

Opening Times
Dinner 6pm - 10pm

(Gf) Gluten Free (V) Vegetarian (Ve) Vegan



For Advice on Food Allergies and Intolerances,
please speak to a member of our team
who will be able to assist you.

STARTERS

Starter / Main			Starter / Main		
Sharing Platter Charcuterie Board For Two - Selection of Continental Meats, Marinated Mediterranean Vegetables, Baby Mozzarella & Warm Bread	£14.95		Seasonal Oysters served with, Lemon, Tabasco & Shallot Vinaigrette	3 £7.50 6 £15.00	
Roast Butternut Squash & Celeriac Soup, Hazelnut & Watercress Dumplings (Ve)	£5.95		Moules Marinières White Wine, Shallots, Garlic & Parsley (Gf)	£8.95	£13.95
Crab & Smoked Haddock Risotto Infused with Saffron & Truffle (Gf)	£7.95		Soused Mackerel, Beetroot Textures, Tempura Cauliflower	£7.95	
Twice Baked Hattie's Blue Cheese Soufflé (V)	£7.95		Seared Scallops, Celeriac Purée & Pancetta Red Apple Crisp (Gf)	£9.95	
Charred Goats Cheese, Golden Beetroot, Candied Hazelnuts, Rocket & Pomegranate Vinaigrette (V) (Gf)	£7.50		Garlic Buttered Grilled Lobster, Dressed House Salad (served with fries or Saffron potatoes)	Half £15.95 Full £29.95	
Tempura King Prawns, Sweet Chilli & Yuzu Salad (Gf)	£11.50	£19.95	(Gf) Braised & Pressed Ham Hock, Pigs Cheek Bon Bon, Pickled Micro Vegetables, Red Apple & Tarragon Puree	£7.50	
			Pork Belly Ribs, Fennel & Corn Slaw, Barbeque Sauce	£7.95	£13.95

STEAKS

All our premium steaks are grass-fed Hereford Beef, sourced from Durham farms & aged for 28 days in our Meat Locker.

6oz Fillet	£21.95	Whole Chateaubriand for 2 to share Served with two sides & two sauces for 2 persons	£65.00
8oz Fillet	£28.50		
12oz Fillet on the bone	£31.95	Steak Sharing Board for two people - 5oz Rump, 5oz Sirloin, 5oz Fillet & 5oz Rib Eye	£45.00
10oz Sirloin	£26.50	Surf & Turf Half Lobster and 8oz Fillet Steak served with Garlic & Herb Butter, Fries & Salad	£39.95
10oz Rump Steak always a favourite, served with a fried egg	£20.75		
10oz Rib Eye	£23.50	10oz Hardwick Beef Burger in a Brioche Bun with Gruyère Streaky Bacon, BBQ Mayonnaise, Homemade Pickles, House Salad & French Fries	£16.95
16oz T Bone Steak	£30.95		

20oz Rib Eye - The House Special £33.95

Our Steaks are served with roasted field mushroom, tomato & roast onion, & a choice of butter or sauce.

Sauces - Peppercorn (Gf), Diane, Béarnaise (Gf), Blue Cheese (Gf) Butter - Garlic & Herb (Gf),

SPECIALS

Duo of Pheasant, Roast Breast & Twice Cooked Leg Roulade, Root Vegetable Tian, Artichoke Puree, Roasted Golden Beets & Candied Hazelnut Jus (Gf)	£15.95
Pan Roasted Venison Saddle, Rosemary Infused Mash, Cumin Glazed Baby Carrots, Roast Baby Turnips, Clementine Jus	£19.95
Pan Roast Duck Breast, Celeriac Fondant, Butternut Puree, Glazed Parsnips & Quince Jus (Gf)	£17.95
Pork 3 Ways, Braised Neck Bon Bon, Twice Cooked & Pressed Belly, Poached Fillet, Apple, Tender Stem Broccoli, Parmentier Potatoes, Sweet Cider Jus (Gf)	£16.95

HALIBUT - THREE WAYS

Posh Fish & Chips, Tempura Battered Halibut, Minted Pea Puree, Tartar Relish, Dripping Cooked Chips	£21.95
Roast Halibut, Saffron Infused Potato, Crab & Lime Buttered Kale, Salsa Verdi (Gf)	£21.95
Herb Crusted Halibut, Heritage Potato, Cauliflower Tempura, Watercress & Truffle Velouté	£21.95
Spiced Cauliflower Steak, Sweet Potato Fries, Roast Vine Tomatoes, Salsa Verdi (Ve)	£12.95
Foraged Mushroom & Pumpkin Gnocchi, Parmesan Tuile (V)	£11.95
Butternut Squash & Celeriac Risotto, Crispy Leeks (V)	£10.95
Curried Camembert Samosa, Warm Kale & Hazelnut Salad (V)	£11.50

VEGETARIAN

SIDE ORDERS

Sweet Potato Fries (Gf) (Ve)	House Salad (Gf) (Ve)	Saffron Buttered Potatoes (Gf)	Onion Rings (Ve)	Kale (Gf) (Ve)	Pea, Pancetta & Spinach Fricassee (Gf)	Skin on Fries (Gf) (Ve)	Dripping Cooked Chips (Gf)
£4.50	£3.50	£4.50	£3.50	£3.50	£3.50	£3.50	£3.50



Hardwick Hall Hotel, Sedgefield, County Durham, TS1 2EH
Telephone 01740 620253 www.hardwickhallhotel.co.uk



Homemade Ice Creams (GF)

£5.50 for 3 scoops

Chocolate Brownie Ice Cream Pistachio Ice Cream
Passion Fruit & Meringue Ice Cream Banana Ice Cream

Homemade Sorbets (Ve)

£5.50 for 3 scoops

Mandarin Sorbet Apple & Calvados Sorbet Sour Cherry & Amaretto Sorbet

Homemade Desserts

£7.95

Clementine, Blackberry & White Chocolate Trifle

Pomegranate & Apple Cheesecake,
Passion Fruit Gel, Candied Rhubarb

Sanction Gin Panna Cotta,
Strawberries & Mint (Gf)

Dark Chocolate & Black Cherry Delice,
Blood Orange Gel, Granola

Apple & Hazelnut Strudel,
Vanilla Bean Anglaise

Selection of Local & Continental Cheeses served with Water Biscuits, Grapes, Celery & Onion Chutney

£8.95

PUDDING WINES

Muscat de Frontignan, Chateau de Stony 37.5cl £23.95
Finca Antigua Moscatel 37.5cl £27.50
(Selection of pudding wines by the glass from £6.50)

PORTS

Cockburns Ruby Port 50ml £4.60
Ferreira LBV Port 2015 50ml £5.50
Graham Vintage Port 2005 50ml £8.00

DIGESTIFS

Remy Martin VSOP 25ml £5.00
Remy Martin Coeur de Cognac 25ml £7.50
Courvoisier XO 25ml £14.00
Hennessy XO 25ml £14.00

HOT BEVERAGES

Coffee £3.00 Americano £3.00
Espresso £3.00 Latte £3.50
Cappuccino £3.50 Hot Chocolate / Whipped Cream £3.50

Liqueur coffee - with the liqueur of your choice £5.95
Pot of Yorkshire tea £2.75
Or choose from the following:
Earl Grey, Chamomile, Green Tea, Peppermint, Fruit Tea, Darjeeling £2.75

RIB ROOM SPECIAL OFFERS

MONDAY & SUNDAY - STEAK DEAL NIGHT

£39.95 per couple
Includes 8oz Rump/Rib Eye Steak
with 75cl Bottle of House Wine

THURSDAY - SURF & TURF

£47.95 per couple
Includes 8oz Rump/Rib Eye Steak with Giant King Prawn
and 75cl Bottle of House Wine

FRIDAY - LADIES NIGHT

A complimentary glass of Prosecco
(when ordering a Starter and Main Course)

House Champagne - Taittinger

Brut Reserve - A light, delicate & elegant champagne.
ideal as an aperitif. £55.00
Cuvee Nocture - Smooth very velvety yet crisp £69.00
Prestige Rosé - Delicate & fruity £69.00