

H A D S K I S TM

OPENING HOURS

Sunday to Thursday- closed
Friday 2 pm-9.30pm
Saturday 1pm- 9.30pm

Starters & snacks

Caramelised onion foccacia, herbed butter	4.50
Marinated olives	2.50
Smoked Almonds	2.50
Parmesan arancini	4.50
Squid, romesco & lime	8.50
Burrata, beetroot & pistachio	8.00
Roast onion risotto	7.00
Pasta and spiced meatballs	8.50

The rest

Roast cod, gamberetti, sweetcorn, saffron	21.50
Seabass, serrano ham, lemon caper butter	23.50
Butternut squash ravioli & sage butter	17.50
Gnocchi, cavolo nero & pecorino	16.50
Cured Ox cheek, mushroom cream, & cavatelli	18.00
10oz Ribeye, chips & choice of sauce	27.00
Slow cooked pork, walnuts, celeriac & apple	18.50
600g Chateaubriand for 2 to share, chips & choice of sauce	73.00

Sauces: Peppercorn, Chimichurri, Salsa Verde

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

Butterscotch and coconut tart	7.50
Tiramisu, dark chocolate & pistachio	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.

#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

Mixed drinks

Amaretto Sour	8.95
Pink Gin and Berry Spritz	8.95
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
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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
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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