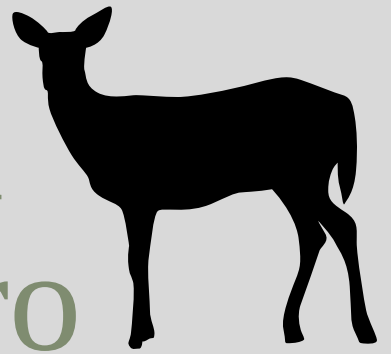


Raywell Hall

Tea Room & Bistro



EVENING MENU & TAKEAWAY

***Holiday Guests, Lodge Owners &
Raywell House Residents receive 10% off your bill.***

***Please show your keyring to a member of staff
when ordering.***

Tel: 01482 631702

**MONDAY AND FRIDAY ONLY
OPEN 5PM - 9PM (LAST FOOD ORDER 8PM)**

**Raywell Hall Country Lodge Park
Riplingham Road
Raywell
HU16 5YL**

raywellhall.co.uk/tearoom

NEAPOLITAN PIZZA

Enjoy a taste of Naples right here in the Yorkshire Wolds! Our dough is hand-stretched & all of our pizzas are made with 100% authentic Italian ingredients sourced directly from their region of origin. Gluten free & vegan bases and vegan cheese are available upon request.

(V) Margherita - £9

Neapolitan pizza base using fresh hand stretched dough. Hand crushed tomato sauce, fior di latte cheese, basil & artisanal Italian olive oil

Boscaiola - £10

Neapolitan pizza base using fresh hand stretched dough. Hand crushed tomato sauce, fior di latte cheese, ham & fungi chiodini mushrooms

(V) Verdura Napoletana - £10

Neapolitan pizza base using fresh hand stretched dough. Hand crushed tomato sauce, fior di latte cheese, roasted pepper, fungi chiodini mushrooms & pickled friarielli broccoli

Speciale di Raywell - £11

Try an Italian classic and our house special. Neapolitan pizza base using fresh hand stretched dough. Hand crushed tomato sauce, fior di latte cheese, Sicilian sausage with fennel & pickled friarielli broccoli.

Piccante - £11

Neapolitan pizza base using fresh hand stretched dough. Hand crushed tomato sauce, fior di latte cheese, Scillian chilli sausage, nduja & pepperoni. **Careful, its a little bit spicy.**

(V) Garlic Bread - £7

Neapolitan pizza base using fresh hand stretched dough lathered in garlic butter.

(V) Garlic Bread with Cheese - £8

Neapolitan pizza base using fresh hand stretched dough lathered in garlic butter & fior di latte cheese.

Create Your Own - £9 + toppings

Neapolitan pizza base using fresh hand stretched dough. Hand crushed tomato sauce, fior di latte cheese and a choice of toppings from the following list:

£1 per item - Chicken, Pepperoni, Ham, Nduja, Sicilian Fennel Sausage, Sicilian Chilli Sausage, Milano Salami, Anchovies, Mixed Grated Cheese

50p per item - Onion, Roasted Pepper, Cherry Tomatoes, Olives, Sweetcorn, Fungi Chiodini Mushroom, Friarielli Broccoli, Rocket, Pineapple, Jalapenos, Fresh Basil

LOADED WRAPS

All served with twice cooked chips

Coronation Chicken Wrap - £9.5

Coronation chicken & salad in a tortilla wrap

Raywell Steak Wrap - £10.5

Steak strips, red onion marmalade and salad in a tortilla wrap

SALADS

(VG) Kale, Peanut & Mango Salad- £10

Cavolo nero tossed in a peanut, mango, red onion, pepper, carrot & red cabbage dressing. Topped with sourdough crutons.

Chicken Caesar Salad - £11

Caesar dressing, sourdough crutons, peeled grano padano cheese anchovies & olives.

See our blackboard for today's specials.

Holiday Guests, Lodge Owners & Raywell House Residents receive 10% off your bill...SHOW YOUR KEYRING AT THE TILL.

GOURMET BURGERS

All served with twice cooked chips

Raywell Steak Burger - £14

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

Raywell Grilled Chicken Burger - £14

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

(VG) Premium Plant Based Burger - £14

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

(V) Halloumi Burger - £12.5

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

Smokey Jack BBQ Burger - £14.5

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

Breakfast Burger - £15

1/4lb steak patty, local butchers black pudding, local butchers bacon, hash brown & a fried egg in a brioche bun with 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:

£1 per item - Bacon, Nduja, Fried Egg, Hash Brown, Black Pudding, Onion Rings, Base Salad

50p per item - Cheddar, Monterey Jack Cheese, Pineapple, Jalapenos, Red Onion Marmalade, BBQ Sauce, Hot Sauce, Roasted Peppers

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

SHARING PLATES

Loaded Nachos - £7

Lightly salted nachos, loaded with bacon, and garlic mayonnaise. Covered in melted cheddar cheese.

Add sliced chicken +£1.

Spice them up with jalapenos and hot sauce +£1.5

Loaded Twice Cooked Chips - £8

A generous portion of our twice cooked chips, loaded with bacon, and garlic mayonnaise. Covered in melted cheddar cheese.

Spice them up with jalapenos and hot sauce +£1.5

Baked Camembert - £10 (Upto 20 minutes)

Whole baked camembert accompanied by a homemade red onion marmalade and toasted sourdough fingers.

SIDES

Twice Cooked Chips - £4

6x Onion Rings - £4

4x 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

6" Neapolitan Style Pizza

Margherita with a choice of upto 3 toppings.

WINE

WHITE	125ml	175ml	250ml	Bottle
Winding River Pinot Grigio (South East Australia)	£4	£6	£7.5	£19.5
Winding River Sauvignon Blanc (South East Australia)	£4.5	£6.5	£8	£22
RED				
Las Lomas Merlot (Chile)	£4	£6	£7.5	£20
Winding River Shiraz (South East Australia)	£3.5	£5.5	£7	£18.5
ROSÉ				
Vision Point Zinfandel Rosé (California)	£4.5	£6.5	£8	£20.5
SPARKLING	20cl	Bottle		
Cope Hill Prosecco	£6.5	£22		
Cope Hill Rose Prosecco	£7.5	£23.5		
Piper-Heidsieck Champagne		£35		

BEER & CIDER

GREAT NEWSOME - £4.5

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.

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

WOLD TOP - £4.5

A traditional English ale brewery producing classic ales with a modern twist from Hunmanby, nr Driffield.

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.

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

DUDDA'S TUN CIDER- £4.5

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.

Moretti / Peroni - £4 Alcohol free options available

Magners - £4.5

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(V) Vegetarian (VG) Vegan (GF) Gluten Free Bread (on request)

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COCKTAILS

Tapp'd Cocktails – £6.5

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.

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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