

Welcome to the hawthorn bar bistro

Whether you're here for a drink, a quiet romantic meal or a party,
We hope you enjoy your visit.

South facing rooftop garden with
stunning views to Cornelly Mines and Archallagan.
An idyllic venue for an 'al fresco' drink or meal on a sunny day.

Weddings, social and business meetings

Our new restaurant can cater for up to 70 people for a wedding, banquet or function, and a further 40 in the smaller restaurant. Each can be used for functions in part or the entire hawthorn can be hired. We are also fully licensed for music, singing and dancing, with dance floor, audio and visual facilities.

OUTSIDE EATING

Take advantage of the good weather and eat or drink outside
on our new south facing roof terrace.

View our menu and book on-line @ www.thehawthorn.co.uk

MEALS SERVED ALL DAY from 12noon until 9.00pm

ALL our meals are served as described in the menu, if you would like chips instead of rice or mash, or salad instead of vegetables for example, please ask when placing your order.

All meals are home-made on the premises by our team of chefs & cooked to order.

Please allow time for your meal to be prepared and cooked, especially at busy times

Appetisers

(Ideal for sharing, while you wait)

£

- 4 **garlic bread**
- 4.75 **cheesy garlic bread**
- 4 **onion rings** – BBQ dip/sweet chilli dip
- 4.5 **crusty bread & dip**
olive oil / Balsamic / butter

Starters

- 5.5 **soup of the day** – roll & butter
- 6 **chicken liver pate** – Cumberland sauce – Melba toast
- 6.25 **garlic mushrooms** – creamy garlic sauce – garlic bread (V)
- 9 **Manx queenies** – garlic - coriander - white wine – rocket – crusty bread
- 7 **prawn cocktail** – cold water prawns - Marie rose sauce – brown bread
- 9.5 **tiger prawns** – deep-fried in beer batter – sweet chilli dip
- 9.5 **chilli garlic king prawns** – garlic butter – chilli flakes – white wine – garlic bread
- 7 **Thai fishcake** – stir-fried vegetables – red Thai curry sauce
- 6 **spicy marinated chicken skewer** – cucumber and mint yoghurt dip
- 6.5 **brie** – bread crumbed – deep-fried – cranberry sauce (V)
- 7 **grilled goat's cheese** served on a crouton - pine nuts – pomegranate dressing (V)
- 6 **risotto** – lemon – roasted vegetables herbs – cream (V)

Mains

- 12 **crispy shredded pork** – Chinese style sweet and spicy BBQ sauce – stir fried peppers & onions – egg fried rice
- 13 **pork loin escalope** – tenderised and bread crumbed – white wine & shallot sauce - sautéed potatoes – vegetables

£

- 12.5 **pulled pork burger** – 6oz home-made beef burger – pulled pork - melted Cheddar – brioche bun – red slaw – chips
Or just pulled pork or burger
- 16.5 **Manx lamb chops** - red currant jus - sautéed potato – vegetables
- 16.5 **Manx lamb shank** - slowly braised with rosemary and mint – creamed potato - vegetables
- 11.5 **braised steak** – slowly cooked Manx beef – Greeba mushrooms – onions – 'Guinness' gravy – mash potato – vegetables
- 12.25 **proper steak & mushroom pie** – Manx beef – Greeba mushrooms – 'Guinness' gravy – short-crust pastry – peas – chips

from the grill

with chips, grilled tomato, mushroom, onion rings
OR potatoes and vegetables, if you prefer

Some like it HOT

– try yours blackened Cajun style (No extra charge)

Surf's up – add tiger or king prawns (3) £4.5
scampi (5) £2

19 **sirloin** (8oz)

20 **rib-eye** (10oz)

26.5 **fillet** (8oz)

ADD ONE OF OUR DELICIOUS SAUCES

pepper: diane: garlic: £3

12.5 **gammon** (10oz) – fried egg – pineapple

20 **mixed grill** (20oz) - sirloin steak – chicken – gammon – pork loin steak – pork & leek sausage – lamb's liver – black pudding – fried egg – tomato – mushroom – onion rings – chips

15 **pork belly** and crackling – slow roasted – creamed spinach & mushrooms – cider jus – mash potato – apple fritter

11.5 **lamb's liver & bacon** – creamed potatoes – onion gravy – vegetables

15.5 **beef stroganoff** – strips of sirloin steak - Stroganoff cream sauce – onions – mushrooms – rice – green beans

£

11.25 **scampi** - whole tail breaded scampi - chips - peas

11.75 **fish & chips** - fillet of North Sea cod coated in our beer batter - chips - mushy peas

13.5 **loin of cod** (order option A, B or C)

OR

17 **salmon fillet** (order option A, B or C)
oven baked North Sea cod loin or fresh Scottish salmon fillet with:

A risotto - lemon - roasted vegetables - herbs - cream

B sautéed potatoes - vegetables - dill cream sauce

C creole style - stir fried vegetables - cucumber yoghurt mint dressing - chips

13.5 **chicken Thai green curry** - lemon grass - coconut milk - coconut cream - stir-fried vegetables - rice

13.25 **Caribbean chicken** - coated in our beer batter - pineapple fritter - salad - chips - pineapple relish

13.5 **chicken Madras** (med. heat) Indian spices - tomato - onions - ½ rice ½ chips - pappadum - mango chutney

13.25 **cajun chicken** - sliced chicken breast - stir-fried vegetables - chips - cucumber yoghurt mint dressing - chips

13.25 **garlic chicken** - sliced breast of chicken - breadcrumbs - oven baked - garlic butter - salad - chips

10 **carbonara** - bacon - mushrooms
Parmesan - cream - penne - garlic bread

10 **lasagne** - prime minced beef - cheese sauce - chips - salad

11 **bangers & mash** - our recipe pork & leek sausages - red wine onion gravy

10 **vegetable Thai green curry** - stir-fried vegetables - rice or chips
(contains shrimp paste)

£

10 **bolognese** - Manx minced beef - tomato - penne pasta - garlic bread

Vegetarian

10.5 **chick pea and coriander burger** - lemon & garlic mayo dressing - brioche bun - red slaw - chips

10 **risotto** - lemon - roasted vegetables herbs - cream (vegan without cream)

10 **cauliflower and broccoli cheese bake** - vegetables - chips

12.5 **mixed cheese** - deep-fried brie - goat's cheese - pine nuts - pomegranate dressing - salad - chips

Sauces & Sides

£

3 pepper sauce

3 diane sauce

3 garlic sauce or butter

3 Thai or Madras sauce

3.5 chips / potatoes

4 garlic bread

3 onion rings

3 side salad / vegetables

1 roll / bread & butter

1 egg / peas / gravy

1 black pudding / baked beans

1 pappadum & mango chutney

All weights are uncooked

Allergies and dietary

Please note all dishes may contain traces of nuts or gluten, as these allergens are present in our kitchen. Our dish descriptions do not include every ingredient. Should you have specific dietary requirements, please ask the restaurant manager for more details before you order.

Fish & seafood dishes may contain bones or shell.

We do not automatically add a service charge to your bill, but hope you will appreciate good service and leave a gratuity for the waiting and kitchen staff.

All prices include VAT @ 20%