

HADSKIS™

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To Start

Hadskis Bread & Butter	4.00
Soup of the Day	5.00
Crispy Squid, Sauce Romesco & Fine Herbs	8.00
Seafood Chowder, Mussels & Bacon	6.50
Pan Fried Mackerel, Chicory & Horseradish Salad	7.00
Heritage Carrot & Rocket Salad	7.00
Ham Hock Terrine, Apple Chutney & Croutons	6.50
Hannan's Spiced Meatballs, Orecchiette, Harissa & Parmesan	7.50

The Rest

Cod, Cauliflower Risotto & Anchovy Pangrattato	18.50
Spaghetti, Dulse Pesto, Courgette & Broccoli	13.50
Cauliflower, Truffle Humous, Asparagus, Chickpea & Lemon	13.50
Armagh Corn Fed Chicken Breast with Chorizo & Baked Leek	16.50
Rump of Lamb, Wild Garlic, Fennel & Spring Onion	17.50

From the Charcoal Grill

Hannan's Burger & Chips	13.00
Bacon, Eggs & Chips	17.50
Co. Tyrone Sirloin, Chips & Pepper Sauce	25.50
Co. Tyrone Ribeye, Chips & Béarnaise	25.50
Hadskis Mixed Grill	19.00
<i>Picanha Steak, Sausage, Lamb Cutlet, Black & White Pudding, Mushroom, Tomato, Fried Egg, Red Wine Jus</i>	

From the Charcoal Grill To Share

Tomahawk for Two (1.2KG)	68.00
Chateaubriand for Two (700g) <i>Comes with choice of 2 sides and 2 sauces</i>	62.00

Sides

Chips	4.00	Buttered Greens	4.00
Truffle Chips & Parmesan	4.50	Mixed Leaf Salad	4.00
Champ	4.00	Truffle Roast Mushrooms	4.00

TODAY

Cocktail of the Week

Italiano

Malfy Orange, St Germain,
Limoncello & Prosecco 8.50

Starter

Scallops, Chickpea & Chorizo
Stew, Watercress & Red
Wine Jus 10.50

Fish of the Day

Market Price

Early Bird Menu

Available Mon to Fri
from 4 to 6.30pm
2 Courses from 18.50

Wine Mondays

A 3-course themed menu
paired with wines from 30.00pp

Award Winning Brunch

Saturday & Sunday
11am-2pm

Our Local Suppliers this month are: Draynes Farms, Lisburn; Hannan Meats, Moira; Lisdergen Meats, Fermanagh; Ewings, Belfast; Yardsman, Belfast; McGraths Armagh.

Please advise a member of staff if you have any particular dietary requirements.
Service is discretionary however, 10% will be added to parties of 5 or more.

Wine List

	175ml	250ml	bottle
Sparkling Wines and Champagne			
Forget Brimont NV, Champagne, France	10.95	----	55.00
Montagner Spumante Prosecco, Italy	6.00	----	29.00
Conde de Caralt Brut Rosado, Catalonia, Spain	----	----	25.00
White Wines			
Kalius 22, Macabeo, Cariñena, Spain	5.25	5.75	21.00
Holy Snail Sauvignon Blanc, Loire, France	6.75	8.75	25.00
Col di Sotto, Pinot Grigio, Veneto, Italy	5.75	7.75	20.50
Paddock Chardonnay, South East Australia	5.75	7.50	22.50
Alba Vega, Albarino, Rias Baixas, Spain	8.25	10.50	30.00
Kate Radburnd Sauvignon Blanc, Marlborough, New Zealand	8.25	10.50	31.00
Picpoul de Pinet, Domaine de Beauvignac	7.25	9.75	27.00
Allo Alvarinho, Lovrero, Portugal			30.50
Pajzos Tokayi Furmint, Tokaj, Hungary			29.00
Aralica Luciana Ciana, Gavi, Italy			32.00
La Piuma Pecorino, Terre di Chieti, Italy			23.00
Long Beach, Chenin Blanc, Western Cape, South Africa			21.50
Forest Estate Pinot Gris, Marlborough, New Zealand	----	----	34.00
Domaine Le Verger Alain Geoffroy, Chablis, France	----	----	41.00
André Dezat, Sancerre, Loire, France	----	----	44.00
Louis Latour Meursault, Burgundy, France			96.00
Rosé Wine			
J.LVilla Wolf Pinot Noir Rosé, Pfalz, Germany	----	----	27.50
Pleno Rosado, Navarra, Spain	6.75	8.50	24.50
Red Wines			
Domaine Saint Maurici Cabernet Sauvignon, Pays d'Oc, France	6.50	8.50	24.00
De Martino Estates Syrah, Choapa Valley, Chile	7.25	9.75	24.50
Chukkers Malbec, Argentina	8.25	10.50	31.00
Rustenberg Cabernet Sauvignon, Stellenbosch, South Africa	7.75	10.25	29.50
Paddock Shiraz, South East Australia	5.95	7.75	21.50
Tierra Alta, Pinot Noir, Central Valley, Chile	6.75	8.75	25.00
Grapillon D'or Merlot/Caladoc, Rhone, France	6.75	8.75	25.00
Pleno Tempranillo, Navarra, Spain	----	----	18.00
Massaya Red Selection, Bekaa Valley, Lebanon	----	----	44.00
Chianti Classico 'La Pievanella, Italy	----	----	27.00
Borsao Grenache, Campo de Borja, Spain			22.00
Secateurs Red Blend, Western Cape, South Africa			32.00
Cline Zinfandel, Somona County, USA			34.00
Tanunda Shiraz, Barossa Australia			40.00
Marques de Murrieta Reserva, Rioja, Spain			56.00
Scricani Amarone Della Valpolicella, Vento, Italy			65.50
Chateau Peyroutas Grand Cru St Emilion, Bordeaux, France	----	----	62.00
Forrest Estate Pinot Noir, Marlborough, New Zealand	----	----	35.50
Jorio Montepulciano, Abruzzo, Italy	----	----	39.50
Coteaux Bourguignons Duc De Belmont, Pinot Noir Gamay, France	----	----	27.50
Rioja Vega Crianza, Rioja, Spain	----	----	40.00
Chateau Musar, Lebanon	17.50	----	67.50
Chateaneuf-du-Pape, Téliégramme, Rhône, France	----	----	73.00