GLUTEN FREE STARTERS

KING PRAWN PIL PIL

Shell off king prawns in garlic, chilli, butter & olive oil. Served with gluten free toast

1/2 KG OF FRESH MUSSELS

- Classic white wine, garlic cream, gluten free bread
- Spiced tomato and chilli, gluten free bread

7.95 THAI CHICKEN SATAY

Two flattened chicken skewers, served with peanut satay sauce, chilli, cucumber & coriander salad

8.95 NACHOS (V)

Salsa, nacho cheese, guacamole, jalapeños & sour cream (Add Jack Daniels Brisket £2.50)

7.50 BABY BACK PORK RIBS

Succulent pork riblets and smothered in our Jack Daniels BBQ sauce, slaw and mini corn

7.50 HUMMUS BOARD (V)

33.95

59.95

Hummus, mixed olives, chargrilled vegetables, gluten free toast, balsamic dip

From the Himalayan Salt Chamber

THE FILLET 80z - 29.95 This is the most lean & tender of all 100z - 37.50

This is the most lean & tender of all steaks with very little to no fat and has been hung and dry-aged.

RIBEYE 10oz 23.95

Rich, tender, juicy and full-flavoured, with generous marbling throughout with its distinctive melt-in-the-mouth flavour.

SIRLOIN 12oz **25.95**

A very popular cut, it is very tender & well marbled with fat and prepared by our master butchers.

"THE TOMAHAWK" 36 - 38oz 59.95

A huge bone in ribeye that is rich, tender, juicy and full of fantastic flavour. This steak has a generous marbling throughout and is perfect for sharing. **Includes 4 sides from below.**

Steaks come with a choice of 2 sides

THE STEAKS

PORTERHOUSE 20oz

A huge steak that has sirloin and fillet either side of the bone... an absolute classic, and a must-try at Tomahawk!

THE SHARING BOARD 27.95/PER PERSON

80z of rump & 40z of fillet, 60z sirloin & 50z ribeye, all sliced and served with 2 beef dripping chips, 2 house salad & garlic butter king prawns.

CHATEAUBRIAND 18oz

Cut from the thickest part of the fillet and comes sliced by the chef, this is perfect for two people to share or one very hungry person. This includes 4 sides from below.

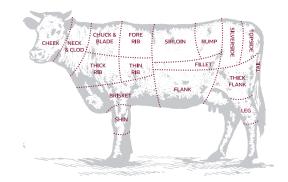
"THE ULTIMATE WAGYU SHARING BOARD"

10oz Sirloin, 6oz Ribeye, 4oz Fillet, 8oz Rump, ½ Lobster & Choice of 4 Sides & 2 Sauces

62.50/PER PERSON

Garlic & Herb Butter 2.00 / Jack Daniels BBQ 3.00 Stilton & Smoked Bacon 3.00 / Béarnaise 3.00 Spicy Chimichurri 2.50 / Katsu Curry Sauce 3.00

For the True Meat Connoisseur



"THE WAGYU STEAKS"

The only cattle in the world that are selectively bred for their flavour & marbling. Quite possibly some of the finest beef in the world. 8oz Rump - 22.95

10oz Sirloin - 35.95

12oz Ribeye - 39.95

8oz Fillet - 41.95

WHY NOT ADD...

Add 5 large "shell-on" garlic king prawns, from the chargrill 9.50

1/2 a fresh North Sea lobster with garlic & herb butter

18.50

14.50

15.95

Baby Back Pork Ribs with Jack Daniels glaze Half Rack 8.95 Full Rack 14.95

GLUTEN FREE MAINS

All Served with a choice of 2 sides

SALMON FILLET 16.50
BEST END OF COD 18.95
SEABASS FILLETS 16.95

NORTH SEA LOBSTER Half - 24.95 | Full 39.95

The Fish Sauces

Spicy Chimichurri

Spicy Tomato Sauce 3.00
Lobster & Champagne Cream 3.00
Garlic & Herb Butter 2.00
Béarnaise 3.00

THE WAGYU BURGER

An Soz Yorkshire Wagyu burger with Tomahawk ketchup, a side of bacon jam, fries & slaw and served on a baby gem lettuce cup - Add Cheddar £1.00 / Stilton £1.50

CHICKEN SHAWARMA SKEWERS

Two of Tomahawk's famous hanging skewers. Perfect chargrilled chicken breast marinated in yoghurt and Middle Eastern spices, comes with homemade purple slaw, the house salad, Tomahawk house fries, chilli & garlic sauce

GLUTEN FREE SIDES

French Fries	3.00	Tomahawk Spicy Srircha Slaw 2.5	j 0
Beef Dripping Chips	3.50	Rocket & Parmesan Salad 3.5	j 0
Sweet Potato Wedges, Honey, Chilli & Sesame	3.75	"Toms Salad" Tomato, Onion, Cucumber, Lettuce 3.0)0
Creamy Garlic Mushrooms	4.00	Baked Potato, Horseradish Sour Cream 3.5	j 0
Field Mushrooms & Slow Roast Tomatoes	3.50	⅓ Dozen Prawn Skewer 4.0)0
Bacon & Cream Peas	3.00	Two Fried Eggs 3.0)0
Broccoli Tossed in Spicy Chimichurri	3.50	The Mash - Creamy Butter OR Truffle 3.00 / 4.0	JO

Served from 12:00 until it's gone!

GLUTEN FREE SUNDAY LUNCH

Served from 12:00 until it's gone!

ROAST BEEF "WAGYU" TOPSIDE 14.95

BELLY PORK SERVED WITH CRISPY CRACKLING 13.50 GARLIC & HERB MARINATED CHICKEN BREAST

2.50

EAST ALL THREE RO

THE SHARING BOARD ALL THREE ROAST MEATS 16.95/PER PERSON

13.50 | 13.95
Served with beef dripping roasties, seasonal vegetables & 24hr red wine gravy

9.95

7.95

PRIVATE FUNCTIONS

We can cater for any of your private dining or party celebrations, so please speak to a member of staff to find out more details. We can tailor a package to suit you.



COCKTAIL MASTERCLASS

Did you know we offer 2 cocktail masterclass packages in our rivate dining room? From £29.95 per head. Whatever the occasion we will make it special!

BEVERAGES

6.95

7.50

6.95

6.95

- COCKTAILS

CLASSIC MOJITO

A combination of sweetness, refreshing citrus & mint flavours combined with rum creates this classic cocktail. Add fruit flavour for £7.50 (Please ask your server for available flavours).

PORNSTAR MARTINI
A delightful mixture of vodka, passion fruit puree,
passoa & Absolute Vanilla. Served straight up with a
shot of prosecco.

ESPRESSO MARTINI
A sumptuous mix of vodka, coffee liquor, fresh
espresso & vanilla. Perfect as an after dinner drink.

FRENCH MARTINI
A mixture of vodka, chambord & pineapple Juice

creating a beautifully smooth & refreshing classic.

(Please ask your server for available flavours).

BELLINI 7.50 One for the ladies... Fruit puree topped with prosecco

APEROL SPRITZ

Prosecco & aperol topped up with soda ice & orange.

HUGO 6.95

Transport yourself to a summery evening in Northern Italy with a refreshing cocktail of prosecco, gin, and elderflower cordial garnished with mint, lime & cucumber

TOMAHAWK SOURJack Daniels and Amaretto, lime & gomme, serve as an

American classic.

COSMOPOLITAN 6.95

DAIQUIRI 6.95

Absolute citron, Triple Sec, lime & cranberry.

Choice of fruit puree, Havana Especial, lime & gomme.

LONG ISLAND ICED TEA 7.50
A mix for rum, tequila, triple sec, gin & vodka topped

with Pepsi - one of the true classics!!

SALTED CARAMEL MARTINI

Too full for a dessert? We've got the perfect solution.
Stoli Salted Caramel Vodka, Baileys & cream.

PASSIONFRUIT & CHILLI MARGARITA 7.50
Spicy and sweet! Passionfruit, tequila, archers
finished with a splash of tabasco.

THE NUT JOB

6.95

Everyone goes 'Nuts' for this! Frangelico, Amaretto,

Malibu shaken with cranberry & pineapple.

RASPBERRY CAIPIRINHA 6.95

Brazillian classic with a fruity twist! Cachaca, muddled with fresh raspberries, limes and sugar.

EARLY BIRD MENU

Monday - Thursday, 4:00pm - 6:30pm
& Friday, 4:00pm - 5:30pm
(Excluding Bank Holidays)

2-COURSES 13.95 / 3-COURSES 15.95

Sauces & sides are not included in the price

MOCKTAILS

PASSION FRUIT FIZZ
Passion fruit & bitter lemon.

MOCKITO
Apple juice, lime, mint & lemonade.

COOL AS A CUCUMBER

3.45

Cucumber, elderflower, cranberry and lemon juice topped with soda.

STRAWBERRY & BASIL COOLER 3.45
Strawberries, Basil, Orange and Cranberry topped with soda.

SOFT DRINKS

PEPSI / DIET PEPSI / LEMONADE	2.00	3.00
CORDIAL & WATER	0.50	1.00
CORDIAL & SODA	0.50	1.00
FEVER-TREE TONICS - Ask your server for available flavours		1.90
BITTER LEMON		1.60
RED BULL CAN		2.75
APPLETISER		2.25
BOTTLED COKE / DIET COKE		2.25
STILL / SPARKLING WATER	2.90	4.50

COFFEE

All coffees are available as decaf

ESPRESSO	1.65	2.20
AMERICANO		2.55
CAPPUCCINO		2.70
FLAT WHITE		2.70
LATTE		2.70
МОСНА		2.95
HOT CHOCOLATE		3.20

LIQUEUR COFFEE

IRISH COFFEE Jameson whisky blended with coffee and sugar then topped with whipped cream	6.5
CALYPSO COFFEE Tia Maria blended with coffee then topped with whipped cream	6.5
AMARETTO COFFEE Amaretto blended with coffee then topped with whipped cream	6.5
BAILEYS COFFEE	6.5

Baileys Irish cream blended with coffee then

topped with whipped cream

— COCKTAIL — MASTERCLASS

Perfect for stag and hen parties, birthdays & corporate events. Includes a glass of prosecco on arrival, 3 cocktails and a range of sharing bites from our menu. £29.95 per head.



tomahawk-steakhouse.co.uk



