

EVENING MENU

PIZZAS

All pizzas are made on 12" thin & crispy bases.

Meat Feast- £11

Spicy pepperoni, chicken, ham, salami, & sausage with mozzarella on a hand crushed tomato sauce.

Pepperoni - £10

Spicy pepperoni, mozzarella and hand crushed tomato sauce

Ham & Mushroom - £10

Classic combination of sliced ham, fresh field mushrooms, and mozzarella on a hand crushed tomato sauce.

(V) Vegetarian - £10

Topped with mozzarella, mushrooms, onions, roasted peppers, sweetcorn, and pickled broccoli with our hand crushed tomato sauce.

(V) Margherita - £9

A timeless favourite with hand crushed tomato sauce, fresh mozzarella and oregano.

(V) Garlic Bread - £7

Create Your Own - £9 + toppings

12" thin & crispy pizza base with hand crushed tomato sauce, mozzarella and a choice of toppings from the following list:

£1 per item - Chicken, Pepperoni, Ham, Salami, Sausage, Cheddar Cheese

50p per item - Onion, Roasted Pepper, Cherry Tomatoes, Sweetcorn, Fresh Field Mushroom, Pickled Broccoli, Pineapple, Jalapenos,

PUB CLASSICS

Pie & Chips - £13.50

Homemade style pie served with twice cooked chips and onion gravy. For pie choice, please see Specials Board.

Gammon Steak - £13

Served with fried egg or pineapple, twice cooked chips and salad

Scampi - £12

Served with twice cooked chips and garden peas

Prawn Salad - £11.50

With Marie Rose Sauce. **Add Smoked Salmon for + £1**

Chicken Caesar Salad - £11.50

Caesar dressing, sourdough croutons, peeled grano pedaro cheese & olives.

Three Eggs & Chips - £10.50

Local free-range eggs served your way with twice cooked chips. **Add ham for £1.50**

See our Specials board for desserts

GOURMET BURGERS

All served with twice cooked chips

Smokey Jack BBQ Burger - £15

1/4lb steak patty, tomato, local butchers bacon, Monterey Jack cheese & BBQ sauce in a brioche bun with onion rings & a side of homemade coleslaw

Raywell Cheese Burger - £14.50

1/4lb steak burger, little gem lettuce, tomato, cheese & burger sauce in a brioche bun with onion rings & a side of homemade coleslaw.

Raywell Grilled Chicken Burger - £14.50

Grilled chicken breast, little gem lettuce, tomato & mayonnaise in a brioche bun with onion rings & a side of homemade coleslaw.

(VG) Premium Plant Based Burger - £14.50

Grilled plant based patty, little gem lettuce, tomato & vegan mayonnaise in a vegan brioche bun with onion rings.

(V) Halloumi Burger - £14

Halloumi burger, roasted peppers, baby gem lettuce, tomato in a brioche bun with onion rings & a side of homemade coleslaw

Create Your Own - £13 + toppings

Create a masterpiece and you might see it on our specials board!

Served with twice cooked chips & a side of homemade coleslaw.

Firstly choose your patty: Steak burger, grilled chicken breast, (VG) premium plant based burger or (V) grilled halloumi.

Customise your burger with a choice of toppings from the following list:

Sauces - Burger Sauce, BBQ Sauce, Mayonnaise,

£1 per item - Bacon, Fried Egg, Onion Rings

50p per item - Cheddar, Monterey Jack Cheese, Pineapple

Add an extra patty of your choice to any burger +£2

SIDES

Twice Cooked Chips - £4

Bowl of Onion Rings - £4

Portion of Halloumi Fries - £5

Choice of dips: sweet chilli, BBQ, garlic mayonnaise

CHILDREN'S MENU

Includes a meal, drink of juice or milk, Burgess ice cream pot - £9

Chicken Goujons, Chips, Beans or Peas

Fish Fingers & Chips, Beans or Peas

Sausage & Chips, Beans or Peas

Please inform a member of staff of any allergies or food intolerances when ordering. We cannot guarantee that our food does not contain traces of nuts.

(V) Vegetarian (VG) Vegan (GF) Gluten Free Bread (on request). 100% of any tips paid on either card or cash will be shared directly between staff.

WINE

WHITE	125ml	175ml	250ml	Bottle
Pinot Grigio	£4	£6	£7.50	£19.50
Sauvignon Blanc	£4.5	£6.50	£8	£22
RED				
Merlot	£4	£6	£7.50	£20
Shiraz	£3.50	£5.50	£7	£18.50
ROSÉ				
Zinfandel Rosé	£4.50	£6.50	£8	£20.50
SPARKLING	20cl	Bottle		
Cope Hill Prosecco	£7	£22 (Offer Price £15!)		
Cope Hill Rose Prosecco	£7.50	£23.50		
Piper-Heidsieck Champagne		£35		

BEER & CIDER

GREAT NEWSOME – £5.25

A passionate small family run brewery based on a working farm in Winestead, East Yorkshire.

Sleek Dust: ABV – 3.8% Straw-coloured, easy-drinking session ale.

North Bank: ABV – 4.5% Craft lager is balanced, crisp and refreshing

Tyto Alba: ABV – 5.6% Pale ale brewed with hops sourced from the US, lemon and grapefruit flavours

Frothingham Best : ABV – 4.3% Dark amber robust best bitter.

WOLD TOP – £5.25

A traditional English ale brewery producing classic ales with a modern twist from Hunmanby

Wold Gold: ABV – 4.8% Blond continental style beer with soft, fruity flavour and hints of spice.

Wold Top Bitter: ABV – 3.7% A light amber coloured, crisp, clean, aromatic session bitter.

Headland Red: ABV – 4.3% A ruby red beer with a mellow, malty flavour, with hints of coffee & chocolate.

Golden Summer: ABV – 4.4% A light amber beer that is both fruity & light but still has a subtle dry finish.

Moretti / Peroni – £4 Alcohol Free options Available

We may have alternative beer to these shown, please ask a member of staff for our selection.

DUDDA'S TUN CIDER– £5.25

The Payne family's ancestors have been farming at Pine Trees Farm, Doddington, Kent since 1939.

Original: ABV – 6.5% A smooth blend of Russet, Cox & Bramley, this medium cider is packed full of flavour.

Apricot: ABV – 4% A delicious blend of sweet apricot and apple. Light & moreish!

Cherry ABV – 4% A sumptuous blend of cider & cherry. Not too sweet and full of fruity cherry flavour.

Blackcurrent ABV – 4% A zingy blend of cider & bursting blackcurrants, with a crisp apple finish.

Elderflower ABV – 4% The perfect blend of cider & fresh elderflower, with a gentle sweetness & clean finish.

Magners – £5

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Tea Room & Bistro

COCKTAILS

Tapp'd Cocktails – £6.50

Passionfruit Martini: Real tropical passionfruit paired with citrus, vanilla & a double shot of vodka.

On The Beach: Real orange, peach and pineapple juice & a double shot of vodka

Strawberry Daquiri: Real fresh strawberry, a double shot of five year aged rum & fresh real lime juice.

Pina Colada: Real coconut cream & fresh organic pineapple juice, a double shot of five year aged golden rum.

Mango Margarita: Real mango puree & lime, with a premium tequila inspired spirit.

Cosmo: Real cranberry, with triple sec & a overproof craft distillery vodka.

Amaretto Sour: Crafted with real lemon juice & cherry, expertly blended with premium Amaretto Liqueur.

Espresso Martini: 100% cold brewed Arabica coffee, with vanilla and a double shot of craft distillery vodka.

Raspberry Martini: Real raspberry liqueur, pineapple & vanilla sumptuously blended with overproof vodka.

Long Island Ice Tea: A classic concoction of vodka, rum, tequila, triple sec, a hint of tangy lemon, & cola.

Mojito: Real garden mint, with a double shot of five-year-aged award-winning rum, and fresh lime.

Salted Caramel Colada: Made with real coconut cream & salted caramel, with a double shot of craft rum.

Whiskey Sour: Real citrus fruits & simple syrup expertly blended with a rich bourbon Whiskey.

Passionfruit Martini Mocktail: Real tropical passionfruit paired with citrus, vanilla and expertly blended with a double shot of non alcoholic spirits.

Gin & Tonic – £9

Our gins are a generous 50ml double measure, served with Fever-Tree tonic water of your desired flavour – Available gins are: Tanqueray London Dry, Bombay Sapphire, Whitley Neil Raspberry, Beefeater Rhubarb & Cranberry, Beefeater Strawberry

Premium Gin & Tonic – £11

Our gins are a generous 50ml double measure, served with Fever-Tree tonic water of your desired flavour – Hendriks Dry, Bulldog Dry, Boe Violet, Tanqueray Flor De Sevilla, Tanqueray Rangpur

COLD DRINKS

Still Mineral Water 500ml – £2

Sparkling Mineral Water 500ml – £2

Coca-Cola 330ml – £1.5

Diet Coke 330ml – £1.5

Sprite 330ml – £1.5

Soda Water – £2

Add a dash of cordial +50p

Fever-tree Tonic Water – £2.5

Premium Indian, Refreshingly Light, Mediterranean, Elderflower, Ginger Ale

Fentimans 275ml – £3.5

Elderflower / Victorian Lemonade / Rose Lemonade / Dandelion and Burdock / Lemon Shandy / Ginger Beer

Cordial – large £1.5 / small £1

Orange / Blackcurrant / Lime

Fresh Juice – £3

Orange / Apple / Cranberry

J20 – £2.5

Orange and Passionfruit / Apple and Mango

HOT DRINKS

COFFEE

Americano – £3.5

Cappuccino – £4

Flat White – £4

Mocha – £4

Espresso – £3

Double Espresso – £3.5

Espresso Macchiato – £3.5

Café Latte – £4

POT OF TEA – £3

Yorkshire Tea

Earl Grey

Fruit Tea

HOT CHOCOLATE

Regular – £4

Flavoured – £4.5

Deluxe – £5.5

Whipped cream, marshmallows, chocolate flake

Alternative Milk: Oat, Soya, Almond & Coconut +30p **Caffeine free:** +30p

Flavoured Syrup: Gingerbread, Vanilla, Hazelnut, Caramel, Cherry, Rose, Orange, Mint, Coconut +50p

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