

The
Redworth Hall
HOTEL

COUNTY DURHAM

Restaurant
1744

3 courses £28.50 • 2 courses £24.50

Guests on a dinner inclusive package may choose a 3 course meal.
Supplements will be added to your bill as taken.
If you have any dietary requirements or allergies
please seek advice from a team member.

Selection of Breads, Oils, Balsamic and Olives £3.50

STARTERS

Soup of the Day

Artisan bread roll (v, *)

Chicken Liver Pate (*)

Sourdough, tomato gel, cucumber, pickled carrot

North Atlantic King Prawns (gf) £3.00 supplement

Chilli, lime, garlic, butter & coriander, chicory & tomato salad

Thai Spiced Fishcakes

Mango, mint & chilli salsa

Cheese & Red Onion Croquettes (gf, v)

Roasted pepper & tomato chutney

Roasted Beetroot & Butternut Squash Salad (gf, v)

Candied walnuts, honey & mustard dressing

FROM THE GRILL

All our steaks are from farms in Northumberland
and Durham and dry aged for at least 21 days.

8oz Sirloin – (£9 supplement) (gf)

8oz Ribeye – (£9 supplement) (gf)

Garlic, herb & lemon marinated butterflied Chicken

~ **Choice of Diane, Peppercorn, Red Wine Jus or Garlic Butter** ~

All served with hand cut chips, grilled tomato, field mushroom.

SAUCES

Peppercorn, Diane, Red Wine Jus, Garlic Butter - £2.50

SOMETHING ON THE SIDE

£3.50

**Hand Cut Chips | Beer Battered Onion Rings | Garlic Bread
Creamed Cabbage with Bacon | House Salad
Steamed Market Vegetables | Skinny Fries with Aioli**

BURGERS

The Redworth Burger

Two prime beef burgers topped with smoked Applewood cheese,
crispy bacon and tomato relish

The American Burger

Two prime beef burgers, American cheddar, caramelised red onions,
fresh onion, crispy bacon, lettuce and tangy burger sauce

Nduja Chicken Burger

Beer battered chicken fillet, sweet and sticky nduja
and honey mayo dressing, mozzarella and rocket

Quorn Vegan Burger (vg)

Topped with violife cheese, baby gem lettuce,
sliced tomato and vegan chilli mayonnaise

*All served in a brioche bun with baby gem and tomato
sliced plum tomato and hand cut chips.*

MAINS

Rolled Feather Blade of British Beef (gf)

Fondant potatoes, roasted vegetables and red wine jus

Pumpkin Ravioli (vg)

Rich tomato and red pepper sauce, vegetable crisps

Roasted Breast of Chicken (gf)

Fondant potatoes, market vegetables, mushroom cream sauce

Grilled Seabass (gf)

Creamy white wine, pea, onion and potato fricassee

Slow Cooked British Belly Pork (gf)

rolled with apricot stuffing, sage mash potato, market greens,
apple puree, crackling & sage jus

Creamy Wild Mushroom & Asparagus Open Lasagne (v)

Parmesan Crisp

DESSERTS

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Lemon Posset (gf)

Raspberry compote, sweet shortbread biscuit

Lotus Biscoff Cheesecake (vg)

Vegan salted caramel ice cream

Eton Mess Sundae (gf)

Vanilla & strawberry ice creams, summer berries,
whipped cream and meringue pieces, chocolate drizzle topping

Chocolate & Salted Caramel Tart

Raspberry sorbet

Cheeseboard

Harrogate Blue, Cornish Yarg, Somerset Brie,
Smoked Applewood Cheddar (*)
Biscuits, celery, chutney, grapes (£4 Supplement)