

MENU



SPRING SUMMER '26
V2



CONTENTS

KIDS ask your server to see their little menu!

SPECIALS we have a specials board at each end of the building!

FOOD	4-5
VEGAN & VEGGIE FOOD	6-7
DESSERTS	8
HOT DRINKS	8
DRINKS on the taps	10
DRINKS from the fridges + AF.	11
WINE LIST	12
COCKTAILS	13

FOOD

Brunch - until 6pm

SOUR DOUGH TOAST	butter. strawberry jam or orange marmalade (+50p).	3
STRAIGHT UP EGGS	2 poached eggs. sour dough toast. micro garlic chives. herb oil.	6
TEACAKE	butter. strawberry jam or orange marmalade (+50p). G	3
BREAKFAST IN BREAD	thick back bacon or pork & leek sausage in a floured baguette.	7
ULTIMATE MUFFIN	English muffin. thick back bacon. pork & leek sausage. hash brown cake. fried egg. American cheese. garlic & rosemary mushroom.	12
FRIED CHICKEN	Maple & sesame glazed breaded chicken schnitzel. hash brown cake. Tajin fried egg. smashed avo. mini Tabasco bottle. micro garlic chives. G	14
PANCAKES	stewed rhubarb. coconut yoghurt. crushed pistachio or pig candy. crushed toasted pecans. maple syrup. G	10
AVO FIX	herby diced IOW tomatoes. crumbled feta. smashed avocado. sour dough toast. herb oil. purple basil. whipped feta with lime & coriander. add 2 poached eggs? (+3)	13
FULL HOUSE	thick back bacon. pork & leek sausage. herb roasted tomato. black pudding. garlic & rosemary mushroom. homemade beans & hash brown. poached or fried egg + sour dough toast.	15
ONE PAN WONDER	back bacon bits. red onion. garlic & rosemary mushrooms. new potatoes. all fried in a pan then topped with 2 eggs + cheese & then oven baked. sour dough toast.	11
DIRTY ONE PAN WONDER	as above but + chorizo. homemade beans & brown sauce.	14

Serious Sandwiches

PHILLY CHEESE STEAK	medium rare 6oz end sirloin. rocket. caramelised balsamic red onions. melted gruyère. truffle mayonnaise. crispy onions.	14
SCHNITZEL CLUB	breaded chicken schnitzel. shredded lettuce. pig candy. Alabama sauce. crispy onions. bacon jam. G	11
GET ME TO GREECE	cucumber. crumbled feta. whipped feta with lime & coriander. mixed olives. rocket. micro garlic chives.	9
FISH SHOP	beer battered skin-on MSC cod fillet. skin on fries. Willy's fish & chip shop vinegar. minted smashed peas. curry sauce. G	10

Some nice things on the side

house seasoned fries	4	garlic bread	5
cheesy fries	5.5	cheesy garlic bread	6.5
sweet potato fries	4.5	house mixed side salad	7.5
beer battered onion rings G	6	rocket. parmesan. balsamic syrup side salad	7

Small plates

LOADED OLIVE OIL	EVOO. Balsamic syrup. sea salt. lemon. confit garlic. chopped olives. herbs & spices. parmesan. warm bread.	8
TACOS	2 soft white tacos. BBQ smoked pulled pork. Alabama sauce. lime. summer slaw. micro garlic chives.	10
CHAR GRILLED PADRONS	spicy peppers. whipped feta with lime & coriander. grilled lime.	7
HALLOUMI FRIES	fried halloumi sticks. bbq dip.	9
CHICKEN THIGHS	skin on chicken thighs in lemon, confit garlic & thyme. rocket. grilled lemon. summer slaw. coconut yoghurt. sumac. pomegranate molasses.	10
CAULIFLOWER WINGS	soy, maple & sesame glaze. black sesame seeds. crispy onions. summer slaw. sour cream. pomegranate. 6	9
SCOTCH EGG	chorizo scotch egg. bacon jam. mini tabasco bottle. summer slaw. 6	9
NACHOS	homemade tortilla chips. smashed avocado. sour cream. melted cheese. red onion salad. pickled jalapeños.	10
DIRTY FRIES	house seasoned skin on fries. pig candy bits. melted cheese. pickled jalapeños. bbq sauce. Alabama sauce. micro garlic chives.	10
BURGER FRIES	house seasoned skin on fries. burger cheese. crispy beef burger bits. burger sauce. chopped house pickle.	10
POUTINE FRIES	chicken bone gravy. house seasoned skin on fries. melted mozzarella & cheddar. gruyere. crispy onions. truffle mayonnaise	12

Burgers

CLASSIC CHEESE	beef patty. burger cheese. lettuce. house dill pickle. burger sauce.	15
ITS ALL GRAVY	beef patty. chicken bone gravy. melted gruyère. lettuce. house dill pickle. crispy onions. truffle mayo. extra napkins.	18
THE WHOLE HOG	beef patty. BBQ smoked pulled pork. pig candy. house BBQ. crispy onions. house dill pickle. lettuce. bacon jam.	17
FINGER LICKIN' CHICKEN	BBQ glazed chicken schnitzel patty. pig candy. smashed avocado. house dill pickle. lettuce. 6	16
HALLOUMI SHAWARMA	fried halloumi shawarma. smashed avocado. summer slaw. whipped feta with coriander and lime. lettuce.	14

Main Events

CAESAR	little gem. anchovies. red onion salad. charred padróns. pig candy. caesar. parmesan. olive oil. Why not add a breaded chicken thigh schnitzel? 6	14 +4
FATTOUSH	Lebanese salad of Khobez flatbread croutons. herby IOW tomatoes. cucumber. mint. red onion salad. shredded lettuce. pomegranate. pomegranate molasses. sumac.	12
GYRO	khobez flatbread filled with chopped BBQ smoked lemon, confit garlic & herb chicken thigh. lettuce. whipped feta with lime & coriander. house seasoned skin on fries. red onion salad.	15
FISH & CHIPS	beer battered skin on MSC cod fillet. house seasoned skin on fries. minted smashed peas. curry sauce. Willy's fish & chip shop vinegar. 6	18
BUNNY CHOW	beef masala served in half a hollowed split tin loaf. coconut yoghurt. red onion salad. lime. coriander leaf. pomegranate. toasted almonds. 6	18
STEAK & EGGS	Ruby & White 10oz Sirloin. 2 fried eggs. house seasoned skin on fries.	25

VEGAN & VEGGIE FOOD

so we can prepare your dish appropriately let us know if you are vegan or vegetarian when ordering. anything marked with **V** can **not** be made vegan. **V*** will be made vegan with adaptations

Brunch - until 6pm

SOUR DOUGH TOAST	butter. strawberry jam or orange marmalade (+50p). V* we have vegan spread	3
STRAIGHT UP EGGS	2 poached eggs. sour dough toast. micro garlic chives. herb oil. V	6
TEACAKE	butter. strawberry jam or orange marmalade (+50p). G V* we have vegan spread	3
BREAKFAST IN BREAD	vegan bacon or sausage in a floured baguette. V* we have vegan spread	7
ULTIMATE MUFFIN	English muffin. vegan bacon. vegan sausage. hash brown cake. fried egg. American cheese. garlic & rosemary mushroom. V* loses the egg. uses vegan cheese & hash brown	12
FRIED VEGAN CHICKEN	Maple & sesame glazed vegan chicken. hash brown cake. Tajin fried egg. smashed avo. mini Tabasco bottle. micro garlic chives. G V* loses the egg. 2 vegan hash browns.	14
PANCAKES	stewed rhubarb. coconut yoghurt. crushed pistachio G V or vegan bacon. crushed toasted pecans. maple syrup. G V	10
AVO FIX	herby diced IOW tomatoes. crumbled feta. smashed avocado. sour dough toast. herb oil. purple basil. whipped feta with lime & coriander. add 2 poached eggs? (+3) V* uses vegan greek white instead of feta.	13
FULL HOUSE	vegan bacon. vegan sausage. herb roasted tomato. smashed avo. garlic & rosemary mushroom. homemade beans & hash brown. poached or fried egg + sour dough toast. V* loses the egg. With vegan hash brown & vegan spread.	15
ONE PAN WONDER	vegan bacon bits. red onion. garlic & rosemary mushrooms. new potatoes. all fried in a pan then topped with 2 eggs + cheese & then oven baked. sour dough toast. V* we switch the egg & cheese for homemade beans & vegan cheese.	11

Serious Sandwiches

SCHNITZEL CLUB	vegan chicken. shredded lettuce. vegan bacon. Alabama sauce. crispy onions. G V* we switch the Alabama sauce for vegan mayo	11
GET ME TO GREECE	cucumber. crumbled feta. whipped feta with lime & coriander. mixed olives. rocket. micro garlic chives. V* uses vegan greek white instead of feta.	9

Some nice things on the side

house seasoned fries	4	garlic bread	5
cheesy fries	5.5	cheesy garlic bread V* uses vegan grated cheese	6.5
sweet potato fries	4.5	house mixed side salad	7.5
beer battered onion rings G	6	rocket. parmesan. balsamic syrup side salad V	7

Small plates

LOADED OLIVE OIL	<i>EVOO. Balsamic syrup. sea salt. lemon. confit garlic. chopped olives. herbs & spices. parmesan. warm bread.</i> V* uses vegan grated cheese instead of parmesan	8
TACOS	<i>2 soft white tacos. Masala spiced sweet potato. coconut yoghurt. lime. summer slaw. micro garlic chives.</i>	10
CHAR GRILLED PADRONS	<i>spicy peppers. whipped feta with lime & coriander. grilled lime.</i> V* uses vegan greek white instead of feta.	7
HALLOUMI FRIES	<i>fried halloumi sticks. bbq dip. V</i>	9
CAULIFLOWER WINGS	<i>soy, maple & sesame dressing. black sesame seeds. crispy onions. summer slaw. sour cream. pomegranate. G</i> V* uses vegan mayo instead of sour cream	9
NACHOS	<i>homemade tortilla chips. smashed avocado. sour cream. melted cheese. red onion salad. pickled jalapeños.</i> V* uses vegan grated cheese & vegan mayo instead of sour cream	10
DIRTY FRIES	<i>house seasoned skin on fries. vegan bacon bits. melted cheese. pickled jalapeños. bbq sauce. Alabama sauce. micro garlic chives.</i> V* uses vegan grated cheese & vegan mayo instead of Alabama sauce	10

Burgers

VEGAN CLASSIC	<i>isn't beef patty. vegan grated cheese. lettuce. house dill pickle. burger sauce.</i>	15
VEGAN CHICKEN	<i>BBQ glazed vegan chicken patty. vegan bacon. smashed avocado. house dill pickle. G</i>	16
HALLOUMI SHAWARMA	<i>fried halloumi shawarma. smashed avocado. summer slaw. whipped feta with coriander and lime. lettuce. V</i>	14

Main Events

CAESAR	<i>little gem. red onion salad. charred padróns. vegan bacon. house caesar. parmesan. olive oil.</i> V* uses vegan mayo & Greek white. <i>why not add a vegan chicken fillet? G</i>	14 +4
FATTOUSH	<i>Lebanese salad of flatbread croutons. herby LOW tomatoes. cucumber. mint. red onion salad. shredded lettuce. pomegranate. pomegranate molasses. sumac.</i>	12
GYRO	<i>khobez flatbread filled with chopped vegan chicken. lettuce. whipped feta with lime & coriander. house seasoned skin on fries. red onion salad.</i> V* uses vegan mayo instead of whipped feta & adds vegan Greek white.	15
BUNNY CHOW	<i>sweet potato masala served in half a hollowed split tin loaf. coconut yoghurt. red onion salad. lime. coriander leaf. pomegranate. toasted almonds. G</i>	18

HAWKES HOUSE

neighbourhood café bar



Coffee
Cocktails
Local beer
All day dining

DESSERTS

LEMON POSSET BRULEE	<i>zesty lemon posset served in the lemon with crisp brûléed top. lemon sorbet. pistachio crumb. V</i>	8
AFFOGATO	<i>vanilla ice cream. double espresso. flaked almonds. optional Limoncello! V* uses vegan salted caramel ice cream</i>	6 +3
PANCAKE	<i>thick style pancake. salted chocolate sauce. flaked almonds. G V</i>	7
RHUBARB TARTLET	<i>GF pastry. whipped vanilla cream. stewed rhubarb. rhubarb & rosemary syrup. toasted crumble. V</i>	8
ICE CREAM	<i>choice of 3 ice creams- vanilla. chocolate. strawberry. vegan salted caramel or lemon sorbet.</i>	6

HOT DRINKS

STANDARD TEA	<i>tetley's tea bag in a cup. no fuss.</i>	2.5
ATTIC CHINESE TEA	BRAIN BOOSTING GREEN <i>cardamom & nettle.</i> STRESS BUSTING BLACK <i>peppermint. rose & liquorice.</i> ENERGISING OOLONG <i>ginger. cinnamon & lemongrass.</i>	4
LOOSE LEAF TEA	ENGLISH BREAKFAST EARL GREY	3.5
PEACH ICED TEA	<i>peach iced tea. fresh lemon.</i>	4
BUBBLE TEA	<i>peach iced tea. mango popping boba. mint.</i>	6
MATCHA	<i>delicious ceremonial grade Matcha powder from Japan. shade-grown, hand-picked, and air-dried. a natural source of energy with a subtly sweet umami flavour. with water or choice of milk.</i>	4.5
ESPRESSO MACCHIATO	3	LATTE CAPPUCCINO 4
AMERICANO	3.5	HOT CHOCOLATE 4
FLAT WHITE	3.75	LUXURY HOT CHOCOLATE 5
HOMADE (DIRTY) CHAI LATTE	(5) 4	MOCHA 5

OAT. COCONUT. SOYA MILK ALL AVAILABLE F.O.C.



DRINK

On the taps

NEW BRISTOL BREWERY <i>Bristol Lager</i>	<i>Super tasty, gluten free pale lager. Citrus finish designed for straightforward enjoyment. 4.6% Distance travelled 13 miles</i>	6
DEYA <i>Steady Rolling Man</i>	<i>Incredibly soft and delicate with intense tropical fruit hop aromatics and saturation, this their vision of the perfect pale ale. 5.2% 30 miles</i>	7
JUBEL <i>Peach</i>	<i>A lively lager that packs a fruity punch. This dangerously refreshing nectar drips with fresh and juicy peaches. 4% 262 miles</i>	6.5
WIPER & TRUE <i>Kaleidoscope</i>	<i>Citra, Simcoe and Mosaic: a trio of hops that combine to beautiful effect. Our carefully selected blend creates a kaleidoscope of bright citrus and vibrant fruit flavours, balanced with gentle, clean bitterness. 4.2% 14 miles</i>	6.2
PERONI <i>Nastro Azzurro</i>	<i>Unmistakable Italian style. Crisp & refreshing crafted with passion & flair. 5.2%</i>	7
ASAHI <i>Super dry</i>	<i>Unique dry & crisp taste. Japan's Number 1 beer. 5.2%</i>	6.8
BRISTOL BEER FACTORY <i>Clear Head</i>	<i>A 0.5% draught IPA. Raising funds for Talk Club, a mens Mental health charity working wonders around Bristol & beyond. 13 miles</i>	5.5
CORNISH ORCHARD <i>Gold</i>	<i>Made using a blend of bittersweet & dessert apples to give the cider body & crispness. 5%</i>	5.7
JUST PRESSED <i>Mango Wave</i>	<i>Bursting with mango, pineapple and all packed full of exotic fruit flavours, unleashing a full-bodied cider. A punchy and tropical sweet still cider.</i>	6
CASK ALE	<i>2 or 3 rotating guest pumps. We change the brewery weekly & they never travel far.</i>	4.5-7



DRINK cont...

Soft from the fridge

SUPER SHAKES	your choice of milk with; vanilla. chocolate. strawberry or vegan salted caramel ice cream	5
SMOOTHIES	DETOX ginger. courgette. carrot. blueberry. banana. GREEN mango. spinach. broccoli. avocado. coconut. ginger. lime. BLUE banana. blueberry. raspberry. flax seed.	5
BUBBLE TEA	peach iced tea. mango popping boba. mint.	6
FRESHLY SQUEEZED	ORANGE JUICE minimum of 5 juicy oranges. (until 6pm) LEMONADE a big squeeze of lemons. sugar. soda. mint.	
SPARKLING	CORNISH ORCHARDS apple HARTRIDGES ginger beer CORNISH ORCHARDS apple & rhubarb CORNISH ORCHARDS elderflower SAN PELLEGRINO limonata ORANGINA FRANK WATER sparkling	3
STILL	HARTRIDGES orange & passionfruit EAGER carton juice apples, oranges, pineapples or cranberries in pints or halves. FRANK WATER still CAWSTON KIDS JUICES apple & pear, apple & mango or summer berries	3

Hard from the fridge

THATCHERS Gold	crafted from a blend of their favourite apples, including Dabinett and Harry Masters Jersey, Gold sets the standard. 500ml bottle.	6
CORNISH ORCHARD fruit cider	CHERRY & BLACKBERRY RASPBERRY & ELDERFLOWER	5
PERONI gluten free	330ml bottles of Peroni, Senza Glutine! 5.1%	4.5
GALIPETTE rosé cider	with rare, red-fleshed Pommes à Chair Rouge, Galipette rosé has real character and taste. a deep amber colour that naturally varies with each harvest. a strikingly refreshing cider. 330ml bottle..	6

AF

ROSE WINE divin	full size bottle of chilled AF rosé from the Loire valley. watermelon, raspberry & redcurrant flavours.	20
PERONI alcohol free	true 0% alcohol free lager. 0.0%	4.5
JUST PRESSED SUB	0.5% cider made from 100% freshly pressed apple juice. fermented on wild yeasts and left to mature in tank.	5
OLD MOUT berries & cherries	alcohol free fruit cider.	5

WINE LIST

RED

HOUSE RED	South Africa	<i>old school syrah. wild yeast fermentation, aged in French oak. full yet elegant.</i>	175ml 7 250ml 9 750ml 24
MERLOT	France	<i>a soft and medium bodied blend with distinct notes of plum and black cherry, subtly complemented by the Mouvedre's touch of spice.</i>	175ml 6.5 250ml 8.5 750ml 23
RIOJA	Spain	<i>modern style Crianza. Lifted aromatics of brambles, pepper & spice. 12 months in oak.</i>	175ml 7.5 250ml 10.5 750ml 28

WHITE

HOUSE WHITE	South Africa	<i>un-oaked wild fermented chardonnay from a coastal vineyard. intense & delicate.</i>	175ml 7 250ml 9 750ml 24
PINOT GRIGIO	Italy	<i>fresh & dry with gentle floral & citrus aromas. orchard fruit & light honeyed notes.</i>	175ml 6.5 250ml 8.5 750ml 23
SAUVIGNON BLANC	Marlborough NZ	<i>a brilliant example. minerality underscores bright apple, guava & grassy notes.</i>	175ml 7.5 250ml 10.5 750ml 28

ROSÉ

HOUSE ROSÉ	Italy	<i>a pale pink rosé. luscious & textural blend with tangy red berry flavours. dry & fresh.</i>	175ml 6.5 250ml 8.5 750ml 23
COTES DE PROVENCE	France	<i>delightfully refreshing, pale pink in colour, delicate and dry. notes of wild strawberries, peaches and redcurrants. dangerously moreish.</i>	175ml 7.5 250ml 10.5 750ml 28
WHITE ZINFANDEL	California	<i>coral pink in colour. delicate and refreshing with soft fruit flavours of peach and strawberry complimented by complex floral notes.</i>	175ml 6.5 250ml 8.5 750ml 23
DIVIN 0.0%	France	<i>AF rosé from the Loire valley. watermelon, raspberry & redcurrant flavours.</i>	750ml 20

BUBBLES

PROSECCO	Italy	<i>both mini & regular bottles of Italian fizz.</i>	250ml 10 750ml 28
CHAMPAGNE	Lanson	<i>a crisp and elegant Brut Champagne with notes of citrus, green apple & spring flowers.</i>	750ml 45

COCKTAILS

MARTINI

	ORIGINAL	<i>gin. vermouth. lemon</i>	
	ESPRESSO	<i>shot of coffee. Kahlua. vanilla vodka. garnished with 3 beans for health, wealth & happiness.</i>	10
	PASSIONFRUIT	<i>vanilla vodka. passion fruit. Passoã. prosecco shot.</i>	
AF	ESPRESSO	<i>shot of coffee. Lyre's coffee & London dry. vanilla syrup. garnished with 3 beans for health, wealth & happiness.</i>	
AF	PASSIONFRUIT	<i>Lyre's London Dry. passionfruit. lemonade shot.</i>	9

SPRITZ

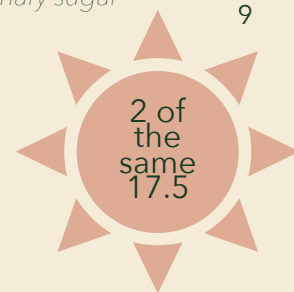
	APEROL	<i>Aperol. prosecco. soda. orange.</i>	
	HUGO	<i>St Germain. mint. prosecco. soda. lime..</i>	10
	APRICOT & LYCHEE	<i>apricot liqueur. lychee syrup. prosecco. soda. mango boba</i>	

HIGH-BALL

	BLOODY MARY	<i>vodka. The Pickle House spiced tomato juice. pickle. cracked black pepper.</i>	
	DARK & STORMY	<i>dark rum. ginger beer. lime. mint.</i>	10
AF	BLOODY MARY	<i>switch to Lyre's white cane. no hangover!</i>	
AF	DARK & STORMY	<i>Lyre's dark cane. ginger beer. lime. mint.</i>	9

ROCKS

	SPICY MARG	<i>tequila, orange liqueur, fresh lime juice, and agave nectar. pickled jalapeño peppers. tajin rim. Padrón pepper.</i>	
	RHUBARB DAIQUIRI	<i>white rum. house rhubarb & rosemary sugar syrup. lime.</i>	10
	MINT CHOC CHIP	<i>vodka. chocolate powder. crème de menthe. vanilla. double cream.</i>	
AF	RHUBARB DAIQUIRI	<i>Lyre's white cane. house rhubarb & rosemary sugar syrup. lime.</i>	9





ALWAYS MAKE YOUR SERVER AWARE OF ALLERGEN/DIETARY REQUIREMENTS

this is a busy working kitchen, whilst all necessary precautions are taken, we can not guarantee the absence of any allergen.
the majority of our menu is, or can be made without gluten containing ingredients.

G = can **not** be made without gluten containing ingredients.

anything marked with **V** can **not** be made vegan. **V*** will be made vegan with adaptations