COLD STARTERS

Antipasto sharer

Selection of cured Italian meats, cheese, olives and herbs

Bruschetta (v)

Tomato, basil, red onions and olive oil on a bed of home-made toasted ciabatta

Prawn cocktail

bell pepper and asparagus

5.90

15.00

5.50

Baby prawns and fresh dill, topped with a classic Marie-Rose dressing

Olives & bread (v)

Pitted and specially seasoned olives served with bread and balsamic

Feta salad (v)

5.50

Crispy mixed salad with onion, cherry tomato, feta cheese and an olive oil dressing

5.90

Insalata caprese (v) 5. Sliced beef tomato and baby mozzarella with a basil dressing

HOT STARTERS

Soup of the day	6.00
Please ask your server for today's choice	
Golden potato skins (v)	5.90
Served with a garlic mayonnaise	
Garlic mushrooms (v)	5.90
Sautéed button mushrooms served in a crea	my
white wine sauce	
Crostini pepperoni	5.90
Toasted ciabatta topped with garlic, chilli,	
Italian pepperoni and mozzarella	
Grilled halloumi	6.00
Chargrilled halloumi served with lemon, gas	rlic,

Gamberi picante Sautéed tiger prawns in chilli, garlic and tor	8.50 nato
Gamberi aglio Sautéed tiger prawns in a garlic white wine	8.50 sauce
Calamari Deep fried squid rings with lemon and papri served with a sweet chilli dip	8.50 _{ka,}
Cozze piccante Sautéed mussels in tomato, chilli and garlic	8.00
Cozze aglio	8.00

Sautéed mussels in a garlic white wine sauce

GARLIC BREADS

Garlic butter & parsley	5.50	Garlic butter,	
Garlic butter,		mozzarella & parsley	6.50
tomato & parsley	5.90	Garlic butter	
		& pesto parmesan	6.00

DIETARY INFORMATION

VEGETARIAN (V) VEGAN (VE)

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition our products may be processed in facilities that process nuts and peanuts. Whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.



5.50

All of our British native b	& GRILL reed grass-fed steak dishes come sh from our sides section		
42oz Tomahawk 39	00 10oz Ribeye 25.00		
A huge bone in ribeye, wonderfully rich in flave	ur Rich, tender and juicy		
802 Fillet 26	00 10oz Sirloin 23.00		
Lean and tender, with little to no fat	Tender and well marbled		
23oz Chateaubriand 38	00 Surf & turf 39.90		
The thickest part of the fillet, perfect for two	Served with king prawns and mussels in a chef's		
people to share	special lobster bisque		
20oz T-Bone 29	00 Succulent chicken breast 14.00		
A tender fillet and well marbled sirloin	Chargrilled chicken breast on a bed of mixed leaf		
Why not add a sauce to your dish for just 3.50 Choose from: peppercorn, diane, al cream, garlic butter, spicy			

arrabiata, blue cheese or stroganoff

SEAFOOD

All served with one side dish

Seabass 18.50 Grilled seabass with fresh parsley and cherry tomatoes in a white wine creamy butter sauce

Salmon 17.50 Grilled salmon with baby potatoes in a creamy garlic and dill sauce

King prawns 20.00 Pan seared king prawns in a sauce of your choice Choose from either: **aglio** or **spicy arrabiata**

MUSSELS 17.00 Sautéed mussels with cherry tomatoes in a sauce of your choice Choose from either: **aglio** or **spicy arrabiata**

SIZZLERS

Vegetables (v)

The ultimate sizzling dishes, all come served with mixed bell peppers and onions on a lake of aromatic garlic white wine sauce and a a flat bread

Chicken	19.00
Beef fillet	22.50
King prawns	20.00
House special mix A mixture of chicken, beef fillet and king	25.00 prawns
Mixed Mediterranean	

14.00

SIDE DISHES

The perfect accompaniment for your main, all priced at just £3.90 Skin on fries Chunky chips Mashed potato Sweet potato House salad Seasonal vegetables Saffron rice Onion rings



PASTA DISHES

Please choose either spaghetti, penne or tagliatelle

Bo	olognese	10.50	Lasagne	10.50
Tra	aditional home-made beef ragu		Fresh daily home-made traditional lasage	ne
С	on salsiccia	11.50	Arrabiata (v)	10.50
To	mato sauce, chilli, garlic and spicy		Napolitana sauce with fresh chilli, onions	s, cherry
Ita	lian sausage		tomatoes and basil	
Po	ollo fungi	11.50	Carbonara	11.00
Ch	icken and mushrooms in a sumptuous	creamy	Carbonara sauce with diced pancetta, cra	cked
tor	nato sauce		black pepper and parmesan cheese	
Fr	utti di mare	17.00	Di manzo	17.00
Tig	ger prawns, baby prawns and mussels	in a	Sautéed prime steak slices, onion and mu	shrooms
cr€	amy tomato lobster bisque	1	in a creamy parmesan and blue cheese sa	uce
M	eatball	11.00	Ravioli spinach (v)	11.00
Ho	me-made prime beef meatballs in an a	aromatic	Ravioli filled with ricotta cheese and spin	ach in a
chi	lli and Napolitana sauce		creamy parmesan cheese sauce	

BURGERS

All of our burgers are served in a brioche bun with your choice of either fries or chunky home-cooked chips

Brisket

Slow-cooked beef brisket, topped with smoky barbecue sauce and an onion ring

Classic beef burger

Aberdeen Angus beef burger on a bed of crispy iceberg lettuce, topped with a beef tomato and fried onions

Chicken burger

A succulent chicken breast covered in breadcrumbs on a bed of crispy iceberg lettuce, topped with a beef tomato

Add another topping for just 3.00 Choose from: Cheese or bacon

LOADED FRIES

12.00

Manzo

Skin on fries with grilled beef fillet, smothered in a chilli tomato sauce, topped with mozzarella and grated cheddar cheese Chicken honey & mustard 12.00 Skin on fries with specially marinated spiced chicken, topped with mozzarella and grated cheddar cheese



13.00

13.00

12.00

HAND STRETCHED PIZZAS

All of our pizzas are hand-stretched and use our special blend of authentic tomato sauce and mozzarella cheese

Margherita (v)	9.50	Calzone	12.00
Tomato, cheese and fresh basil		Ham, mushrooms and onions, folded and	topped
Verdure (v) Chargrilled mixed vegetables topped with	11.50	with bolognese sauce Parma	13.00
mixed olives		The finest quality Italian Parma Ham, to	pped
Pepperoni Classic traditional Italian pepperoni	11.50	with fresh rocket	15.00
Kiev Chargrilled chicken and garlic	11.50	Grilled chicken, grilled beef, bolognese and pepperoni	
Charginieu chicken and garne		Brisket	12.50
Bolognese	11.00	A barbecue sauce base with slow-cooked b	orisket,
Traditional prime beef ragu		topped with caremalised onions	

Make it your own, add an extra topping for just 2.00 Choose from: mixed peppers, chilli, garlic, onions, pepperoni, ham, olives, mushrooms or chicken

RISOTTO DISHES

Verdure 12.90 Mushrooms, onions and sliced mixed peppers in a creamy tomato sauce and parmesan

Mini margherita (v)6.50

13.90 Pollo porcini Chicken and sautéed porcini mushrooms served in a beautiful creamy saffron sauce

SALADS

Green salad

Tomato and cheese

Caesar salad 8.50

BAMBINO

Napoli pasta 6.50 Penne pasta in a Napoli sauce

Chicken goujons 6.50

DIPS

Fancy some side dipping sauce? All priced at just £1.50 Special spicy sauce Garlic mayonnaise Tomato ketchup Mayonnaise Barbecue Sweet Chilli



14.50 Salmon Smoked salmon, asparagus and baby prawns in a delicate creamy dill and saffron sauce

9.50 Tomato & onion 7.50

Chicken goujons and fries

CHEF'S SPECIALS

Pollo manzo

Supreme chicken breast covered in breadcrumbs, topped with a home-made creamy mac and cheese

Rack of lamb

19.00

18.00

Roasted rack of lamb nestled on a bed of fresh basil infused creamy mashed potato, topped with our home-made gravy

DESSERTS

Chocolate pudding	6.90	Americano	3.90
Sticky toffee pudding	6.90	Cappuccino	4.90
Cheesecake of the day	6.90	Latte	4.90
Profiteroles	6.90	Espresso	3.90
Tiramisu	6.90	Liquor coffee	6.90
Selection of ice-cream	5.90	Hot chocolate	4.90
Kids toys ice-cream	4.90	Pot of tea	4.90

HOT DRINKS

SUNDAY ROAST

All of our Sunday roasts are served with a home-made Yorkshire pudding, creamy mashed potato, fresh seasonal vegetables and home-made gravy

Adult	12.00
Choose from either: beef, lamb, pork, chicken or Vegetarian	
Child	 7.00
Choose from either: beef, lamb, pork, chicken or Vegetarian	



LUXURY DINING AT **HEDWORTH HALL**



hedworthhall.co.ukhedworthhall <a>O thehedworthhall