

NIBBLES

Homemade Bread Board ^{VE} 3.50
Rosemary & Maldon salt focaccia, tomato & garlic focaccia with balsamic and extra virgin olive oil.

House Marinated Olives ^{VE} 3.50
A mix of plump, carefully selected olives, gently cured and marinated in-house with herbs, citrus zest, garlic and a touch of extra virgin olive oil.

Frickles ^{VE} 4.95
Hawkstone battered pickles served with garlic aioli.

TAPAS 3 for 19.95 Wednesday – Friday
with your loyalty card *scallops excluded

Panfried Scallops ^{GF} 10.95
Sweetcorn puree, Scottish black pudding, prosciutto crisps.

Caramelised Onion Hummus ^{GF} 6.95
Silky-smooth chickpea hummus blended with sweet, slow-cooked caramelised onions, tahini, lemon, and garlic. Rich, savoury, and gently sweet.

Date With A Pig ^{GF} 6.95
Medjool dates wrapped in smoked streaky bacon served with a hot honey.

Sweetcorn Ribs ^{GF VE} 6.95
Sweetcorn ribs with a light dusting of harissa.

Gambas Pil Pil ^{GF} 8.95
Sizzling king prawns cooked in garlic-infused olive oil with a hint of chilli, finished with fresh parsley. A classic Spanish dish bursting with bold, aromatic flavour.

Patatas Bravas ^{GF} 6.95
Crispy golden potatoes served with a rich, smoky tomato sauce and a drizzle of garlic aioli. Bold, comforting, and full of flavour, this classic Spanish favourite is perfect for sharing.

Crispy Chilli Beef ^{GF} 8.95
Thin strips of tender beef fried until crisp, tossed in a sticky, sweet and spicy chilli sauce with peppers and onions. Bold, punchy flavours with the perfect balance of heat and crunch.

Chorizo In Red Wine ^{GF} 6.95
Succulent Spanish chorizo gently simmered in a rich Cabernet Sauvignon reduction with garlic and herbs. Deep, smoky and full-bodied, with a warming finish that's perfect for sharing.

Lasagne Croquettes ^{GF} 8.95
Crispy golden bites filled with rich, slow-cooked beef ragu, creamy béchamel and melted cheese, inspired by classic lasagne. Comforting, indulgent, and packed with deep, savoury flavour.

Cod Croquettes 7.95
Golden, crispy croquettes filled with tender, flaky cod, served with a tangy tartare sauce. Crunchy on the outside, soft and flavourful on the inside, a classic seafood favourite with a zesty finish.

Black Pudding Croquettes 7.95
Crispy golden croquettes filled with rich Scottish black pudding, served with perfectly cooked quail's eggs and a tangy honey mustard sauce. Bold, savoury, and indulgently creamy, a bite-sized.

Halloumi Fries ^{GF} 7.95
Golden, crispy strips of halloumi with a soft, salty centre, served with a fresh side salad and sweet chilli dipping sauce. A perfect balance of crunch, creaminess, and a touch of sweetness.

Lamb Meatballs ^{GF} 8.95
Tender, spiced lamb meatballs served with a crumbly feta topping and drizzled with a vibrant green olive oil sauce. Rich, savoury, and herbaceous, a flavourful twist on a classic favourite.

Salt & Pepper Chicken Wings ^{GF} 8.95
Crispy, golden wings tossed in a fragrant blend of sea salt, cracked black pepper, and subtle spices. Crunchy on the outside, juicy on the inside, with a perfectly seasoned kick.

Soft Boiled Scotch Egg 8.95
Perfectly cooked soft yolk encased in seasoned sausage, lightly breadcrumbed and golden-fried, served with a tangy honey mustard sauce. Crispy on the outside, rich and creamy on the inside, a comforting classic with a sweet-and-spicy kick.

Soy Sesame Pork Belly Bites ^{GF} 7.95
Succulent, tender pork belly pieces glazed with a sticky soy and sesame sauce, finished with a sprinkle of toasted sesame seeds. Rich, savoury, and slightly sweet, with a melt-in-the-mouth texture.

Pistachio Baked Goat's Cheese ^{GF} 7.95
Creamy goat's cheese coated in crushed pistachios and baked until golden, served warm with a drizzle of honey. Nutty, tangy, and indulgently creamy, perfect as a starter or sharing plate.

Whipped Feta ^{GF} 6.95
Creamy, airy feta blended to perfection and topped with house-made sun-dried tomatoes. Tangy, rich, and bursting with Mediterranean flavour, ideal for dipping or spreading.

Hoisin Duck Tacos 8.95
Tender shredded duck glazed in rich hoisin sauce, served in soft tortillas with crisp vegetables and fresh herbs. A perfect balance of sweet, savoury, and tangy flavours in every bite.

Pulled Pork Tacos 7.95
Tender, slow-cooked pulled pork served in soft tortillas with a smoky charred sweetcorn salsa and a wedge of charred lime. Savoury, smoky, and tangy, with a burst of fresh citrus in every bite.

Garlic & White Wine Mussels ^{GF} 8.95
Fresh mussels steamed in a fragrant garlic and white wine broth, finished with a touch of parsley. Light, aromatic, and bursting with ocean-fresh flavour, perfect for dipping with crusty bread.

Panko-Battered Calamari 7.95
Tender calamari rings coated in a light, crispy panko crumb, served with a rich garlic aioli. Golden, crunchy, and bursting with flavour.

OUR PUB CLASSICS

Brisket Hash 17.95

Our Signature Dish
Tender slow braised brisket with honey roasted carrots, shredded cabbage, crispy potatoes in a velvety cream sauce finished with a fried duck egg.

Steak & Stilton Pie 17.95

Tender chunks of beef and creamy Stilton encased in shortcrust pastry, served with homemade chips, rich peppercorn sauce, and mushy peas. Hearty, indulgent, and packed with comforting, robust flavours.

Steak & Ale Pie 16.95

Succulent, slow-cooked beef in a rich ale gravy, encased in golden, shortcrust pastry, served with homemade chips and mushy peas. A classic, hearty favourite full of comforting, robust flavours.

Cheese & Onion Pie 15.95

A golden, shortcrust pastry filled with creamy cheese and caramelised onions, served with homemade chips and baked beans. Comforting, hearty, and full of classic, satisfying flavours.

Hawkstone Battered Fish & Chips 18.95

A whale sized piece of cod in a light Hawkstone batter served with homemade chunky chips, mushy peas, tartare sauce and a charred lime

Double Smash Burger 14.95

Two juicy beef patties stacked with fresh lettuce, ripe tomato, red onion, and gherkin, topped with our homemade burger sauce. Served with crunchy homemade slaw and golden homemade fries for the ultimate indulgent burger experience.

Upgrade too loaded fries for £2.50

Clucking Hell Fire 15.95

Spicy Cajun-seasoned chicken breast with fresh lettuce, ripe tomato, red onion, and gherkin, topped with creamy garlic mayo. Served with homemade slaw and golden homemade fries for a fiery, flavour-packed bite.

Upgrade too loaded fries for £2.50

LOADED FRIES All 6.50

**Bacon & Cheese
Chorizo & Cheese
Salt & Pepper
Peppercorn & Stilton
Truffle & Parmesan**

SIDES

Skin on Fries 3.50

Chunky Chips 4.50

Onion Rings 4.00

Slaw 3.50

Side Salad 3.50

KIDS All 6.00

All served with fries and beans

**Cheeseburger
Breaded Chicken Burger
Chicken Nuggets
Fish Fingers**

DESSERTS

All served with cream or custard

Upgrade to Homemade Ice Cream for £1.00

Chocolate Sponge Pudding 5.95

Sticky Toffee Pudding 6.95

Hawkstone Apple Cider Crumble 6.95

Cheesecake of the Day 5.95

HOMEMADE ICE CREAM

Our ice cream is made on site using fresh cream and milk, ensuring freshness and quality.

**Vanilla
Chocolate
Bueno**

1 Scoop 2.50

2 Scoops 3.50

3 Scoops 4.50

A MESSAGE FROM OUR KITCHEN

We believe great food starts with honesty. Every dish on our menu is made from scratch using real ingredients, time-honoured method and no shortcuts — no preservatives, no artificial additives, just proper homemade food.

We do not use halal meat, purely as a matter of our own food standards. Animal welfare is important to us. We fully respect all beliefs and choices, this is simply about what we feel comfortable serving from our kitchen.

If you'd like to know more about our ingredients or how we cook, we're always happy to talk.

Please inform a member of staff of any dietary requirements or allergies when ordering.

V Vegetarian **VE** Vegan **GF** Gluten Free

GFA Gluten Free Alternative