

H A D S K I S TM

NEW OPENING HOURS

Monday & Tuesday – CLOSED
Wednesday & Thursday 5pm-9pm
Friday & Saturday 12noon-2.30pm
& 5pm – 9.30pm
Sunday 2pm-8pm

Snacks

Hadskis homemade bread (v)	4.00
Marinated olives	2.50

STARTERS

Soup of the day	5.00
Charcuterie, house pickles	11.00
Crispy squid, Romesco sauce & herb salad	8.00
Seafood chowder	7.50
Pork cheek, chorizo & apple	7.50
Burratta, marinated tomatoes, basil	8.50
Spiced meatball orecchiette, tomato sauce, spinach	7.95

MAINS

300g sirloin, chips & pepper sauce	24.50
Charred monkfish, bouillabaisse dressing & spring onions	24.50
Pork ragu, pasta & Parmesan	16.50
Lamb Rump, saffron risotto, salsa verde	23.00
Gnocchi garlic butter, peas & broad beans	12.50
(Add Portavogie Prawns)	18.50
8oz beef burger, cheese, bacon & pickle	13.50
Capunti, smoked salmon, ricotta, pesto	16.00

SHARING STEAKS

With a choice of 2 sides and 2 sauces: -

Chateaubriand (600g)	68.00
Tomahawk (1.2kg)	68.00

Extra sauce; pepper, Bearnaise, Red Wine Jus, Garlic Butter 1.00

SIDES

Chips	4.00	Champ	4.00
Roast Mushrooms	4.00	Truffle Chips & Parmesan	4.00
Greens	4.00	Rathlin kelp pesto salad	4.00

(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.

Specials

Arancini, salsa verde &
parmesan
6.00

Scallops, chanterelle
mushrooms, coppa
9.50

Sunday Roast

1pm-5pm

Roast Beef, Yorkshire
Pudding, Vegetables and
potatoes
16.50

HADSKIS TO GO LUNCH & DINNER

Please ask for menu or visit
www.hadskis.co.uk

COOKERY SCHOOL

Schedule online

To Book Visit

www.cookinbelfast.co.uk

Wine List	175ml	250ml	Bottle
Sparkling Wines and Champagne			
Valdo Prosecco , Valdobbiadene, Italy	7.50	29.00
Pierre Zero Alcohol Free Sparkling Wine, France 0%ABV	6.60
Conde de Caralt Brut Rosado, Catalonia, Spain		27.00
Forget Brimont NV, Champagne, France	66.00
White Wines			
Domaine Saint Maurici, Chardonnay, Pays d'Oc, France	6.25	8.50	23.00
Morin Picpoul de Pinet, Languedoc, France	7.50	9.75	29.00
Pasquiers Sauvignon Blanc, Languedoc, France	7.50	9.75	26.50
Chablis 1ere Cru, Alain Geoffroy, Burgundy, France	60.00
André Dezat, Sancerre, Loire, France	46.50
Louis Latour Meursault, Burgundy, France	96.00
Louis Latour Macon Lugny, Burgundy, France	36.00
Renideo Pinot Grigio, Veneto, Italy	6.40	8.45	25.20
Leitz Riesling, Eins Zwei Zero, Rheingau, Germany 0% ABV	4.25	6.00	18.00
Pajzos Tokayi Furmint, Tokaj, Hungary	30.00
Alba Vega Albarino, Rias Baixs, Spain	30.00
Pask Instinct, Marlborough, New Zealand	8.25	10.50	30.60
De Martino Chardonnay, Casablanca Valley, Chile	23.00
Rosé Wine			
Villa Wolf Pinot Noir Rosé, Pfalz, Germany	6.50	8.75	25.00
Red Wines			
Grapillon D'or Merlot/Caladoc, Rhone, France	27.00
T'air D'oc Syrah, Languedoc, France	7.40	9.65	27.90
Vallon D'Arche, Bordeaux, France	25.50
St Maurici Cabernet Sauvignon, Lanquedoc, France	6.50	8.75	23.50
Chateau Peyroutas Grand Cru St Emilion, Bordeaux, France	55.00
Chateauneuf-du-Pape, Télégramme, Rhône, France	72.00
Marques Mundiaz, Rioja, Spain	8.50	10.75	28.50
Marques de Murrieta Reserva, Rioja, Spain	52.50
Rocca Delle Macie, Chianti, Tuscany, Italy	42.00
Villa Wolf Pinot Noir, Pfalz, Germany	32.00
Chateau Musar, Lebanon	68.00
Altosur Malbec, Mendoza, Argentina	8.20	10.45	29.00
Terrapura Merlot, Central Valley, Chile	5.75	8.00	23.00
Terre di Montelusa, Primitivo, Puglia, Italy	29.00
70cl			
Dessert Wine			
Beaumes de Venise, Muscat, Rhone, France	6.50	30.00
Elysium Black Muscat	6.20		27.00