

To Start

Hadskis Bread & Butter	4.00
Celeriac & Pickled Apple Soup	5.00
Crispy Squid, Sauce Romesco & Fine Herbs GF N	8.00
Seafood Chowder, Mussels & Bacon	6.50
Cured Mackerel with Pickled Rhubarb	7.00
Fennel, Quinoa & Blood Orange Salad	7.00
Pork, Pigeon & Pistachio Terrine, Pickles, Apricot	7.00
Hannan's Spiced Meatballs, Orecchiette, Harissa & Parmesan	6.75
Herb Gnocchi with Mushroom Cream & Truffle	7.00

From the Charcoal Grill

Hereford Beef Burger & Chips	12.50
Bacon, Eggs & Chips	17.50
Co. Tyrone Sirloin, Chips & Pepper Sauce	23.00
Co. Tyrone Ribeye, Chips & Béarnaise	23.00
Tomahawk for Two	68.00
Chateaubriand for Two	68.00

The Rest

Bream, Scallop, Fennel, Apple & Pearl Barley	18.50
Whole Grilled Plaice, Mussels & Roasted Garlic	17.50
Miso Roast Squash, Potatoes, Almonds & Kale	13.50
Trofie, Kale Pesto, Mushroom, Rocket & Pecorino	13.50
Parmesan Polenta, Roast Shallot & Mushroom Duxelles	13.50
Veal Rump, Red Wine, Radicchio, Taleggio Risotto & Gremolata	22.50
Guineafowl, Roast Jerusalem Artichoke, Kale & Hazelnuts	18.00
Slow Cooked Pork with Chorizo & Chickpea Stew	16.50

Sides

Chips	3.00	Buttered Greens & Caraway	3.50
Truffle Chips & Parmesan	4.50	Mixed Leaf Salad	3.50
Champ	3.00	Truffle Roast Mushrooms	4.00

GF – Gluten Free
N - Contains Nuts

We source our ingredients from local producers.

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

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

TODAY

Wine Mondays

A 3-course themed meal, paired with wines from around the world.
30.00pp

Early Bird Menu

Monday-Friday
4pm-6pm
2 Courses 18.50
3 Courses 22.50

Award Winning Brunch

Saturday & Sunday
11am-2pm

Ask About Our Sunday Roast

Additions

Hadskis Mixed Grill.

Picanha Steak, Italian Sausage,
Black & White Pudding, Lamb
Cutlet, Mushroom, Tomato,
Fried Duck Egg,
Red Wine Jus & Chips
19.00

Cocktail of the Week

Sloe Gin Fizz

Plymouth Sloe Gin, Triple Sec,
Lemon, Sugar, Orange Bitters & Egg
White
9.95

Signature Serve

Malfy Blood Orange & Fever Tree
Ginger
9.95

	175ml	250ml	bottle
Sparkling Wines and Champagne			
Forget Brimont NV, Champagne, France	10.95	----	55.00
Montagner Spumante Prosecco, Italy	6.00	----	29.00
Conde de Caralt Brut Rosado, Catalonia, Spain	----	----	25.00
White Wines			
Kalius 22, Macabeo, Cariñena, Spain	4.75	6.50	18.00
Holy Snail Sauvignon Blanc, Loire, France	6.75	8.75	25.00
Col di Sotto, Pinot Grigio, Veneto, Italy	7.75	10.00	20.00
Paddock Chardonnay, South East Australia	5.75	7.50	21.00
Volpi Amonte Cortese, Piedmont, Italy	7.25	9.75	29.00
Alba Vega, Albarino, Rias Baixas, Spain	8.25	10.50	30.00
Kate Radburnd Sauvignon Blanc, Marlborough, New Zealand	8.25	10.50	31.00
Picpoul de Pinet, Domaine de Beauvignac	7.25	9.75	27.50
Rioja Vega Blanco	----	----	21.00
Zaccagnini Verdicchio, Marche, Italy	----	----	27.00
Domaine Des Lauriers Viogner	----	----	26.00
Muscadet 'La Griffie', Sevre et Maine Sur Lie, France	----	----	29.50
Forest Estate Pinot Gris, Marlborough, New Zealand	----	----	34.00
Porta 6 White, Lisboa, Portugal	----	----	25.00
Domaine Le Verger Alain Geoffroy, Chablis, France	----	----	41.00
André Dezat, Sancerre, Loire, France	----	----	42.00
Domaine Nathalie et Gilles Fèvre, Chablis 1er Cru	----	----	72.00
Rosé Wine			
J.LVilla Wolf Pinot Noir Rosé, Pfalz, Germany	----	----	27.00
Pleno Rosado, Navarra, Spain	4.75	6.50	18.00
Red Wines			
Domaine Saint Maurici Cabernet Sauvignon, Pays d'Oc, France	6.50	8.50	24.50
Porta 6, Lisboa, Portugal	6.00	8.00	22.00
Chukkers Malbec, Argentina	7.50	10.00	28.50
Rustenberg Cabernet Sauvignon, Stellenbosch, South Africa	7.50	10.00	28.50
Paddock Shiraz, South East Australia	5.75	7.75	22.00
Tierra Alta, Pinot Noir, Central Valley, Chile	6.75	8.75	25.50
Grapillon D'or Merlot/Caladoc, Rhone, France	6.75	8.75	25.50
Pleno Tempranillo, Navarra, Spain	----	----	18.00
Massaya Red Selection, Bekaa Valley, Lebanon	----	----	38.00
Vina Bujanda Rioja Gran Reserva, Rioja, Spain	----	----	48.00
Chianti Classico 'La Pievanella, Italy	----	----	25.50
Chateau Peyroutas Grand Cru St Emilion, Bordeaux, France	----	----	35.00
Ancora Sagniovese	----	----	27.00
Forrest Estate Pinot Noir, Marlborough, New Zealand	----	----	35.50
Jorio Montepulciano, Abruzzo, Italy	----	----	32.00
Cape Heights Pinotage, South Africa	----	----	23.00
Coteaux Bourguignons Duc De Belmont, Pinot Noir Gamay, France	----	----	30.00
Rioja Vega Crianza, Rioja, Spain	----	----	26.00
Mauro Veglio Barolo, DOGG, Gattera, Italy	----	----	58.00
Ballybosch, Red Blend, South Africa	----	----	25.00
Chateau Musar, Lebanon	17.50	----	67.50
Chateauneuf-du-Pape, Télégramme, Rhône, France	----	----	73.00
Cantine Pra Valpolicella, Ripasso, Veneto, Italy	----	----	74.00