

HAWTHORNS

Welcome to Hawthorns. We have combed the local area to source the highest quality, freshest and seasonal ingredients the North East has to offer.

Great local ingredients combined with Geordie culinary flair, relaxed and airy surroundings and a traditional Newcastle welcome - canny times await.

HAWTHORNS

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TREAT YOURSELF

★ HAWTHORNS ★

À la Carte Menu

AT THE PLAZA



CROWNE PLAZA

AN IHG® HOTEL

NEWCASTLE -
STEPHENSON QUARTER

NIBBLES & LIGHT BITES

NOCELLARA OLIVES £3.95 VG

Sun-dried tomatoes and pickled garlic

HOMEMADE BEETROOT, APPLE & ROSEMARY FOCACCIA £3.95 VG

Made fresh daily, brushed with garlic oil and smoked sea salt, and served with an aged balsamic dip

GARLIC & PARSLEY DOUGH BALLS £4.95

Served with a Cajun & arugula dip

BLACK EYED PEA, SPINACH & LENTIL BON BONS £4.95 VG

Tomatillo salsa made from shallot, parsley, lime and jalapeño

CHARCUTERIE £6.95

Selection of cured meats and homemade focaccia bread. Served with brown ale caramelised red onion, Nocellara olives and duck rilette

(FOR 2 PEOPLE £11.95)

TO START

BUTTERNUT SQUASH & PARMESAN VELOUTÉ £5.95 V

Creamed squash, charred shallots, toasted pumpkin seed and parmesan, finished with mustard cress

SEARED SCALLOP & CRISPY BLACK PUDDING £10.95

Buttered hand-dived scallops with crispy black pudding, pancetta and lightly smoked parsnip purée

PUMPKIN GOATS' CHEESE PURÉE & BEETROOT SPONGE £5.95 V

Toasted walnut, rye crisp, pea & watercress emulsion

DUCK & CHAMPAGNE TERRINE £6.95

Cherry compote, ginger bulgur wheat granola, toasted whole almonds and watercress

THE HAWTHORNS' BLOODY MARY CAESAR V

Romaine lettuce, roasted tomato, pickled celery root, garlic ciabatta croutons with a sun-dried tomato, chili pepper vodka & sriracha dressing

STARTER/MAIN £5.95/£13.95

ADD CORN-FED CHICKEN £2.95/£4.95

ADD PAPRIKA DUSTED HOT SMOKED SALMON £2.95/£4.95

FROM THE GRILL

All of our steaks are cut from grass fed Ravensworth cattle beef and dry hung for 21 days for superb flavor and tenderness. All grill dishes are served with triple cooked chips and a lamb's lettuce, radish & red onion salad

8OZ ABERDEEN ANGUS RUMP STEAK £20.95

Hand-reared prime Scottish beef steak, marinated in soy, garlic, preserved lemon and red peppercorns

10OZ CAJUN SPICED RIB-EYE £25.95

Prime cut dry aged beef, rubbed in Cajun spices, smoked sea salt, roasted garlic and oregano

12OZ HONEY ROASTED BACON CHOP £18.95

Brushed with a mustard & orange glaze and served with a toffee apple sauce

PANCETTA WRAPPED HUNTER'S CHICKEN £18.95

Free range chicken breast stuffed with a cheesy Welsh rarebit and wrapped in crispy pancetta, served with a dark rum & maple BBQ sauce

ADD A LITTLE EXTRA

BRANDY, SHALLOT & PEPPERCORN SAUCE £2.95

DIJON & BLUE CHEESE SAUCE £1.95

GREEN SRIRACHA, LIME & GARLIC £2.95

PAPRIKA COATED TEMPURA PRAWNS £3.95

BURGER BAR

All of our burgers are served on a toasted buttermilk roll with crisp romaine lettuce, plum tomato, dill pickle and crispy skin on fries

PRIME BEEF & MARROW BURGER £15.95

Served with brown ale caramelised red onion

PORK & CANDIED APPLE BURGER £15.95

Brushed with an apricot & sage glaze and candied apple slices

WILD MUSHROOM & ROASTED GARLIC BURGER £14.95 V

Sautéed wild mushrooms, bound with mature cheddar and whipped cream cheese, served with mushroom & soy ketchup

BURGER ADDITIONS

BOURBON CARAMEL BACON JAM £0.95

PEPPERED MONTEREY JACK CHEESE £0.95

OAK SMOKED MATURE CHEDDAR CHEESE £0.95

MAPLE CURED BACK BACON £0.95

MAIN EVENT

ROASTED BEETROOT & GOATS' CHEESE TORTELLONI V

Caramelised red onion & horseradish sauce, confit cherry tomatoes, sage, crushed walnut crumble and wood sorrel

STARTER £5.95

MAIN £13.95

SEARED FILLET OF BLACK BREAM £17.95

Marinated in bergamot & fennel pollen, salt-baked heritage carrots, crushed pea, mustard potato terrine, pistachio & elderflower granola

SALMON & CRAYFISH FIORELLI PASTA

Filled egg pasta in a lemon & chamomile cream, seaweed pesto, shaved fennel, pink peppercorn and crayfish tail

STARTER £6.95

MAIN £16.95

SUN-BLUSHED TOMATO & RICOTTA CARNAROLI RISOTTO £13.95 V

Made with balsamic roasted baby onions, finished with a wild garlic & almond pesto. ADD CORN-FED CHICKEN £4.95

DESSERT

CHOCOLATE & CANDIED ORANGE TORTE £6.95

Chocolate & orange mousse set on a chocolate brownie base with orange & Cointreau marshmallow and a dark chocolate, miso caramel & prune ganache

BAKED COOKIE CRUMB & VANILLA BEAN CHEESECAKE £6.95

A creamy vanilla cheesecake, baked on a cookie crumb base and served with a salted caramel fudge sauce, spiced plums and pecan praline crumb

STRAWBERRY & WHITE CHOCOLATE CRÈME BRÛLÉE £6.95

Pistachio biscotti, basil sugar, strawberry & rose mascarpone

LOCAL DAIRY ICE CREAM AND SORBET SELECTION £5.95

Please ask your server for the flavour of the day

SELECTION OF NORTHUMBERLAND CHEESES £11.95

Served with quince jelly, candid walnuts, Nocellara olives and charcoal biscuits

SIDE ORDERS

Garden peas with crispy pancetta and fresh mint	£3.95
Wilted kale with cardamom & cashew butter	£3.95
Sea salt pomme frites	£3.95
Lemon & Szechuan pepper onion rings	£3.95
Cucumber, fennel & dill salad	£3.95
Hand-cut chips	£3.95

The following symbol represents dishes that are suitable for vegans VG The following symbol represents dishes that are suitable for vegetarians V A number of our dishes can be made suitable to cater for vegans so please ask your server for more information. Please ask if you require details of any ingredients used. If you have a food allergy or a specific dietary requirement please notify your server before you order so that we can arrange with our Chefs for a suitable alternative.