



Bar Snacks

Moroccan style Hummus, Pitta bread **V/GF***

Roasted beetroot, toasted Pine nut, Sumac & Feta **V/Vg/GF***

Cheddar cheese croquettes, Quince jelly puree **V**

Whitebait, tartare sauce **P**

Crispy coconut shrimp, sweet chilli sauce **P**

Chorizo, Honey & red wine ragu on toast **GF***

£5.00 each or choose any 3 for £12

Sharing Boards for two

Butchers Board- Salami, Chorizo & Serrano ham **GF*** £14.5

Sea Board – Crevettes, Prawns in Marie Rose sauce, Anchovies & Smoked Salmon **P/GF*** £14.5

Maple Syrup baked Camembert with toasted baguette **V/GF*** £13.5

Bread selection served with oils & olives **Vg** £6.5

Starters & Light Dishes

Soup of the day & buttered bloomer **V/GF** £6

Grilled sardines, sourdough bloomer, crab & sorrel mayonnaise £8

Grilled asparagus wrapped in parma ham, truffle mayonnaise & crispy egg, balsamic glaze £7.5

Venison Scotch Egg, apple & black pudding puree, celeriac remoulade £8.5

Chicken spring rolls, sweet chilli sauce & mixed leaves £8.5

Chicken liver parfait, real ale chutney & toasted croutons **GF*** £7

Pan fried leek & potato rosti, grilled field mushroom, rocket salad, mixed nuts, Goat's cheese croquette & red pesto emulsion **V/Vg*/GF*** £8.5/£12.5

Classics

The Hawk Burger – Beef / Cajun Chicken (Served with Emmenthal cheese, smoky bacon, fries and coleslaw) £14.5

Add: fried egg £1 / Field mushroom £1 / Blue Cheese £1.5 / caramelised onions £1 / Avocado £1.5

Upham ale battered fish, hand cut chips, pea puree & tartare sauce **P/GF** £14

Classic Caesar salad with parmesan, garlic croutons, anchovies and dressing **P/GF*** £8

Add: Crispy egg £1.5 / Cajun chicken £5 / Grilled tiger prawns £5 / smoked salmon £5 / smoked bacon £1.5 / Avocado £1.5

Irish lamb stew, buttered seasonal vegetables, new potatoes & sourdough £14

Sausage of the day, mashed potato, onion gravy & buttered seasonal vegetables £13

Mains

Pan roasted rump of lamb, fondant potato, spring greens, roasted carrot & rosemary puree **GF*** £17.5

Pork chop tomahawk, black pudding croquette, grilled asparagus wrapped in parma ham, wholegrain mustard & garlic jus £17

Pan fried Bream fillet, fennel & orange salad, new potatoes, coconut, lemongrass & saffron broth £ **GF** £16

Salmon niçoise salad, green beans, olives, anchovies, new potatoes, soft boiled egg & red pepper emulsion £16.5

Cauliflower & chickpea tagine, pan-fried halloumi & courgette chips **V/Vg*/GF*** £14

Pan fried gnocchi, wild mushroom, rocket, parmesan & fried egg **V/Vg*** £15.5

Roasted butternut squash linguine, shiitake mushrooms, creamy onion and coconut puree, roasted cashew nuts & rocket salad **Vg** £14.5

Steaks **GF** - served with hand cut chips, roasted mushroom, tomato & peppercorn sauce

8oz Ribeye steak £22.5

8oz Rump steak £19.5

8oz Venison haunch (*served pink*) £19.5

Sides: Hand cut chips £3.5 / Fries £3 / Seasonal veg £3.5 / Parmesan & truffle fries £4.5 / House salad £4

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

*- Dishes can be adapted to suit / GF – Gluten Free/ V – Vegetarian friendly/ Vg – Vegan friendly/ P – Pescatarian friendly