

In a hurry? Let us know and we'll aim to deliver your food in 15 minutes

 fancy a cocktail? Check out our drinks menu! 

tapas plates

Perfect for those "I'm not hungry, *but...* I fancy having something small" moments

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| CHILLI & GARLIC PRAWNS ^{481 kcal} Glazed with chilli & garlic sauce, served with toasted flatbread | 8.50 | WEDGES WITH SPICED MAYO (VG) ^{448 kcal} Crispy potato wedges served with homemade spicy mayo | 5.50 |
| HUMMUS & CRUDITE (V) ^{695 kcal} Creamy hummus with a selection of carrots, cucumber, radish and toasted flatbread | 7.50 | SMOKED SALMON & CREAM CHEESE TOAST ^{418 kcal} Smoked salmon & dill cream cheese on sourdough toast <i>go gluten free</i> swap to our GF bread ^{445 kcal} | 10.75 |
| KOREAN BBQ SKEWERS ^{321 kcal} Juicy BBQ glazed chicken served on a skewer with a mixed leaf salad | 8.25 | AVOCADO & GRAIN SALAD (VG) ^{392 kcal} Fresh avocado & vegan feta with a mixed grains and lentil salad | 9.50 |
| PATATAS BRAVAS Crispy potato wedges coated in a spicy tomato sauce, served with your choice of chorizo ^{703 kcal} or pibil banana blossom (V) ^{557 kcal} | 6.50 | CHORIZO IN RED WINE ^{478 kcal} Smoky chorizo cooked in red wine and served with toasted flatbread | 7.95 |

sharers

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| CHARCUTERIE PLATE ^{1129 kcal} A selection of freshly sliced prosciutto, salami and coppa served with burrata, toasted flatbread and hummus | 14.95 | CHEESE PLATE (V) ^{1266 kcal} A selection of brie, applewood cheddar and dolcelatte cheeses with fresh fig and grapes, served with oatcakes | 13.95 |
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brunch

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| HAWKER FULL ENGLISH A British classic with a Cumberland sausage, bacon, scrambled ^{853 kcal} or fried ^{779 kcal} free range eggs, baked beans, slow roasted vine tomatoes, potato wedges and mushroom medley | 13.75 | SPICED BEAN SHAKSHUKA (V) ^{390 kcal} Mixed beans with roasted pepper & onion in a spicy tomato sauce with soft cooked egg topped with vegan feta and toasted sourdough bread <i>go gluten free</i> swap to our GF bread ^{418 kcal} | 9.75 |
| GARDEN BRUNCH (VG) ^{716 kcal} Veggie sausage, avocado, baked beans, slow roasted vine tomatoes, potato wedges, mixed grain and lentil mix, mushroom medley <i>add</i> scrambled ^{+304 kcal} or fried ^{+232 kcal} eggs (V) 2.25 <i>add</i> smoked salmon ^{+91 kcal} 4.50 | 13.75 | | |

open sandwiches

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| PULLED CHICKEN & BACON ^{742 kcal} Pulled chicken & crispy bacon mixed with mayo, served with a soft-boiled egg and lightly drizzled with basil oil <i>go gluten free</i> swap to our GF bread ^{770 kcal} | 12.50 | SALMON & SMASHED AVOCADO ^{325 kcal} Smoked salmon & smashed avocado with asparagus spears and a red pesto and tomato relish <i>go gluten free</i> swap to our GF bread ^{352 kcal} | 12.75 |
| BURRATA & CHARCUTERIE ^{452 kcal} Freshly sliced prosciutto, salami & coppa with burrata and a tomato relish <i>go gluten free</i> swap to our GF bread ^{479 kcal} | 12.95 | ROASTED VEG & ASPARAGUS (VG) ^{389 kcal} Roasted vegetables & asparagus spears with spiced mayo and a red pesto and tomato relish <i>go gluten free</i> swap to our GF bread (V) ^{416 kcal} | 12.25 |

salads

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| CAESAR ^{268 kcal} Fresh leaf, sourdough croutons, Gran Levanto cheese, smoky caesar dressing & soft boiled egg <i>go gluten free</i> without croutons ^{228 kcal} <i>add</i> pulled chicken & bacon ^{+262 kcal} 2.75 | 11.75 |
| AVOCADO & GRAIN (VG) ^{476 kcal} Fresh avocado & vegan feta with a mixed grains and lentil salad <i>add</i> burrata (V) ^{+207 kcal} 2.75, pulled chicken ^{+262 kcal} 2.75, or smoked salmon ^{+91 kcal} 4.50 | 11.95 |

desserts

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| PECAN TART (V) ^{490 kcal} 6.95 |
| LEMON MERINGUE & BLUEBERRY MESS (V) ^{464 kcal} 7.50 |
| BAKED VANILLA CHEESECAKE (V) ^{725 kcal} 6.95 |

sides

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| SIDE SALAD (VG) ^{86 kcal} | 3.95 | POTATO WEDGES (VG) ^{210 kcal} | 4.75 |
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Adults require around 2000 kcal per day. We advise you to speak to a member of staff or visit our website, www.restaurantallergens.com/hawkerbar if you have any food allergies or intolerances. (V) dishes are made from ingredients that do not contain meat or fish. (VG) dishes are made from ingredients that do not contain any animal products. (GF) dishes are made from ingredients which do not contain gluten. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian, vegan and gluten-free food.

hawker  B A R

ALLERGEN INFO: Visit www.restaurantallergens.com/hawkerbar or ask to see our interactive allergen iPad menu. We follow strict hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerance. *(V) dishes are made from ingredients which do not contain meat or fish. (VG) dishes are made from ingredients that do not contain any animal products. (GF) dishes are made from ingredients which do not contain gluten. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian, vegan and gluten-free food. Not all ingredients are shown in the dish descriptions. Adults require around 2000 kcal per day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website.

GENERAL TERMS:

Prices stated are British Sterling. Service charge is at your discretion. We accept all major credit cards and currencies. Our prices include VAT at the current rate. We welcome your feedback: Email: concessions@trgplc.com Post: The Restaurant Group, 5-7 Marshalsea Road, London, SE1 1EP www.trgconcessions.co.uk_0922