

STARTERS

Soup of the Day	£7.95	Pan Seared North Sea Scallops, Sweetcorn Puree, Chorizo, Black Pudding & Crisp Pancetta	£13.95
BBQ Glazed Belly Ribs, Sweetcorn Puree with Pickled Red Cabbage (Gf)	£11.45	Asparagus & Blue Cheese Tartlet with Rocket & Red Pepper Salad (V)	£11.45
Spiced Red Pepper, Chorizo & Lime King Prawns Pil Pil with Toasted Ciabatta	£12.95	White Crab & Avocado Tian with Beetroot & Wholemeal Toast	£12.50
Whipped Chicken Liver & Truffle Parfait with Toasted Brioche	£11.45	Moules Marinière, Garlic & White Wine Cream Sauce (Gf)	£11.95
Pressed Ham Hock Terrine, Pea Puree & Black Pudding Bon Bon	£11.45	Duo of Beetroot & Walnut Salad (Ve) (Gf)	£11.45

STEAKS

All our steaks are served with traditional grill garnish, twice cooked chips & a choice of sauce

8oz Fillet	£39.50
10oz Sirloin	£35.95
10oz Rib Eye	£35.95
10oz Rump	£33.95
16oz T Bone	£42.95
20oz Rump	£48.50

Steak Sharing Board for two people - 4oz Fillet, 5oz Rump, 5oz Ribeye, 5oz Sirloin £69.00

Add a local Garlic Buttered King Prawn £10.00

Sauces - Peppercorn (Gf), Diane, Béarnaise (Gf), Blue Cheese (Gf), 1 Butter - Garlic Butter (Gf)

SPECIALS

Hardwick Burger, Candied Streaky Bacon with Pickles, Gruyere Cheese & Skin on Fries	£19.95	Beetroot Burger, Brioche Bun with Spiced Vegan Coleslaw & Skin on Fries	£17.95
Wild Mushroom & Truffle Gnocchi with Parmesan Butter Cream (V)	£19.95	Tempura Battered Cod, Twice Cooked Chips with Pea Puree & Tartar Relish	£21.95
French trimmed Lamb Rack with Roasted Beetroot, Asparagus, Onion Soubise & Mint Chimichurri (Gf)	£27.95	Pan Roasted Chicken, Fondant Potato, Black Pudding & Pancetta, Tenderstem Broccoli with Red Wine Jus	£23.95
Halibut, Crispy New Potatoes with Spinach, Red Onion & Citrus Butter Sauce (Gf)	£29.95		

SIDE ORDERS £4.50 each

Twice Cooked Chips | Skin on Fries | Battered Onion Rings | Tenderstem Broccoli
Hardwick Mixed Salad | Garlic Butter Spinach | Baby New Potatoes

Hardwick Hall Hotel, Sedgfield, County Durham, TS21 2EH Telephone 01740 620253 www.hardwickhallhotel.co.uk



For advice on food allergies and intolerances, please speak to a member of our team who will be able to assist you.

As we use many ingredients and shared equipment, we are unable to guarantee that our food is fully allergen free due to the risk of cross-contact.

Our vegan food is prepared using a vegan recipe but is not suitable for those with milk or egg allergies.



HOMEMADE DESSERTS

Chocolate Orange Lava Cake
£9.95

Orange & Honeybee Gin Panna Cotta
£9.95

Toffee Cheesecake With
Salted Caramel Sauce £9.95

Vanilla Pod Crème Brûlée & Strawberry
Jammy Dodger £9.95

Selection of Local Cheese & Biscuits with Chutney, Grapes & Celery
£13.50

PORTS

Cockburns Ruby Port 50ml £4.95
Ferreira Ruby Port 50ml £5.00
Graham Vintage Port 2005 50ml £8.00

WHY NOT TRY

Affogato £4.95
Coffee Espresso poured over
Vanilla Ice Cream

DIGESTIFS

Remy Martin VSOP 25ml £8.00
Courvoisier XO 25ml £14.00
Hennessy XO 25ml £14.00
Martel XO 25ml £14.00

HOT BEVERAGES

Coffee £3.75 Americano £3.50 Liqueur coffee - with the liqueur of your choice £8.95
Espresso £3.50 Latte £3.95 Pot of Yorkshire Tea £3.75
Cappuccino £3.95 Hot Chocolate / Whipped Cream £3.95 Or choose from the following:
Earl Grey, Chamomile, Green Tea, Peppermint, Fruit Tea, Darjeeling £3.75

RIB ROOM SPECIAL OFFERS

STEAK DEAL NIGHT MONDAY & SUNDAY

£64.95 per couple
Includes 10oz Rump Steak
with 75cl Bottle of House Wine

FRIDAY & SATURDAY FIZZ NIGHT

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

Join us for our fabulous TRADITIONAL SUNDAY LUNCH

2 Course £25.95
3 Course £29.95

GOURMET GETAWAY BREAK From £189.00

Bottle off Prosecco on arrival
Dinner for 2 in the Award Winning Rib Room Steakhouse & Grill
Overnight Accommodation
Full English Breakfast
(£50 per couple allowance towards dinner. Subject to availability)