

# **Appetisers**

#### **Focaccia**

Homemade focaccia with olive oil, balsamic and salted butter

#### **Crudités**

Cucumber, pepper, carrot with homemade hummus **(gf)**£4

### Sausage Rolls

Caramelised onion and sage sausage rolls

£4

# **Starters**

### **Soup Of The Day**

Homemade focaccia & butter **(gfa)** f7

### **Black Pudding Bon Bons**

Breaded bon bons, apple purée & honey mustard dressing £7

#### **Goats Cheese & Pear Salad**

Honey roasted pear, goats cheese, walnuts, rocket & beetroot **(gf)**£8

## Salt & Pepper Chicken

Sweet chilli dip **(gf)** 

#### **Garlic Mushrooms**

Creamy garlic mushrooms on toasted bloomer **(gfa)**67

#### **Smoked Salmon**

Poached egg, beetroot, garlic croûte & dressed rocket **(gfa)** £8

# **Pub Classics**

### Fish & Chips

Beer battered haddock, pea purée, homemade tartare sauce & triple cooked chips **(gf)** 

### Homemade Steak & Ale Pie

Slow braised beef with Robinsons ale, triple cooked chips, pea purée, seasonal vegetables with red wine jus

£17

# Glebe Farm Sausage & Mash

Creamed mashed potatoes, locally sourced sausages with peas and red onion gravy £15

# Gammon, Egg & Chips

10oz gammon steak, fried hens egg, triple cooked chips, dressed rocket **(gf)** 

# The Hawk Burger

6oz beef patty, smoked streaky bacon, cheese, lettuce, tomato, relish, pickle, on a brioche bun with skin on fries **(gfa)** 

£17

# The Hawk Chicken Burger

Salt & Pepper chicken burger, lettuce, sriracha mayo on a brioche bun with skin on fries **(gfa)**£16

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.



# À La Carte

#### Pan Fried Sea Bass

Crushed new potatoes, tenderstem broccoli, crispy capers with sauce vierge (gf)

#### **Seared Duck Breast**

Braised red cabbage, burnt onion purée, beetroot dauphinoise, confit duck leg croquette with red wine jus, crispy kale **(gf)** 

£22

### **Tagliatelle Carbonara**

Tagliatelle pasta, smoked pancetta in a creamy carbonara sauce with dressed rocket Add chicken breast - £4

£14

#### Wild Mushroom Risotto

Roasted wild mushrooms, parmesan, sweet potato crisps, dressed rocket & truffle oil **(gf)**Add chicken breast - £4

£16

### **Slow Roasted Pork Belly**

Pressed pork belly, savoy cabbage, pancetta, parmentier potatoes with cider jus **(gf)**£17

# Glebe Farm Sirloin Steak

Locally sourced 9oz Sirloin, confit tomato, roasted mushroom, triple cooked chips, rocket & parmesan salad **(gf)** 

£22

# Quinoa & Halloumi Salad

Avocado, bulgar wheat, mixed leaves, house vinaigrette **(V)**Add chicken breast - £4

£16

# **Sides**

Rocket parmesan salad
£4
Peppercorn sauce

£3

Blue cheese sauce

Skin-on fries £4 Triple cooked chips £4

Add truffle parm - £1.50

Onion rings

£4

Garlic bread

£4

Cheesy garlic bread

£4.50

Macaroni cheese

£5

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.