

HAWTHORNS

Welcome to Hawthorns Brasserie. We have combed the local area to source the highest quality, freshest & seasonal ingredients the North East has to offer. Great local ingredients combined with Geordie culinary flair, relaxed & airy surroundings & a traditional Newcastle welcome – canny times await.

WHILE YOU THINK

BLACK PUDDING BON BONS With English mustard dip £4.00

SELECTION OF GEORDIE BAKERS ARTISAN BREADS With smoked sea salt £4.00
Add beef dripping butter or sun-blushed tomato butter

TO START

- CELERICAC, PEAR & BLUE CHEESE VELOUTÉ Creamed celeriac, Perry, English pear & Northumbrian Darling Blue cheese £5.95
- SELECTION OF LOCAL COLD MEATS & GEORDIE BAKERS BREAD Served with onion jam, roasted sweet tomatoes & pickled garlic £6.95 / £11.95 FOR TWO
- BUTTER-POACHED EYEMOUTH SCALLOPS Mango salad with ginger & black onion seed, pink pickle gel, pomegranate & bergamot dressing £10.95
- JUNIPER & SLOE GIN-CURED DUCK BREAST Sloe gin marinated Thistleyhaugh Farm duck, walnut granola, Cointreau polenta, beetroot & raspberry purée £6.45
- MOZZARELLA & ENGLISH PEA SALAD Laverstoke mozzarella, Chain Bridge Farm honey, fresh mint, broad beans, lemon & Chardonnay vinaigrette £5.45
- SUCKLING PIG TERRINE Hunting Hall rare breed pig, spiced orange & grapefruit chutney, goat's curd, caraway crispbread £5.95
- THE HAWTHORNS CAESAR Cumbrian air-dried ham, soft boiled egg, baby gem lettuce, shaved Parmesan, ciabatta croutons & yoghurt Caesar dressing £5.95

THE MAIN EVENT

- STUFFED PORTOBELLO MUSHROOMS Spiced yellow lentil podi, buttered courgette, aubergine caviar, beetroot sauerkraut £13.95
- WHEAT-FED CHICKEN BALLOTINE Red cabbage purée, lemon courgette, buttermilk polenta & black olive dressing £16.95
- POACHED HALIBUT Horseradish sherbet, baby fennel, cucumber jelly & saffron potatoes £17.95
- SAFFRON RISOTTO Butternut squash, shallot, toasted pine nuts & Gorgonzola £13.95

FROM THE GRILL

All of our steaks are cut from grass fed Ravensworth cattle & dry hung for 21 days for superb flavour & tenderness

BURGERS All served on a toasted pretzel bun with crisp lettuce, beef tomato, dill pickle & fries

- BUTCHER'S BEEF & BLACK PEPPER BURGER Prime steak beef burger made with marrow for extra flavour, crispy pancetta & peppery Monterey Jack cheese £15.95
- BLACK & BLUE BURGER Soy & black bean burger, Cajun spice rub, thyme & walnut crumb £14.95

OFF THE BONE All served with a shallot & watercress salad with triple cooked chips

- 8oz GRAIN-FED RAVENSWORTH RUMP STEAK Tender Northumberland beef, grain-fed for a rich & buttery flavour £19.95
- MARINATED LAMB RUMP East Wingates Farm lamb, marinated in tandoori spices & buttermilk, chargrilled for a deep flavour £18.95
- BEEF & REEF 8oz grain-fed rump steak with tempura king prawns, paprika & garlic salt £23.95

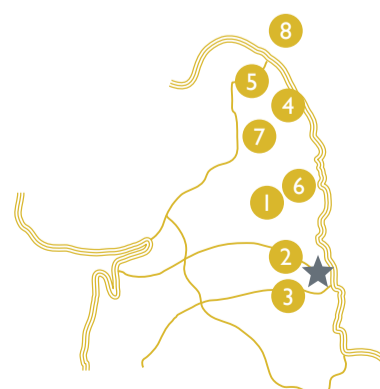
ON THE BONE All served with a shallot & watercress salad with triple cooked chips

- 12oz CÔTE DE BOEUF Hand-reared prime Northumberland bone-in beef steak seasoned with smoked sea salt & red peppercorns £27.95
- 12oz PERI PERI MARINATED PORK CHOP Ravensworth Farm Middle White rare breed pork, in a chilli, garlic & oregano marinade £19.95

PEPPERCORN SAUCE £2.95 / CHIMICHURRI SAUCE £1.95 / PORCINI MUSHROOM & BLACK GARLIC SAUCE £2.95

SIDES

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| GARLIC & ALMOND GREENS | SHOESTRING FRIES | MAPLE-GLAZED NEW POTATOES, SHALLOTS & THYME |
| MIXED HOUSE SALAD | BROWN ALE BATTERED ONION RINGS | HAND CUT CHIPS |
- £3.95 EACH



LOCALLY PRODUCED

- ★ NEWCASTLE UPON TYNE
- 1 EAST WINGATES FARM
- 2 GEORDIE BAKERS
- 3 RAVENSWORTH GRANGE FARM
- 4 HUNTING HALL FARM
- 5 CHAIN BRIDGE FARM
- 6 THISTLEYHAUGH FARM
- 7 NORTH DODDINGTON FARM
- 8 EYEMOUTH

