

Opening Times
Dinner 6pm - 10.00pm



STARTERS

Lindisfarne Oysters with Shallot Vinegar, Tabasco & Lemon £2.00 each

	Starter / Main	Starter
Sharing Platter Charcuterie Board For Two - Milano Salami, Bresaola, Chorizo, Mortadella, Boccacini, Serrano Ham, Olives & Marinated Artichoke.	£12.00	Pressed Ham Terrine, Caramelised Chestnut Purée & Cranberries £6.95
(v) Red Lentil & Sweet Potato Soup with Chilli Oil	£5.95	(v) Gruyère Cheese Soufflé with Chive & Cream Sauce £7.95
Traditional Moules Marinière	£8.85 / £13.95	Seared King Scallops, Doreen's Black Pudding & Parsley Root Purée with Tempura Cauliflower £10.50
(v) Roast Butternut Squash Risotto, Pecorino Shavings & Truffle Oil	£7.95 / £10.95	Dressed Whitty Crab served with Guinness Bread £8.95
Classic Bleikers Smoked Salmon, Capers & Lemon	£7.95	Glazed Durham Belly Pork Ribs with Smoky BBQ Sauce £7.95
Hereford Beef Carpaccio, Watercress & Parmesan	£8.95	Wild Mushroom & Tarragon Scotch Quail Eggs with Pickled Mushrooms £7.95
Sautéed Giant King Prawns, Langoustine Bisque	£11.95 / £19.95	

STEAKS

All our Premium Steaks are grass-fed Hereford Beef, sourced from Durham farms & then aged for 28 days in our meat locker.

6oz Fillet - Perfect for a lady	£19.95	10oz Hardwick Beef Burger with Gruyère Cheese, Pancetta, Tomato Relish & Coleslaw	£14.95
8oz Fillet	£25.95	16oz T Bone Steak	£27.95
12oz Fillet on the Bone	£28.95	18oz Porterhouse	£26.95
10oz Sirloin	£23.50	Whole Chateaubriand served with Hand Cut Chips or Fries & Two Sauces for 2 persons	£59.00
10oz Rump Steak - Always a favourite, served with a Fried Egg	£19.50	Surf & Turf - Lobster Tail, 8oz Fillet Steak with Garlic & Herb Butter, Hand Cut Chips & Salad	£37.95
10oz Rib Eye	£21.50		
20oz Rib Eye - The House Special	£31.95		

Our Steaks are served with Roasted Field Mushroom, Pan Fried Red Onions & a choice of sauce:
Diane, Béarnaise, Peppercorn, Chimichurri, Garlic and Parsley Butter, Blue Cheese Glaze

HALIBUT - 3 WAYS

Posh Fish & Chips - Tempura Battered Halibut, Hand Cut Chips with Pea Purée & Tartare Sauce	£19.50
Halibut, Pine Nut Crust, Lemon Gnocchi, Wilted Spinach, Sage & Caper Butter	£19.50
Halibut, Bay Leaf Infused Potato Purée, Lightly Curried Leeks & a Parsley Velouté	£19.50
Catch of the Day - Please ask for details	P.O.A.
Vegetarian Dish of the Day - Please ask for details	P.O.A.

WINTER SPECIALS

Duo of Lamb - Rosemary Crusted Rack, Shepherd's Pie, Honey & Thyme Roast Roots with Pan Gravy	£18.95
Oven Roast Breast of Chicken, Champ Mashed Potato, Cavolo Nero & Thyme Cream Sauce	£15.95
Crown Roast Breast of Pheasant, Bubble & Squeak, Braised Red Cabbage & Red Wine Game Jus	£16.95
Garlic & Thyme Roast Loin of Venison, Rosti Potato, Curly Kale & Red Currant Sauce	£20.95

SIDE ORDERS £3.00 each

Champ Mash	Bubble & Squeak	House Salad	Hand Cut Chips	Skinny Fries
Onion Rings	Spinach	Sweet Potato Fries	Braised Red Cabbage	Honey & Thyme Roast Roots

For advice on food allergies and intolerances, please speak to a member of our team who will be able to assist. (v) Vegetarian option. All prices are inclusive of VAT.



The Rib Room Steakhouse & Grill
Hardwick Hall Hotel Sedgefield, Co. Durham, TS21 2EH
Telephone: 01740 620 253 www.hardwickhallhotel.co.uk





Beckleberry's Ice Cream

£2.50 per scoop

Chocolate
& Chilli

Coconut, Lemongrass
& Cardamom

Strawberry &
Passion Fruit

Vanilla &
Black Pepper

Homemade Sorbet

£2.50 per scoop

Berrylicious

Zesty Lemon & Lime

Pineapple & Peach

Homemade Desserts

£6.95

Peanut Butter Parfait,
Peanut Brittle, Toffee Popcorn

Chestnut Crème Brûlée,
Dark Chocolate Sorbet, Pear & Walnut Shot

Frozen Winter Berries,
Vanilla & White Chocolate Sauce

Black Forest
Knickerbocker Glory

Banoffee Cheesecake
with Butterscotch Sauce

Traditional Clementine
& Ginger Trifle

Hot Chocolate Fondant
with Clotted Cream

Cheese Board - Selection of British & Continental Cheeses, Water Biscuits, Grapes, Celery & Tomato Chutney

£8.95

PUDDING WINE

Muscat de Frontignan, Chateau de Stony 375cl £23.95
Finca Antigua Moscatel 375cl £27.50
(Selection of pudding wines by the glass from £6.50)

PORT

Cockburns Ruby Port 50ml £4.50
Ferreira LBV Port 2012 50ml £5.50
Graham Vintage Port 2004 50ml £8.00

DIGESTIFS

Remy Martin VSOP 25ml £4.50
Remy Martin Coeur de Cognac 25ml £6.00
Courvoisier XO 25ml £11.00
Hennessy XO 25ml £11.00

HOT BEVERAGES

Coffee £3.00
Espresso £3.00
Cappuccino £3.00

Americano £3.00
Latte £3.00
Hot Chocolate / Whipped Cream £3.00

Liqueur Coffee - with the liqueur of your choice £5.95
Pot of Yorkshire Tea £2.75
Or choose from the following:
Earl Grey, Chamomile, Green Tea, Peppermint, Fruit Tea, Darjeeling £2.75

RIB ROOM SPECIAL OFFERS

MONDAY & SUNDAY - STEAK DEAL NIGHT

£39.95 per couple

Includes 2 x 8oz Rump/Rib Eye Steak
with 75cl Bottle of our House Wine

THURSDAY - SURF & TURF

£47.95 per couple

Includes 8oz Rump/Rib Eye Steak with Giant King Prawn
With 75cl Bottle of House Wine

FRIDAY - LADIES NIGHT

A complimentary Glass of Champagne
(When ordering a Starter and Main Course)

House Champagne - Taittinger

Brut Reserve £55.00
A light, delicate and elegant champagne, ideal as an aperitif.
"Cuvée Nocturne" - Smooth and velvety yet very crisp £69.00
Prestige Rose - Delicate and fruity £69.00