

THE HAWTHORN

Charcoal Grilled Pizzas £12

*All of our Pizzas are freshly made in-house and grilled under our custom made Josper Charcoal Grill.
An authentic 11-inch thin base, topped with Home-roasted Tomato Sauce, Herbs and Mozzarella.*

Nibbles

House Olives £3 (vg) (gf) Focaccia and Balsamic £4 (v) (gf option)

MARGHERITA: Mozzarella, Mature Cheddar and Heritage Tomatoes (v)

SMOKY CHICKEN: Roasted Chicken, Streaky Bacon, Hawthorn BBQ Sauce & Mature Cheddar

FRUITS DE LA MAR: A Selection of British Isles Fresh & Smoked Fish, Shellfish & Lilliput Capers

SPICY CALABRIAN: Calabrian Pork Sausage (native breed Pork, freshly ground Fennel,
Paprika and Chillies), Red Onion and Goats' Cheese

BLUE MONDAY: Blue Monday Cheese, Baby spinach, Marinated Green & Black Olives (v)

MEAT FEAST: Calabrian Sausage, Roast Chicken, Smoked Bacon, Spicy Beef & Pepperoni

Add a side

Triple-Cooked Chips or Skin on Fries £3.50 (vg/gf)
House Green Salad £4 (v/gf)

Our meat is native breed, sourced direct from small farms across the Yorkshire Dales and Lake District.

Our fish is delivered fresh from Hartlepool. Game dishes may contain shot.

Dishes may contain nuts and seeds; please inform a member of staff if you have any dietary requirements.

Key: (v) vegetarian. (vg) suitable for vegans. (gf) suitable for gluten free. (gf option) / (vg option) dish can be adapted for gluten free diners or vegan diners as specified.

Desserts

The Hawthorn Sticky Toffee Pudding, Butterscotch Sauce & Clotted Cream Ice Cream £7 (v) (gf)

Lemon & Vanilla Tart, Raspberry & Sorrell Sorbet £6 (v)

Three scoops of Homemade and Locally made Ice Creams & Sorbets £5 (gf) (vg opts)

Selection of the Finest Regional Cheeses from the British Isles, Served with English Quince,
Crackers & House Butter £8 (gf option)