
Gnocchi, ricotta & mushroom ragu	7.50/15.50

The rest

Roast monkfish with romesco & asparagus	26.00
Roast cod, gamberetti, sweetcorn, saffron	21.50
10oz Ribeye, chips & choice of sauce	27.00
Lamb rump, peas & fennel, mint salsa verde	22.50
900g T-bone for 2, chips & choice of sauce	73.00

Sauce; Pepper, Bearnaise, Chimichurri

Sides

Chips	4.00
Truffle Chips & Parmesan	4.50
Tuscan potatoes	4.50
French beans, shallots & Parmesan	5.00
Roast Mushrooms	5.00
Mixed leaf salad	4.00

Desserts

Lemon Tart	7.50
Vanilla panna cotta with strawberries	7.50
Affogato	6.50
Cheese selection	8.50
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.

Hadskis Summer 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

Summer mixed drinks

Aperol Spritz	8.95
Gin & Elderflower Spritz	8.95
Espresso Martini	8.95
Manhattan	8.95
Bramble	8.95
Kracken 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
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White wine

Renideo, Pinot Grigio, Veneto, Italy	24.50
Domaine Saint Maurici Chardonnay, Pays D'Oc, France	23.50
Morin- Langaran, Picpoul de Pinet, Languedoc, France	32.50
Alba Vega, Albariño, Spain	32.00
Pajzos Tokaji, Furmint, Hungary	30.00
Pask Vineyards, Sauvignon Blanc, Marlborough, New Zealand	30.00

Rose wine

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

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