



*Havelock's*



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# Havelock's

## SANDWICHES

Served 11.00-18.00

White or malted bloomer bread with mixed salad garnish & tortilla crisps. Can be adapted to suit gluten free diets.

**YORKSHIRE HAM**  
with tomato and basil mayo **£6.95**

**CHEESE SAVOURY V** **£6.95**

**MATURE CHEDDAR**  
with caramelised onion  
chutney **£6.95**

**PRAWN & CRAYFISH**  
with Marie Rose sauce **£7.95**

**TUNA MAYO** **£6.95**

## SMALL PLATES

Served 12.00-20.30

### HOMEMADE SOUP OF THE DAY

served with a crusty bread roll **£6.50**

### SALT & PEPPER SQUID

with rocket, lime and fresh  
chilli salad **£7.95**

### HOMEMADE HALLOUMI FRIES & MOZZARELLA STICKS

encrusted in garlic and herb  
breadcrumbs with sweet chilli dip, piri  
piri mayo and onion chutney **£7.50**

### HERITAGE TOMATO & AVOCADO SALAD

with toasted pine nuts, baby beets,  
asparagus and pickled  
ginger **V VG** **£7.50**

### MUSSEL BOWL

in a white wine, garlic and parsley  
cream. Served with crusty  
bread **£8.95**

### SAUTEED CHESTNUT MUSHROOMS

with Dolcelatte cream and toasted  
garlic ciabatta **V** **£7.95**

### SEAFOOD MEDLEY

Crab, smoked salmon, prawns and  
crayfish. Served with dressed salad  
garnish and a saffron &  
herb mayo **£9.25**

## GOURMET SANDWICHES

Served 11.00-18.00

### POSH FISH FINGER

battered goujons of cod with baby  
gem lettuce, tartare sauce and fries.  
Served in a deli-sub roll **£10.95**

### SMASHED AVOCADO BAGEL

with roasted pepper and hummus.  
Served with a dressed  
house salad **V** **£8.95**

**YORKSHIRE PUDDING WRAP**  
roast topside of beef with gravy and  
roast potatoes **£10.95**

### SMOKED SALMON & CREAM CHEESE BAGEL

served with a dressed  
house salad **£9.95**

## LARGER PLATES

Served 18.00-20.30

### LIME & CORRIANDER MARINATED

**DUCK BREAST** (served pink)  
served with Pak Choi and  
soya noodles **£23.50**

### STUFFED RATATOUILLE AUBERGINE

oven baked with herb roasted new  
potatoes and Mediterranean tomato  
sauce. Topped with gluten free  
breadcrumbs **V VG** **£15.95**

### OVEN ROASTED

**RUMP OF LAMB** (served pink)  
with buttery mashed potato and  
green beans. Served in a fresh  
rosemary and port wine jus **£22.50**

### BAKED FILLET OF SEA TROUT

served with roasted new potatoes,  
mixture of sea vegetables  
and crab sauce **£19.95**

### BROCCOLI & MUSHROOM LINGUINE

tender stem broccoli  
with chestnut mushroom linguine.  
Served in a cream sauce **V** (add chicken  
for an extra £4) **£15.95**

### 100z SIRLOIN STEAK

with tomato, mushroom, onion rings  
and chunky chips **£27.50**

### MUSSEL BOWL

in a white wine, garlic and parsley  
cream. Served  
with crusty bread **£17.50**

### RED LENTIL AND SWEET POTATO DAAL

with coriander rice and tempura  
cauliflower **V VG** **£15.95**

## JACKET POTATOES

Served 12.00-18.00

All served with dressed house salad

**BAKED BEANS & MATURE CHEDDAR CHEESE V** **£7.95**

**TUNA MAYO** **£7.95**

**CLASSIC CHEESE SAVOURY V** **£7.95**

**PRAWN & CRAYFISH**  
with Marie Rose sauce **£8.95**

## HOME COMFORTS

Served 12.00-20.30

### BLACKWELL'S BEEF BURGER

with maple cured streaky bacon and  
melted cheddar cheese. Served in a  
brioche bun with French fries and  
siracha mayo **£15.95**

### SIZZLING CHICKEN FAJITAS

with tortilla wraps, pots of cheese,  
guacamole, sour cream and  
salsa **£17.50**

### GOAT'S CHEESE ARTISAN FLATBREAD

mozzarella, rocket, goats cheese,  
caramelised onion, tomato and  
balsamic drizzle **V** **£16.95**

### TEESSIDE'S

### CHICKEN PARMO

breaded butterfly chicken topped  
with bechamel sauce and melted  
cheddar cheese. Served with  
chunky chips, dressed salad &  
garlic mayo (make it a hot shot. Add  
jalapenos & pepperoni for an  
extra £2.50) **£17.50**

### BATTERED COD AND CHIPS

with mushy peas, tartare sauce & fresh  
lemon wedge **£17.50**

### SIZZLING VEGETABLE FAJITAS

with tortilla wraps with pots of cheese,  
guacamole, sour cream and  
salsa **V** **£16.25**

### HOT & SPICY ARTISAN FLATBREAD

mozzarella, pepperoni, Parma ham,  
jalapenos and fresh chilli **£17.95**

## SIDES & SAUCES

Served 12.00-20.30

**CHUNKY CHIPS** • **FRENCH FRIES**

**BATTERED ONION RINGS** • **HOUSE SALAD**

**FRESH VEGETABLES** • **GARLIC BREAD**

Sides **£3.50 each**

**PEPPERCORN SAUCE** • **BLUE CHEESE SAUCE**

**DIANE SAUCE** • **GARLIC BUTTER**

Sauces **£3.00 each**

## DESSERTS

Served 12.00-20.30

### STICKY TOFFEE PUDDING

served with pecan nuts, vanilla bean  
ice cream and caramel sauce **V** **£6.95**

### RICH CHOCOLATE PAVÉ

with fresh raspberries, candied  
kumquats and blood orange  
sorbet **V** **£7.50**

### BANANA & BUTTERSCOTCH FRANGIPANE

served with crème anglaise sauce and  
salted caramel ice cream **V** **£6.95**

### SELECTION OF ARCHERS DAIRY ICE CREAM

ask your server for the variety of  
flavours **V** **£6.50**

### CUSTARD PANNACOTTA

with mixed berry jelly, marshmallows  
and almond shortbread **£7.25**

### LIMONCELLO TART

with mini meringues, blueberry  
compote and honeycomb crisp **V** **£6.95**

### CHEESECAKE OF THE DAY

Ask your server for the chefs choice of  
daily cheesecake **V** **£6.50**

### HANGING KEBAB

hanging pieces of rich chocolate  
brownie, marshmallows and  
strawberries. Served with dipping  
pots of chocolate sauce, caramel  
sauce and fruit coulis **V** **£7.95**

### CHEESEBOARD

selection of cheeses served with savoury biscuits, fruit chutney,  
celery and grapes **V** **£9.50**

Dinner inclusive package bookings receive an  
allocation towards the menu of  
£26.00 per person.

Additional spend over an allocation will require  
settlement at the conclusion of your meal (by means  
of cash, credit/debit card or room account if  
applicable)



If you have any allergies or intolerances, please speak to our team. You can view allergen information by scanning the QR code using your phone camera. Paper copies available on request.

WE TAKE EVERY CARE AND ATTENTION TO IDENTIFY ALLERGENS IN OUR INGREDIENTS, BUT WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% ALLERGEN FREE DUE TO THE RISK OF CROSS CONTAMINATION, THIS INCLUDES ITEMS THAT ARE COOKED IN OUR DEEP FAT FRYERS WHERE INGREDIENTS THAT INCLUDE GLUTEN AND NUTS HAVE ALSO BEEN COOKED.

**V** = suitable for vegetarians. **VG** = suitable for vegans. Some dishes can be adapted to suit gluten free and vegan diets.