

The Hawk & Berry

Sunday À la Carte

Grazing Bites

Olives 4.0
 Mixed Roasted Nuts 4.0
 Padron Peppers 5.5
 Loaded Potato Skins 5.5
 BBQ Glazed Chicken Wings 7.5
 Pork Belly Bites 6.5
 Sourdough & Balsamic 3.0

Starters

Salt & Pepper Squid 9.5
 Pickled chillies & garlic aioli

Crispy Chilli Beef 10.0
 Red pepper, spring onions, mangetout, sweet chilli sauce & grilled baby gem

Tomato & Basil Velouté 7.5
 House made crusty bread

Prawn Cocktail 12.0
 Bisque, baby gem & tarragon

Heritage Beetroot 9.5
 Goat curd & candied walnut

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

Mains

Seabass Fillet with Mussels 22.0
 Pan fried seabass, root vegetables & mussels in a mornay sauce

Ratatouille 14.50
 Wild rocket & roasted walnuts

Seafood Linguini 22.0
 Fresh linguini in a sun blushed tomato and basil sauce with prawns, squid & mussels

Wild Mushroom Risotto 16.5
 Wild local mushroom & truffle oil

Sunday Roasts

Roast Turkey 19.0 Junior 10.0
 Roasted Turkey, Yorkshire pudding, roast potatoes, roast parsnips, carrots, swede crush, tender stem, gravy

Roast Pork 19.0 Junior 10.0
 Thick sliced roast pork, Yorkshire pudding, roast potatoes, roast parsnips, carrots, swede crush, tender stem, gravy

Mixed Roast 24.0 Junior 12.0
 Roasted Turkey, Roast Pork, Roast Beef, Yorkshire pudding, roast potatoes, roast parsnips, carrots, swede crush, tender stem, gravy

Roast Beef Sirloin 22.0 Junior 12.0
 Thick sliced roasted rump, Yorkshire pudding, roast potatoes, roast parsnips, carrots, swede crush, tender stem, gravy

Sausage & Mash 16.0
 Mash potato, vegetables & red onion gravy

Nut Roast 16.0 Junior 9.0
 Honey butternut squash and nut roast, Yorkshire pudding, roast potatoes, roast parsnips, carrots, swede crush, tender stem, gravy

Sides

Dauphinoise Potatoes 4.5
Skin on Fries 4.0
Chunky Chips 4.0
Creamed Spinach & Parmesan 4.0
Tenderstem Broccoli 4.0
Garlic & Herb Mushrooms 4.0
Tomato and red onion salad 4.0
Cauliflower Cheese 5.0

Steaks & Grill

Our steaks are dry aged and cut to order. Our chefs chargrill and then finish your steak 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 seasoned with beef marrow

Add a Portion of Three Butterfly Shell on Tiger Prawns 10.0

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
 Smoked bacon, mature cheddar, caramelised red onion, romaine lettuce, pickle, tomato, seeded brioche bun.

Chicken Burger 16.5
 Buttermilk marinated chicken breast, crispy smoked bacon red Leicester, romaine lettuce, Sriracha sauce, seeded brioche bun.

Halloumi Burger 16.0
 Roasted peppers, caramelised onion, cheddar, lettuce, rocket, tomato, pickle, seeded brioche bun.

A discretionary Service Charge of 12.5% will be added to you bill