



1744 RESTAURANT

menu

SHARERS

For two

HOUSE MARINATED OLIVES ^(vg)	3.50
<i>A mix of olives marinated in lemon and chilli</i>	
BEETROOT HUMMUS ^(vg)	3.50
<i>Warmed flatbread strips, beetroot hummus dip</i>	
ARTISAN SOURDOUGH BREAD BASKET ^(v)	6.95
<i>Sea salt butter, olive oil and balsamic</i>	
OVEN BAKED CAMEMBERT ^(v)	13.95
<i>Oven baked camembert with garlic and rosemary, locally baked bread, oil and balsamic</i>	
CHARCUTERIE PLATTER	16.95
<i>A selection of sliced cold meats, pickles, chutney, house marinated olives, farmhouse bread</i>	
MEZZE PLATTER ^(v)	15.95
<i>Marinated olives, beetroot hummus, falafels, burrata, crushed avocado, flatbread strips and vegetable sticks</i>	

SALADS

SUPERFOOD SALAD ^(vg)	15.95
<i>Quinoa, roasted vegetables, pomegranate, mixed leaves, citrus dressing, nuts and seeds</i>	
<i>Add chicken / halloumi</i> ^(v)	£4.00
CHAR-GRILLED CHICKEN CAESAR	15.95
<i>Gem lettuce, Parmesan, anchovies, pancetta & sourdough croutons</i>	

STARTERS

SMOKED SALMON PARFAIT	10.95	SMOKED HADDOCK SOUFFLE	10.95
<i>Beetroot piccalilli, sourdough toast, lemon</i>		<i>Baked with smoked haddock cream, parmesan and herbs</i>	
TEMPURA PRAWNS & CALAMARI	11.95	CHICKEN YAKITORI	8.95
<i>Tempura prawns & salt and pepper squid, wasabi mayonnaise, citrus ponzu, burnt lime</i>		<i>Japanese-style spiced chicken skewers, chilli and coriander jam, Asian slaw</i>	
PEA AND MINT SOUP ^(v)	6.50	CHICKEN LIVER PATE	8.50
<i>Freshly prepared soup, crusty bread and sea salt butter</i>		<i>Chicken liver pate, caramelised red onion chutney, focaccia crisp breads</i>	
MOULES	8.95	BAKED FALAFEL ^(vg)	8.50
<i>Steamed mussels in a garlic and cream sauce, crusty bread and sea salt butter</i>		<i>Lightly spiced falafels, grilled courgette, beetroot hummus & rocket</i>	
BURRATA ^(v)	8.95	KING PRAWN COCKTAIL	12.95
<i>Creamy burrata, smoked aubergine puree, hazelnut dressing, focaccia crisps</i>		<i>Bloody Marie Rose, pickled celery, bread and butter</i>	

MAIN COURSES

RAINBOW CHARD & KALAMATA OLIVE RAVIOLI ^(vg)	14.50	PAN ROASTED SEA BASS	21.50
<i>Tomato puttanesca sauce, chilli and capers</i>		<i>Roast fillet of sea bass, crushed new potatoes, seasonal vegetables, basil pesto & red pepper essence</i>	
HAND BATTERED FISH & CHIPS	16.95	GOATS CHEESE TORTELLONI ^(v)	14.95
<i>Local beer battered haddock, hand cut chips, 'chip shop favourites'</i>		<i>Goats cheese and beetroot tortelloni, garlic oil, rocket and parmesan</i>	
ROAST CHICKEN	18.95	GRILLED SALMON	22.50
<i>Roast chicken breast, fondant potato, roasted carrot and parsnips, sage and onion puree, red wine jus</i>		<i>Grilled salmon with smoked anchovy crumb, chermoula gnocchi, wilted spinach and edamame beans</i>	
BEEF BOURGUIGNON	19.95	SLOW ROAST PORK BELLY	18.95
<i>Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onions, bacon and mushrooms</i>		<i>Slow roast pork belly, black pudding and chorizo mash, apple & tarragon sauce, cider gravy</i>	
CHAR-GRILLED BURGER	15.95	228G FLAT IRON STEAK / 284G RIBEYE STEAK	17.95 / 28.95
<i>Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato and French fries</i>		<i>Dressed rocket, béarnaise sauce and French fries</i>	
<i>Plant based version available</i> ^(vg)			
SHEPHERD'S PIE	17.95		
<i>Slow cooked lamb shepherd's pie, cheddar and parmesan mash, fine beans</i>			

SIDES

STEAK GARNI ^(v)	2.95
<i>Garlic flat mushroom, roasted tomato and 2 onion rings</i>	
HOUSE SALAD ^(v)	2.95
<i>Mixed salad, French dressing</i>	
HAND CUT CHIPS / FRENCH FRIES ^(vg)	3.50
<i>Smoked sea salt & rosemary</i>	
CRUSHED NEW POTATOES ^(v)	2.95
<i>Truffle dressing, parmesan</i>	
BEER BATTERED ONION RINGS ^(v)	3.50
FINE BEANS ^(v)	3.95
<i>Tomato, shallots & garlic</i>	
SAUCES	2.95
<i>Peppercorn</i>	
<i>Chip Shop Curry</i> ^(vg)	
<i>Béarnaise Sauce</i> ^(v)	

DESSERTS

CHOCOLATE BOMB ^(v)	9.95
<i>Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce</i>	
GLAZED PINEAPPLE ^(vg)	8.50
<i>Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup</i>	
WINTER ETON MESS SUNDAE ^(v)	7.95
<i>Mixed berry compote, meringue, Chantilly cream, strawberry coulis, vanilla pod ice cream</i>	
ST CLEMENTS CHEESECAKE ^(v)	7.95
<i>Orange gel, steeped berries</i>	
WHITE CHOCOLATE MOUSSE ^(v)	9.50
<i>Black cherry and pistachio</i>	
STICKY TOFFEE PUDDING ^(v)	8.50
<i>Yorkshire Tea, butterscotch sauce, vanilla ice cream</i>	
SELECTION OF ICE CREAMS & SORBETS ^(v) / SCOOP	2.50

The
Redworth Hall
HOTEL

COUNTY DURHAM



Scan for nutritional & allergen information

× (vg) Vegan × (v) Vegetarian
× (vg**) Vegan Alternative Available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.