



HAWK INN

Sharing Boards for two

Bread selection served with oils & olives **GF*** £7

Seaboard – Crevettes, Prawns in Marie Rose, Anchovies and Smoked Salmon £14.5

Baked Camembert with Garlic and Rosemary, Onion Chutney and Toasted Breads 13.5

Starters & Light dishes

Soup of the day with a bread selection **GF*** £6.5

Whitebait & tartare sauce £5.5

Wild Boar and chorizo scotch egg with piccalilli & straw potatoes £8.5

Pan-fried mushrooms with garlic and cream on toasted sourdough £7.5

Chicken spring rolls, mixed leaves salad with sweet chilli sauce £8.5

Panko King Prawns with garlic mayonnaise £8.5

Ham hock terrine with piccalilli £7.5

Italian Meats with Olives and Bread £8

Pub Classics & Sunday Specials

Crab Linguine with a hint of chilli £9 / £14

Beetroot, Peanut butter and chickpea burger with Sheese, tomato chutney and guacamole served with fries & coleslaw **VG/GF** £14.5

Local ale battered fish & Fries with pea puree & tartare sauce **P/GF*** £14

Duo of Chalk Stream Trout & Black Bream fillet, sautéed potatoes, spinach, green beans & samphire with lobster cream sauce **GF/DF/EF*** £18

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

Add to your burger : Duck egg £1.50 / Field mushroom £1 / Blue Cheese £1.5 / Avocado £1.5

Sunday Roasts

Served with roast potatoes & selection of fresh vegetables, yorkshire pudding & gravy

½ Cotswold roast chicken £14.5

Roast Loin of free range orchard pork on the bone with crackling £15.5

Roast Leg of Lamb £17

28 day aged ribeye of beef £19

3 Meat sharing roast platter: ½ roast chicken, Pork & a choice of either Lamb or Beef £25

Upgrade your roasts:

Pigs in blankets £3.5

Cauliflower cheese **GF** £3.5

Sides Fries £3 / Hand cut chips £3 / Sweet potato fries 4.5 / Seasonal veg £3.5 / Parmesan & truffle fries £4.5

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/ DF – Dairy Free/ EF – Egg Free /VG - Vegan