

SOURDOUGH BREAD & OLIVES 3.50
BALSAMIC & OLIVE OIL DIP

SALT & PEPPER SQUID 6.50
Asian slaw, sriracha dressing, mint & coriander yoghurt

'FIRE CRACKER' CHICKEN WINGS 6.50
Crispy chicken wings-marinated for 24 hours in our secret hot sauce & finished on the chargrill. Served with a sour cream dip & Asian slaw

KING PRAWN PIL PIL 7.95
Shell off king prawns in garlic, chilli, butter & olive oil. Served with crusty sourdough

SEAFOOD PANCAKE 7.95
With cod, salmon, prawns and served with a rich thermidor sauce

STARTERS

THAI CHICKEN SATAY 7.50
Two flattened chicken skewers, served with peanut satay sauce, chilli, cucumber & coriander salad

LOBSTER MAC 8.50
Crispy lobster mac n cheese balls, tarragon cream & watercress

COCK N' BULL CROQUETTES 6.50
Chicken & braised brisket croquettes served with tarragon mayo & horseradish mayo

THE BEEF BENEDICT 7.50
Smoked beef brisket, served on an English muffin with a poached egg & horseradish hollandaise

WARM SOURDOUGH, SPICY CHIMICHURRI DIP 3.50

WHISKEY BELLY PORK 6.95
Cubes of whiskey, soy, anise & honey glazed belly pork, Asian slaw & sour cream

CLASSIC PRAWN COCKTAIL 7.50
Guacamole, whiskey Marie Rose sauce, tomato jam & brown bread

CREAMY GARLIC MUSHROOMS 6.50
Button mushrooms cooked in white wine, garlic & cream, with a garlic ciabatta (V)

BAKED CEMBERT for 2 to share 11.95
Marinated vegetables, garlic toast, onion chutney (V)

From the Himalayan Salt Chamber

THE STEAKS

For the True Meat Connoisseur

THE RUMP 8oz 15.95
Although not as tender as other prime cuts, many argue it has a far superior flavour. We marinate this in Worcester sauce, Dijon, soy & balsamic to give a wonderful flavour.

THE BRAISED BEEF 18.50
24 hour slow cooked beef, horseradish mash, shallot puree, smoked brisket croquette, caramelised onion, wild mushrooms & beef jus.

RIBEYE 10oz 22.95
Rich, tender, juicy and full-flavoured, with generous marbling throughout.

PORTERHOUSE 20oz 33.95
A huge steak that has sirloin and fillet either side of the bone... an absolute classic, and a must-try at Tomahawk!

BEEF & BONE 33.95
Chefs choice cut of the day served with 1/2 a rack of ribs & your choice of a rib glaze & 2 sides.

SIRLOIN 12oz 25.95
A very popular cut, it is very tender & well marbled with fat.

FILLET 8oz 29.50
This is the most lean & tender of all steaks with very little to no fat.

CHATEAUBRIAND 18oz 59.95
*Cut from the thickest part of the fillet and comes sliced by the chef, this is ideal for 2 people or 1 very hungry person. **This includes 4 sides.***

YORKSHIRE WAGYU 10oz 34.95
The only cattle in the world that are selectively bred for their flavour & marbling. Quite possibly some of the finest beef in the world.

"THE TOMAHAWK" 32oz 55.00
Our signature dish. 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.

THE SPANISH WAGYU 8 /10oz 55.00 / 67.50
This outstanding wagyu from Santa Rosalia farm in Burgos, Spain is of such high quality; extremely tender & juicy whose fat is rigorously healthy. With a marbling rating of 7-8 out of a possible 9 this wagyu is truly something very special.

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

OR WHAT ABOUT...

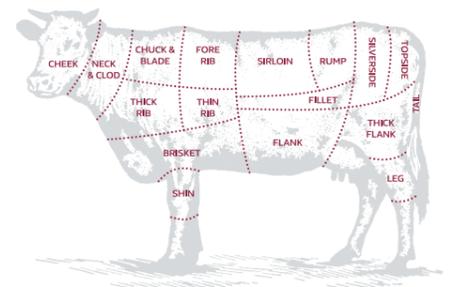
1/2 a fresh North Sea Lobster with garlic & herb butter 16.50

THE SHARING BOARD

8oz of rump & 4oz of fillet, 6oz sirloin & 5oz ribeye, all sliced and served with 2 beef dripping chips, 2 house salad & garlic butter king prawns.

27.95/PER PERSON

Peppercorn Sauce 3.00 / Garlic & Herb Butter 2.00
Jack Daniels BBQ Sauce 3.00 / Classic Diane 3.00
Stilton & Smoked Bacon Cream 3.00
Spicy Chimichurri 2.50



****Steaks come with a choice of 2 sides****

FROM THE SEA

LOBSTER Half - 21.95 / Full - 39.95
New potatoes, garlic & herb butter, & a seafood salad

LEMON SOLE 17.50
Served with saffron potatoes, house salad, and a king prawn & lemon butter

FILLETS OF SEABASS 16.50
Simply grilled and served with new potatoes, broccoli, capers, lemon & seaweed butter

BEST OF THE REST

THE WAGYU BURGER 14.50
An 8oz Yorkshire Wagyu burger with Tomahawk ketchup, bacon jam, fries & slaw and served in a fresh bakers bun - Add Cheddar £1.00 / Stilton £1.50

CHICKEN AU POIVRE 15.95
Chicken breast served with sautéed potatoes, smoked bacon, wild mushrooms and the Tomahawk peppercorn gravy

CHICKEN PARMESAN 14.95
*A Teesside institution! Breaded chicken breast, bechemel & mature cheddar, served with beef dripping chips, salad & garlic mayo
Or go Hotshot for £1.50 extra*

GLAZED RACK OF RIBS Half - 12.95 / Full - 16.95
*Sweet potato fries, jerk & coconut corn & slaw
1/2 or full rack - Choose from Jack Daniels BBQ, Peri Peri or Phat Taco Mexican Hot Sauce*

SIDES

French Fries 3.00
Beef Dripping Chips 3.50
Sweet Potato Fries 3.50
Yorkshire Pudding with Onion Gravy 3.00
Classic Mash & Gravy 3.50
Cauliflower Cheese 3.50

Glazed Mac n' Cheese 3.50
Creamed Peas & Smoked Bacon 3.00
Broccoli tossed in Spicy Chimichurri 3.50
Green Beans & Pesto 3.00
Beer Battered Onion Rings 3.50
Field Mushrooms & Slow Roast Tomatoes 3.50

Tomahawk Slaw 2.50
Pulled Pork & BBQ Baked Beans 3.50
House Salad, Honey & Mustard Dressing 3.00
2 Free-Range Fried Eggs 2.50
Brown Ale Onions 3.00
House 'Hash Browns' with Brisket & Cheddar 4.00

Served from 12:00 until it's gone!

SUNDAY LUNCH AT TOMAHAWK

Served from 12:00 until it's gone!

28 DAY HIMALAYAN SALT DRY AGED RUMP OF BEEF 14.95

BELLY PORK SERVED WITH CRISPY CRACKLING 13.50

GARLIC & HERB MARINATED CHICKEN BREAST 13.95

All served with pork & herb stuffing, beef dripping roasties, cauliflower cheese, Yorkshire pudding, braised red cabbage plus seasonal vegetables & 24hr red wine gravy

(V) = Suitable for vegetarians or can be adapted. 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.

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.



STEAK SHARING BOARD

8oz of rump & 4oz of fillet, 6oz sirloin & 5oz ribeye, all sliced and served with 2 beef dripping chips, 2 house salad & garlic butter king prawns. £27.95/person

BEVERAGES

COCKTAILS

CLASSIC MOJITO 6.95
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 7.50
A delightful mixture of vodka, passion fruit puree, passoa & Absolute Vanilla. Served straight up with a shot of prosecco.

ESPRESSO MARTINI 6.95
A sumptuous mix of vodka, coffee liquor, fresh espresso & vanilla. Perfect as an after dinner drink.

FRENCH MARTINI 6.95
A mixture of vodka, chambord & pineapple Juice creating a beautifully smooth & refreshing classic.

BELLINI 7.50
One for the ladies... Fruit puree topped with prosecco (Please ask your server for available flavours).

APEROL SPRITZ 6.95
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 SOUR 6.95
Jack Daniels and Amaretto, lime & gomme, serve as an American classic.

COSMOPOLITAN 6.95
Absolute citron, Triple Sec, lime & cranberry.

DAIQUIRI 6.95
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 7.50
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
Brazilian classic with a fruity twist! Cachaca, muddled with fresh raspberries, limes and sugar.

MOCKTAILS

PASSION FRUIT FIZZ 3.45
Passion fruit & bitter lemon.

MOCKITO 3.45
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

	Sma	Lge
FROBISHERS - Apple & Raspberry, Orange & Passionfruit, Apple & Mango,	-	2.50
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
MOCHA	-	2.95
HOT CHOCOLATE	-	3.20

LIQUEUR COFFEE

IRISH COFFEE Jameson whisky blended with coffee and sugar then topped with whipped cream	6.50
CALYPSO COFFEE Tia Maria blended with coffee then topped with whipped cream	6.50
AMARETTO COFFEE Amaretto blended with coffee then topped with whipped cream	6.50
BAILEYS COFFEE Baileys Irish cream blended with coffee then topped with whipped cream	6.50

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.



EARLY BIRD MENU

Monday - Thursday; 4:00pm - 6:30pm
(Excluding Bank Holidays)

2-COURSES 13.50 / 3-COURSES 15.95

Sauces & sides are not included in the price

tomahawk-steakhouse.co.uk

[/tomahawktoon](https://www.instagram.com/tomahawktoon)

