

The Hawk Sample Menu

To nibble & share

Nocellara olives (v) £2.95

Artisan rustic breads

With olive oil & balsamic vinegar, nocellara olives and flavoured butter (v) £4.95

Garlic pizzette

With rocket and parmesan £6.95

Sticky platter

Spiced Thai-style chicken skewers, crispy duck wings with plum, hoisin & sweet chilli glaze, tonkatsu inspired pulled pork, preserved lemon aioli and chorizo topped flatbread £17.50

Fisherman's platter

Sloe gin smoked salmon with salmon caviar, crayfish cocktail in Bloody Mary ketchup, salt & Szechuan pepper squid, smoked mackerel, Devon crab mayonnaise with toasted rustic bread and aioli £13.50

Box-baked camembert

Topped with omega seed sprinkle, acerola cherry & thyme flavour dip with ciabatta bread (v) £10.95

Mediterranean mezze

Sweet potato falafel, harissa hummus topped with pomegranate seeds, tzatziki, roasted sweet peppers, pea & mint pesto and seasoned flatbread (v) £12.50

Starters

Scallops of the day
Ask for today's seasonal special £10.50

Chicken liver, sherry & balsamic parfait
With crostini £7.55

Crayfish & crab pot
In Devon crab mayonnaise with ciabatta bread £7.95

Thyme-roasted portobello mushrooms
In a Cropwell Bishop sauce on rustic toast (v) £6.50

Soup of the day
With artisan rustic bread and butter £4.95

Deep-fried Somerset brie
In panko breadcrumbs with apricot & cumin chutney (v)
£5.95

Salt & Szechuan pepper squid
With aioli £5.95

Porcini mushroom arancini
With lovage pesto (v) £6.55

Crispy duck wings
With plum, hoisin & sweet chilli glaze, roasted plum and
toasted sesame seeds £6.95

Pan-fried tiger prawns
With garlic & parsley butter or sweet chilli & ginger
sauce £8.95

Black angus bresaola

*With candied walnuts, thyme goat's curd, watercress and
lemon oil dressing £7.95*

Pizzas & salads

*If you prefer a lighter pizza we can replace the centre
with a baby kale & tomato salad.*

Carne pizza

*Chorizo, pepperoni, hand-pulled chicken, 'nduja sausage,
mozzarella and chilli £13.50*

Hand-pulled chicken & lovage pesto pizza

*With mozzarella and roasted Mediterranean vegetables
£12.95*

Caramelised fig & whipped goat's curd pizza

With mozzarella and hazelnuts (v) £10.95

*Add: jalapeños (v) / red onion (v) / pineapple (v) / flat
mushroom (v) / red peppers (v) / goat's curd (v) / bacon
£1.50*

*Hand-pulled chicken / honey-roasted ham / 'nduja
sausage £2*

Chicken, bacon & avocado salad

*With baby kale, spinach, tenderstem broccoli with an
English cider & honey mustard dressing £12.95*

Sticky crispy duck salad

*With cucumber, spiralized mooli & carrot, toasted sesame
seeds with a plum, hoisin & sweet chilli sauce £12.50*

Spiralized carrot salad

*With whipped ricotta, roasted beetroot, brown rice and
quinoa in a lemon & herb vinaigrette (v) £9.50*

Add: chargrilled chicken breast £3, roasted salmon supreme £4, goat's curd (v) £2, grilled halloumi (v) £2.25

Main courses

Spit-roasted chicken

With lemon & garlic confit, fries, jus and aioli £12.95

Slow-cooked pork belly & seared scallops

With pancetta & thyme mashed potato, green beans tossed in apple butter and an English cider & mustard sauce £18.50 | without scallops £14.50

Wagyu burger

With smoked Irish cheddar, crispy onions, tomato relish and sweet potato fries and aioli £15.95

Add: bacon / chorizo / Cropwell Bishop stilton / flat mushroom £1.50 / grilled halloumi £2.25 / brisket £3.50 / 1/2 lobster tail £5.95

Home-made British beef burger

With smoked Irish cheddar, mustard mayonnaise, relish and fries £11.95

Add: bacon / chorizo / Cropwell Bishop stilton / flat mushroom £1.50 / grilled halloumi £2.25 / brisket £3.50 / 1/2 lobster tail £5.95

Pan-roasted lamb rump

With gnocchi, roasted beetroot, asparagus and salsa verde £18.25

Beer-battered line-caught cod

With twice-cooked chunky chips, minted pea purée and tartare sauce £11.95

King prawn, crab & chorizo linguine

With white wine, tomatoes, garlic & chilli £13.50

Battered halloumi

With twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.50

Buttermilk southern fried chicken

Stuffed with 'nduja sausage, with sweet potato fries, apple salad and preserved lemon aioli £15.50

Steak, ale & portobello mushroom pie

With mashed potato, heritage carrots and seasonal greens £14.50

Roasted winter vegetable tart

Stuffed with butternut squash, beetroot and Cropwell Bishop custard with a Stilton & walnut crumb (v) £10.95

Pan-fried sea bass fillets

With sautéed potatoes, baby fennel, beluga lentils and lovage pesto £17.85

Roasted salmon supreme

With thyme-roasted butternut squash, seaweed, scorched lemon and hot fennel relish £13.50

9oz 28-Day-aged rib-eye steak

With twice-cooked chunky chips, crispy onions and baby kale £20.95

7oz Fillet steak

With an ale-glazed shallot tart topped with Cropwell Bishop custard, stilton & walnut crumb and twice-cooked chunky chips £23.50

*Add: peppercorn sauce / béarnaise sauce / red wine jus
£1.50 / tiger prawns £3.95 / 1/2 lobster tail £5.95*

Sides

Sweet potato fries with parmesan & rosemary £3.75

Fries & aioli (v) £3

Twice-cooked chunky chips (v) £3.50

Dauphinoise potatoes (v) £4

Mashed potato (v) £3

Asparagus tips with parmesan £4

Seasonal greens (v) £3

Dressed house salad (v) £3

Hand-made garlic dough balls £3

Desserts

The house sharer

*Chocolate brownie, baked New York style cheesecake,
lemon tart, strawberries and a bourbon vanilla ice cream
cookie sandwich (v) £10.95*

*Baked New York style cheesecake
With British blackcurrant curd (v) £6.50*

*Warm Belgian chocolate brownie
With bourbon vanilla ice cream (v) £6.50*

*Glazed lemon tart
With whipped cream (v) £5.95*

*Melting golden chocolate bomb
With caramel ice cream, chocolate popping candy and
hot Devon cream toffee sauce (v) £7.95*

*Sour cherry & nut florentine
With British blackcurrant curd and bourbon vanilla ice
cream (v) £5.95*

*Strawberries & frozen natural yoghurt
With honey ripple and rhubarb & rose flavour curd (v)
(200 calories or less) £4.95*

*Bramley apple & blackberry shortbread crumble
With custard (v) £5.95*

*Ice cream & home-baked triple chocolate cookie
Choose three scoops from bourbon vanilla, caramel,
double chocolate and strawberry (v) £4.95*

*Sticky toffee pudding
With bourbon vanilla ice cream (v) £5.95*

*Mini dessert & a hot drink
Choose from chocolate brownie, baked New York style
cheesecake, lemon tart or apple & blackberry crumble (v)
£4.95*

*British cheese board
Shepherd's Purse Yorkshire Blue, Lubborn Somerset
camembert, Belton Farm red Leicester, Isle of Man
vintage cheddar with a selection of fudge's nut & mixed*

*seed biscuits, grapes, celery and baby figs in a spiced rum
syrup (v) £8.50*