

The Hawk & Berry

A La Carte Menu

Grazing Bites

Olives 4.0
Mixed Roasted Nuts 4.0
Padron Peppers 5.5
Patatas Bravas 5.5
Honey & Mustard Chipolatas 5.5
Focaccia & Balsamic 3.0

Starters

Crispy Chilli Beef 10.5
 Red pepper, spring onions, mangetout, sweet chilli sauce & grilled baby gem

Baked Camembert 12.5
 Oven baked with garlic butter, crudités and focaccia bread

Moules Mariniere 10.0 **Main** 21.0
 Mussels cooked in shallots, garlic & white wine

Salt & Pepper Squid 9.5
 Pickled chillies & garlic aioli

Soup of the Day 6.5
 Served with crusty bread

Pan Fried Pork Belly 10.0
 Served with black pudding, carrot & lemongrass puree & pork jus

Poached Pear Gorgonzola Salad 9.5
 Spiced poached pear with creamy gorgonzola, curly endive and candied walnut

Lunchtime Sandwiches & Salads (Served between 12:00pm and 3:00pm Wednesday to Friday)

Club 10.5
 Roast chicken, streaky bacon, lettuce, tomato, mayonnaise on white toast

Fish Finger 10.5
 House made fish fingers with tartare sauce on thick cut white bread

Smoked Salmon 9.5
 Scottish smoked salmon, cream cheese on wholemeal

Ploughman's Sandwich 8.5
 Mature cheddar, honey roasted ham, pickle, lettuce on thick cut white bread

Chicken Caesar 9.5 **Main** 17.5
 Romaine lettuce, croutons, parmesan, grilled chicken & Caesar dressing

Mains

Fillet of Wild Stone Bass 22.5
 Pan fried Stone Bass with a baby squid and tomato stew, preserved lemon

Classic Beef Bourguignon 22.0
 Slow cooked beef, lardons, mushrooms, pearl onions, garlic in a rich red wine gravy

Trio of Sausages and Mash 17.0
 Creamy mash potato, vegetables & red onion gravy

Roasted Vegetable Ratatouille 15.0
 Roasted seasonal vegetables on a house made spicy ratatouille

Roasted Lamb Rump 26.0
 Parmentier potatoes, Ras-el-hanout, Kalamata Olives and anchovy tapenade

Wild Boar & Belly Pork Ragu 21.50
 House made ragu sauce with braised wild boar and pork belly, fresh pappardelle pasta, rocket & parmesan shavings

Penne Arabiata 15.0
 Roasted fresh tomatoes, garlic, chili flakes and fresh penne pasta

Butternut Squash & Sage Risotto 15.0
 Roasted and pan fried butternut squash with sage, walnut pesto and pumpkin seeds

Sides

Dauphinoise Potatoes 4.5
Skin on Fries 4.0
Chunky Chips 4.0
Creamed Spinach & Parmesan 4.0
Seasonal Vegetables 4.5
Tomato and red onion salad 4.0
Honey Glazed Carrots 4.5

Steaks & Grill

Our steaks are dry aged and cut to order. Our chefs sear your steak before oven roasting then finishing in garlic and rosemary butter.

We have advised how our chefs will cook each steak, please inform your waiter if you require an alternate cooking method.

Ribeye 32 Day Aged - Medium
 300g - 34.0 450g - 42.0

1Kg Côte de Boeuf 64.0 - Medium
 A bone in Ribeye sautéed in rosemary & garlic

Fillet 28 Day Aged - Medium Rare
 225g - 34.0 350g - 42.0

500g Chateaubriand 62.0 - Medium Rare
 The thickest part of fillet

Add a Portion of Three Butterfly Shell on Tiger Prawns 9.0

All our Steaks are served with fries a choice of sauce (Peppercorn, Chimichurri, Blue Cheese, Bone Marrow Jus) garnished with a rocket and parmesan salad.

Hawk & Berry Burger 17.0
 Two housemade beef patty's, smoked bacon, mature cheddar, caramelised red onion, romaine lettuce, pickle, tomato & fries

Chicken Burger 16.5
 Buttermilk marinated chicken breast, smoked bacon red Leicester, romaine lettuce, Sriracha sauce & fries

Halloumi Burger 16.0
 Grilled Halloumi, roasted peppers, caramelised onion, cheddar, lettuce, rocket, tomato, pickle & fries

Kids Menu (All mains 9.5)

Sausage and Mash
 Traditional pork sausage mash & peas

Fish Goujons
 Battered fish goujons, fries & peas

Pasta Penne
 Sun blushed tomato & basil sauce

Hawkenbury Burger
 Mature cheddar, romaine lettuce, pickle, tomato & fries

Chicken Goujons
 Breaded chicken goujons fries & peas

Sunday Lunch (Served between 12:00pm and 4:00pm)

Roast Chicken 19.0 *Junior* 10.0

Mixed Roast 24.0 *Junior* 12.0

Roasted Rump of Beef 22.0 *Junior* 12.0

Thick Sliced Roast Pork 19.0 *Junior* 10.0

Butternut Squash Nut Roast 16.0 *Junior* 9.0

All roasts are served with Yorkshire pudding, roast potatoes, roast parsnips, stuffing, honey roasted carrots, swede crush, tender stem and house made gravy

Wednesday Steak Night

1Kg Côte de Boeuf & Bottle of House Wine 64.0

Bone in Ribeye sautéed in rosemary & garlic. Served with fries a choice of sauce (Peppercorn, Chimichurri, Blue Cheese, Bone Marrow Jus) garnished with a rocket and parmesan salad.

A discretionary service charge of 12.5% will be added to your bill