

ALL DAY DINING

menu

The
Redworth Hall
HOTEL

COUNTY DURHAM

SHARERS & NIBBLES

MOROCCAN CORN RIBS (vg)(ngci*)	8.95
Moroccan spices, fresh lime, red chilli	
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

BEEF & CHIANTI CROQUETTES	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	
FLORENTINE FISHCAKE (ngci*)	9.5
Smoked haddock & cream cheese fishcake, sugar snap peas, tenderstem broccoli & garden peas	
THAI SPICED CHICKEN & COCONUT SOUP	7.95
A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger & kaffir lime leaves	
CHICKEN & HAM HOCK TERRINE	9.5
Terrine of tender chicken and subtly smoked ham hock, pressed for depth of flavour and sliced thick. Served with pickles, chutney and toasted sourdough	
VEGETABLE & RED LENTIL SOUP (vg)	7.95
A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread	
SMOKED SALMON (gfa)	10.95
Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast	

SALADS

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

ADD HALLOUMI (v)(ngci*) | **4.95**
ADD GRILLED CHICKEN BREAST (ngci*) | **5.95**
ADD FALAFEL (vg) | **4.95**

SANDWICHES & WRAPS

CHICKEN CLUB (gfa) 	12.95
Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, egg mayonnaise	
BACON & BRIE (gfa) 	10.95
Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade	
EGG SALAD (v)	7.95
Red pepper & olive focaccia, eggs, mayonnaise, cucumber, spring onion & rocket	
CAPRESE SALAD (v)(gfa)	10.5
Fresh mozzarella, ripe tomatoes & basil layered on toasted sourdough with extra virgin olive oil & a touch of balsamic glaze	
GRILLED BLACKENED FISH WRAP	9.95
Spiced blackened fish, grilled to perfection & wrapped with crisp lettuce, fresh tomato, slaw & mayo	
CHICKEN & BLUE CHEESE WRAP	9.95
Chargrilled chicken breast with gem lettuce, tomato, red onion & a rich blue cheese mayo, crisp onions served in a warm tortilla	
FALAFEL & HOUMOUS SALAD WRAP (vg)	9.95
Crispy falafel with smooth houmous, fresh salad & a vibrant green pesto, wrapped in a soft tortilla	

PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base and are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options.

DIAVOLA	17.95
Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli	
MARGHERITA (v)	15.95
Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil	
VEGAN RUSTICA (vg)	15.95
Tomato, grilled vegetables, vegan mozzarella, fresh basil	
POLLO AL FUNGHI	17.95
Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil	

MAINS

FISH & CHIPS (ngci*)	19.95
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge	
HALLOUMI & CHIPS (ngci*)	19.95
Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce	
PEA & SHALLOT RAVIOLI (vg)	17.95
Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan	

FROM THE GRILL

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	

SIDES

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
SLOW-ROASTED GARLIC AIOLI (v)	4.25
KACHUMBER SALAD (vg)(ngci*)	4.25
TOMATO & ONION SALAD (vg)(ngci*)	4.5

DESSERTS

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	
INDIVIDUAL MASCARPONE TIRAMISU (v)	9.5
Espresso-soaked sponge (savoiardi) biscuits & a rich mascarpone cream, finished with a generous dusting of cocoa powder	
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	

(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.