

PRIVATE FUNCTIONS

We can cater for any of your private dining or party celebrations - christenings, weddings, birthdays... so please speak to a member of staff to find out more details.



COCKTAIL MASTERCLASS

Did you know we offer cocktail masterclasses at some of our venues? Please speak to a member of staff for details.

VEGETARIAN & VEGAN

STARTERS

FRIED HALLOUMI (V)

chilli, spring onion, pomegranate seeds & mint yoghurt

6.95

ARTISAN SOURDOUGH (VG)

chimichurri dip or olives, balsamic & extra virgin olive oil

3.50

CREAMY GARLIC MUSHROOMS (V)

button mushrooms sautéed in white wine & garlic cream

5.50

BEER BATTERED BROCCOLI (VG)

served with sweet chilli dipping sauce

4.95

ROAST VEGETABLE SATAY (V)

peanut sauce, caramelised peanuts & purple slaw

5.95

NACHOS (V)

salsa, nacho cheese, guacamole, jalapenos and sour cream

6.50

GARLIC BREAD (V)

hand stretched flatbread garlic and herb butter

3.50

ADD CHEESE 1.50



MAINS

ROASTED CAULIFLOWER "STEAK" (V) 12.95

pine nut & herb crust, spiced roast vegetable quinoa, sweet & sour onions and squash purée

PLANT BASED PROTEIN BURGER (VG) 13.95

tomahawk ketchup, tomato, lettuce and a side of french fries

HALLOUMI & MUSHROOM BURGER (V) 9.95

grilled halloumi, brioche bun, sweet chilli mayo, served with fries and purple sriracha slaw

VEGETABLE KATSU CURRY (V) 10.95

roast Asian vegetables, steamed fragrant rice and our Japanese Katsu curry sauce

tomahawk-steakhouse.co.uk

(V) = Suitable for vegetarians or can be adapted. (VG) = Suitable for vegans. Customers are advised that some dishes may contain nuts. Allergen information is available - please ask a member of staff for details. All prices are inclusive of VAT.