

A LA CARTE

menu

The
Redworth Hall
HOTEL

COUNTY DURHAM

SHARERS & NIBBLES

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| MIXED BREADS | 7.95 |
| Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter | |
| MOROCCAN CORN RIBS (vg)(ngci*) | 8.95 |
| Moroccan spices, fresh lime, red chilli | |
| MIXED OLIVES (vg)(ngci*) | 5.95 |
| Bella di Cerignola mixed olives | |
| MESQUITE SMOKED CHICKEN WINGS (ngci*) | 9.5 |
| Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli | |
| ARANCINI PEPPERONATA (v) | 5.95 |
| Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers and melting mozzarella with garlic aioli | |
| CHARCUTERIE & CHEESE BOARD | 18.95 |
| Cured meats, Welsh Cheddar, French Brie, sourdough, cornichons, apple & cider brandy chutney | |
| VEGETARIAN ANTIPASTI BOARD (v) | 17.95 |
| Olives, houmous, artichoke hearts, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes | |

STARTERS

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| BEEF & CHIANTI CROQUETTES | 9.5 | CHICKEN & HAM HOCK TERRINE | 9.5 |
| Golden beef and Chianti croquettes. rich, melt-in-your-mouth beef wrapped in a delicate crunch, served on red wine jus with pea shoots | | Terrine of tender chicken and subtly smoked ham hock, pressed for depth of flavour and sliced thick. Served with pickles, chutney and toasted sourdough | |
| FLORENTINE FISHCAKE (ngci*) | 9.5 | TWICE BAKED CHEESE SOUFFLÉ (v) | 10.95 |
| Smoked haddock & cream cheese fishcake, sugar snap peas, tenderstem broccoli & garden peas | | Light, airy, and enriched with mature Cheddar and Gruyère, baked twice for a perfectly risen, velvety finish. Served with a cheese sauce and truffle oil. | |
| ARTICHOKE FLOWER (vg)(ngci*) | 8.95 | VEGETABLE & RED LENTIL SOUP (vg) | 7.95 |
| crisp breaded fried artichoke flower, houmous, Frisée lettuce and herb oil | | A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread. | |
| THAI SPICED CHICKEN & COCONUT SOUP | 7.95 | SMOKED SALMON (gfa) | 10.95 |
| A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger & kaffir lime leaves | | Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast | |


SALADS

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| CAPRESE SALAD (v)(ngci*) | 14.95 | SUPERFOOD SALAD (vg)(ngci*) | 13.95 |
| Fresh vine tomatoes, creamy mozzarella, & basil leaves, finished with extra virgin olive oil & a drizzle of balsamic glaze | | A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce & toasted seeds, tossed with a zesty lemon & herb dressing | |
| CAESAR SALAD | 14.95 | ADD HALLOUMI (v)(ngci*) 4.95 ADD GRILLED CHICKEN BREAST (ngci*) 5.95 ADD FALAFEL (vg) 4.95 | |
| Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies | | | |

MAINS

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| 15oz SLOW COOKED LAMB SHANK (ngci*) | 31.95 | CHICKEN TIKKA MAKHANI | 19.95 |
| A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint and rosemary jus, accompanied by buttery mashed potato and tenderstem broccoli | | Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice | |
| TUSCAN SEA BASS (ngci*) | 24.95 | GARLIC & HERB HALF ROAST CHICKEN (ngci*) | 18.95 |
| Pan-seared sea bass fillet served with a Tuscan tomato, olive, and caper ragù, finished with fresh basil and lemon | | 1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad | |
| FISH & CHIPS (ngci*) | 19.95 | CONFIT DUCK | 26.95 |
| Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge | | Crispy duck leg, Marco Pierre White potato gratin, sugar snap peas, tenderstem broccoli, red wine jus | |
| HALLOUMI & CHIPS (ngci*) | 19.95 | PEA & SHALLOT RAVIOLI (vg) | 17.95 |
| Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce | | Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan | |

FROM THE GRILL

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| SIGNATURE CHEESEBURGER | 18.95 |
| Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries | |
| GARDEN BURGER (vg)(gfa) | 17.95 |
| Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, green pesto served with french fries, rocket and tomato salad | |
| 8oz DRY AGED RIBEYE STEAK (ngci*) | 32.95 |
| 8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket and Parmesan salad, peppercorn sauce  | |
| 8oz RUMP STEAK (ngci*) | 29.95 |
| 8oz British rump steak, tripple cooked chips, rocket and Parmesan salad, peppercorn sauce  | |

DESSERTS

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| CHOCOLATE & CARAMEL CHEESECAKE (vg)(gfa) | 8.95 |
| A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream | |
| CHURROS & DIPS (v) | 7.95 |
| Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip & dulce caramel | |
| BANANA BRÛLÉE STICKY TOFFEE PUDDING (v) | 8.95 |
| Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce & vanilla ice cream | |
| MACERATED STRAWBERRY & ELDERFLOWER ETON MESS (v)(ngci*) | 7.95 |
| Macerated strawberries folded with elderflower-infused cream, crushed meringue, vanilla ice cream finished with a drizzle of strawberry coulis | |
| INDIVIDUAL MASCARPONE TIRAMISU (v) | 9.5 |
| Espresso-soaked sponge (savoiardi) biscuits & a rich mascarpone cream, finished with a generous dusting of cocoa powder | |
| CHEESEBOARD (v) | 12.95 |
| Hand selected cheeses, Colliers Welsh Cheddar French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear & wine chutney | |
| SORBET SELECTION (vg)(ngci*) | 7.5 |
| Choose any three scoops from our refreshing sorbets: strawberry & Champagne, raspberry, or lemon | |
| ICE CREAM SELECTION (v) | 7.5 |
| Choose any three scoops from our refreshing ice creams: chocoholic heaven, salted caramel, succulent strawberry, honeycomb | |

SIDES

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| STEAK GARNISH (vg) | 4.5 |
| Portobello mushroom, grilled tomato & onion rings | |
| CURRY GARNISH (v) | 4.5 |
| Poppadum, tear drop naan bread, mango chutney | |
| ONION RINGS (vg) | 4.25 |
| FINE BEANS (vg) | 4.25 |
| FRENCH FRIES (vg)(ngci*) | 4.95 |
| SAUTÉED SPINACH (vg)(ngci*) | 4.25 |
| CHILLI & GARLIC TENDERSTEM BROCCOLI (vg)(ngci*) | 4.5 |
| TRIPLE-COOKED CHIPS (vg)(ngci*) | 4.95 |
| ROCKET & PARMESAN SALAD (v)(ngci*) | 4.5 |
| PEPPERCORN SAUCE (v)(ngci*) | 4.5 |
| RED WINE JUS (vg)(ngci*) | 4.5 |
| SLOW-ROASTED GARLIC AIOLI (v) | 4.25 |
| KACHUMBER SALAD (vg)(ngci*) | 4.25 |
| TOMATO & ONION SALAD (vg)(ngci*) | 4.5 |

(vg) Vegan (v) Vegetarian (vg*) Vegan Optional (gfa) Gluten Free Alternative

While we offer dishes created with no gluten containing ingredients (NGCI), our kitchen handles wheat/gluten, and cross-contamination could still occur.

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.