

The Hawk & Berry

Valentine's Day A La Carte

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

Salt & Pepper Squid 9.5
Pickled chillies & garlic aioli

Soup of the Day 6.5
Served with crusty bread

Smoked Salmon Roulade 11.0
Smoked salmon roulade with micro herb salad Dijon mustard & dill dressing

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

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

Mains

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

Classic Beef Bourguignon 22.0
Slow cooked beef, lardons, mushrooms, pearl onions, garlic in a

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

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

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 300g - 34.0 450g - 42.0
1Kg Côte de Boeuf 64.0 Sautéed in rosemary & garlic
Bottle of House Wine

Fillet 28 Day Aged 225g - 34.0 350g - 42.0
500g Chateaubriand 62.0 The thickest part of fillet
Bottle of House Wine

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.

Happy Valentines

In the candle's gentle glow, we dine,
A symphony of flavors, our hearts entwine.
Sweet whispers in savory sighs,
Tender gazes as the dessert course flies.
Sipping love from a glass divine,
Emotions served on a platter, my valentine.
Each bite, a testament to passion's design.

Desserts

Apple, Pear & Sultana Crumble 8.0 House made Custard
Treacle Tarte 8.0 Berry Compote & Clotted Cream
Sticky Toffee Pudding 8.0 Toffee Ice Cream
Chocolate Fondant To Share 10.0 Berry Compote, Fresh Strawberry's & Vanilla Ice Cream
Chocolate Brownie 8.0 Raspberry Coulis & Vanilla Ice Cream
Cheese Board 12.5 Selection of three local cheeses

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