



Little Hawks Menu

Main Course - £6, 2 Courses - £8, 3 Courses - £10

Starters

Chicken Strips

Garlic Bread

Soup

Mains

Sausage, mash, garden peas

4oz Beef Burger with Fries

Mini Fish, chips, garden peas

Tomato Pasta

Desserts

Chocolate Brownie with Vanilla Ice Cream

Strawberry sundae

Two scoops of Ice Cream



HAWK INN

HASLINGTON

Sunday Lunch

Two course - £20, Three course - £25

Starters

Chicken Liver Pate (gfa)

red onion chutney, sourdough

Tomato & basil Soup

(gfa)

salted butter, warmed bread

Battered King Prawns

Sweet chilli dip

Mains

Roast Beef brisket (gfa)

13 hour braised beef brisket, roasted carrot, seasonal vegetables, roast potatoes, Yorkshire pudding, gravy

Roast Chicken breast (gfa)

Roasted carrot, seasonal vegetables, roast potatoes, stuffing, Yorkshire pudding, gravy

Roast Pork (gfa)

Roasted carrot, seasonal vegetables, roast potatoes, stuffing, Yorkshire pudding, gravy

Nut Roast

Roasted carrot, seasonal vegetables, roast potatoes, Yorkshire pudding, gravy

Fish & Chips (gf)

beer battered fish, mushy peas, chunky tartare, triple cooked chips

Desserts

Eton Mess (gf)

Strawberries, meringue, Chantilly cream

Chocolate Brownie

Salted caramel ice cream

Sticky Toffee Pudding

vanilla ice cream, toffee sauce

2 scoops of Ice cream (gf)

Vanilla, chocolate, strawberry

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.



HAWK INN

HASLINGTON

Starters

Chicken Liver Pate (gfa) - £6

red onion chutney, sourdough

Tomato & basil Soup (gfa) - £5

salted butter, warmed bread

Salt & Pepper Chicken strips (gf) - £7

sweet chilli dip

Garlic Sauteed King Prawns (gfa) - £7

toasted sourdough

Mains

Fish & Chips - £13

beer battered fish, mushy peas, tartare, triple cooked chips

Steak and Ale Pie* - £15

*13-hour braised beef with traditional Robinsons ale,
seasonal vegetables, triple cooked chips*

Hawk Burger (gfa) - £14

*6oz beef patty, smoked streaky bacon, cheese, lettuce,
tomato, brioche bun, Skin on fries*

Sausage and Mash (gfa) - £12

creamed potatoes, Glebe farm sausages, red onion gravy

Penne Arrabbiata - £12

Penne pasta, spicy tomato sauce, parmesan, rocket

Wild Mushroom Risotto (gf) - £12

roasted wild mushroom, parmesan, rocket

Add chicken breast - £3

12oz Rump Steak (gf) - £22

*Triple cooked chips, confit tomato, roasted mushroom, rocket
& parmesan salad*

Sides

Skin on Fries - £3.50

Triple cooked chips - £3.50

Onion rings - £3.50

Dressed side salad - £3.50

Peppercorn Sauce - £3

Garlic bread - £3

Cheesy garlic bread - £4

Desserts

Sticky Toffee Pudding - £7

vanilla ice cream, toffee sauce

Chocolate Brownie - £6

Salted caramel ice cream

Eton Mess (gf) - £6

Meringue, Chantilly cream, strawberries

Choice of Ice cream (gf) - £2.25 per scoop

Sunday Roasts

Ask your server for our Sunday roast selections.

All roast dinners served with Roast potatoes, carrot and swede mash, seasonal vegetables, stockpot
gravy, Yorkshire pudding.

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*Additional wait may be applicable due to cooking time.