

STARTERS

STICKY ‘CHERRY COKE’ BBQ BEEF RIBS <i>Served with caramelised pineapple & corn on the cob</i>	7.50	ANTIPASTO <i>Selection of cured meats, slaw, rocket, marinated vegetables, sourdough & olives</i>	7.50	CHICKEN & WILD MUSHROOM TERRINE <i>Served with black pudding crumb, piccalilli & toasted hazelnuts</i>	6.95
SALT & PEPPER SQUID <i>Asian slaw, sriracha dressing, mint & coriander yoghurt</i>	6.50	CRAB CAKES <i>Curried Malibu sauce, oriental vegetables & curry oil</i>	7.50	CLASSIC PRAWN COCKTAIL <i>Guacamole, whiskey Marie Rose sauce, tomato jam & brown bread</i>	7.50
‘FIRE CRACKER’ CHICKEN WINGS <i>Crispy chicken wings-marinated for 24 hours in our secret hot sauce & finished on the chargrill. Served with a sour cream dip & Asian slaw</i>	6.50	WHISKEY BELLY PORK <i>Cubes of whiskey, soy, anise & honey glazed belly pork, Asian slaw & sour cream</i>	6.50	COCK N’ BULL CROQUETTES <i>Chicken & braised brisket croquettes served with tarragon mayo & horseradish mayo</i>	6.50
MOULES <i>Steamed in tomato, basil and chorizo, served with crusty bread</i>	7.50	KING PRAWN PIL PIL <i>Shell off king prawns in garlic, chilli, butter & olive oil. Served with crusty sourdough</i>	7.95	BAKED CAMEMBERT <i>Marinated vegetables, garlic toast, onion chutney (V)</i>	for 2 to share 11.95

From the Himalayan Salt Chamber

THE STEAKS

For the True Meat Connoisseur

FLAT IRON 10oz <i>Tenderised with a moderate beef flavour - we marinate it overnight in lemon, bay & garlic, then cook medium rare & slice.</i>	15.50
THE RUMP 8oz <i>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.</i>	15.95
RIBEYE 10oz <i>Rich, tender, juicy and full-flavoured, with generous marbling throughout</i>	22.95
½kg JACOBS LADDER BEEF <i>Slowly cooked on the bone for 12 hours in our secret marinade. Served with sweet potato fries, slaw & jerk spiced corn on the cob & coconut.</i>	17.50
PORTERHOUSE 20oz <i>A huge steak that has sirloin and fillet either side of the bone... an absolute classic, and a must-try at Tomahawk!</i>	33.95

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

9.50

SIRLOIN 12oz <i>A very popular cut, it is very tender & well marbled with fat.</i>	25.95
FILLET 8oz <i>This is the most lean & tender of all steaks with very little to no fat.</i>	28.50
CHATEAUBRIAND 18oz <i>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.</i>	59.95
YORKSHIRE WAGYU 10oz <i>The only cattle in the world that are selectively bred for their flavour & marbling. Quite possibly some of the finest beef in the world.</i>	34.95

“THE TOMAHAWK” 32oz

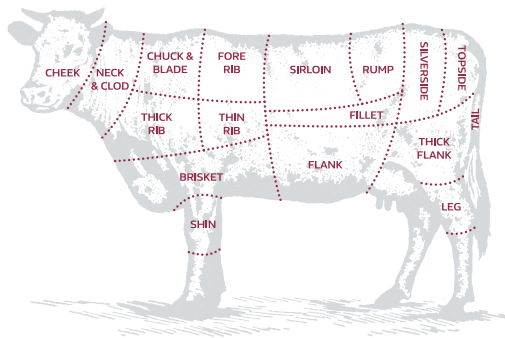
Our signature dish. Bone in ribeye that has a large amount of inter-muscular fat which gives it loads of flavour when cooked. Flavours are also released from the huge bones when roasting. Perfect for sharing.

55.00

THE SHARING BOARD <i>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.</i>	27.95 per person
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GALACIAN SIRLOIN 9-10oz <i>Quite simply these ‘old cows’ are said to be the best beef on the planet right now, according to food critics from around the globe. Not as tender as our British beef, but jam packed full of flavour!</i>	29.95
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Steaks come with a choice of 2 sides below



SAUCES

Peppercorn 3.00 / Garlic & Herb Butter 2.00 / Diane 3.00 / Spicy Chimichurri 2.50 / Stilton & Smoked Bacon Cream 3.00

FROM THE SEA

LOBSTER <i>New potatoes, garlic & herb butter, & a seafood salad</i>	Half - 19.95 Full - 38.00
MOULES & FRITES <i>Steamed in tomato, basil and chorizo, served with crusty bread & fries</i>	16.50
FILLETS OF SEABASS <i>Simply grilled and served with new potatoes, broccoli, capers, lemon & seaweed butter</i>	16.50

BEST OF THE REST

½lb WAGYU BURGER <i>In a brioche bun with tomato & gherkin, lightly seasoned to allow this stunning meat to stand out. Served with slaw & French fries. Add bacon and/or cheese for £1.00 each</i>	14.50	HALF ROAST CHICKEN <i>Marinated in lemon & rosemary, chargrilled and finished in the oven - served with fries, rocket & parmesan. Dish includes one of the following sauces: Peppercorn / Garlic & Herb Butter / Diane / Spicy Chimichurri / Stilton & Smoked Bacon Cream</i>	15.95
CHICKEN PARMESAN <i>A Teesside institution! Breaded chicken breast, bechemel & mature cheddar, served with beef dripping chips, salad & garlic mayo Or go Hotshot for £1.50 extra</i>	14.95	GAMMON STEAK <i>Locally-sourced, rare breed gammon served with a free-range fried egg, caramelised pineapple and proper beef dripping chips</i>	14.50

SIDES

French Fries	3.00	Pulled Pork BBQ Boston Beans	3.50	Tomahawk Slaw	2.50
Beef Dripping Chips	3.50	Creamed Peas & Smoked Bacon	3.00	Glazed Mac n’ Cheese	3.50
Sweet Potato Fries	3.50	Broccoli Tossed in Soy, Honey & Sesame	3.50	House Salad, Honey & Mustard Dressing	3.00
New Potatoes, Parmesan & Smoked Bacon	3.00	Green Beans & Chilli Pesto	3.00	2 Free-Range Fried Eggs	2.50
Patatas Bravas - Fiery	3.00	Beer Battered Onion Rings	3.00	Jerk Spiced Corn on the Cob with Coconut	2.50
Little Caesar Salad	3.50	Field Mushrooms & Slow Roast Tomatoes	3.50	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

LOCALLY SOURCED RARE BREED BELLY PORK 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.



LUXURY ACCOMMODATION

Why not stay in the picturesque village of Potto... We have 5 luxury bedrooms at the Tomahawk Steakhouse, perfect for those looking to make a night of things. Please ask a member of staff for more details or to reserve a room.

BEVERAGES

COCKTAILS

CLASSIC MOJITO <i>A combination of sweetness, refreshing citrus & mint flavours combined with rum creates this classic cocktail.</i>	6.95
BLOODY MARY <i>Vodka, tomato juice, a twist of black pepper and a dash of our secret recipe spice mix.</i>	6.95
PORNSTAR MARTINI <i>A delightful mixture of vodka, passion fruit puree, passoa & vanilla syrup. Served straight up with a shot of prosecco.</i>	7.50
ESPRESSO MARTINI <i>A sumptuous mix of vodka, coffee liquor, fresh espresso & vanilla. Perfect as an after dinner drink.</i>	6.95
FRENCH MARTINI <i>A mixture of vodka, chambord & pineapple Juice creating a beautifully smooth & refreshing classic.</i>	6.95
RASPBERRY BELLINI <i>One for the Ladies! Chambord, raspberry puree & topped with chilled prosecco.</i>	7.50
APEROL SPRITZ <i>Prosecco & aperol topped up with soda ice & orange.</i>	5.50
HUGO <i>Transport yourself to a summery evening in northern Italy with a refreshing cocktail of prosecco, gin and elderflower cordial.</i>	6.95
TENNESSEE SOUR <i>Jack Daniels, lime & gomme, serve as an American classic.</i>	6.95

SOFT DRINKS

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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
SCHWEPES TONIC / SLIMLINE TONIC	-	1.60
BITTER LEMON	-	1.60
RED BULL CAN	-	2.75
BRITVIC 55	-	2.25
APPLETISER	-	2.25
BOTTLED COKE / DIET COKE	-	2.25
STILL / SPARKLING WATER	2.90	4.50

MOCKTAILS

PASSION FRUIT FIZZ <i>Passion fruit & bitter lemon</i>	3.45
MOCKITO <i>Apple juice, lime, mint & lemonade</i>	3.45
VIRGIN MARY <i>Just like its big sister but without the vodka</i>	2.95

BEER & BOTTLES

DRAUGHT BEER	<i>½ Pint</i>	<i>Pint</i>
BUD LIGHT 3.5%	1.95	3.80
PERONI 5.1%	2.45	4.90
BASS SMOOTH 3.6%	1.75	3.50
GOOSE ISLAND IPA 5.9%	2.70	5.30
BLACK SHEEP 3.8%	1.95	3.80
BOTTLED BEERS		<i>Bottle</i>
GLUTEN FREE ESTRELLA 5.1%		3.30
PERONI 5.1%		4.10
BECKS BLUE (ALCOHOL FREE) 0.05%		2.95
BUDWEISER 5.0%		3.45
SAN MIGUEL FRESCA 4.4%		3.45
GUINNESS DUBLIN PORTER 3.8%		3.95
BREW DOG IPA 5.6%		3.50
SIERRA NEVADA PALE ALE 5.6%		3.50

CIDER	<i>½ Pint</i>	<i>Pint</i>
ORCHARD PIG REVELLER 5.0%	2.00	3.80
REKORDERLIG STRAWBERRY & LIME -		4.10
REKORDERLIG WILDBERRY -		4.10

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

VODKA	
RUSSIAN STANDARD	3.00
GREY GOOSE	4.50
BLACK COW <i>The worlds only pure milk Vodka!</i>	4.50
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LARIOS GIN	3.05
LARIOS ROSE	3.50
MASONS DRY YORKSHIRE	3.50
TANQUERAY GIN	3.50
TANQUERAY RANGPUR	3.50
TANQUERAY NO. 10	3.75
BOMBAY SAPPHIRE	3.75
STAR OF BOMBAY	3.75
MONKEY 47	4.95

RUM	
BACARDI	3.30
MALIBU	2.80
CAPTAIN MORGANS SPICED	3.00
CAPTAIN MORGANS DARK	3.00
HAVANA 7YR OLD	3.60

WHISKEY	
FAMOUS GROUSE	3.00
JAMESONS	3.20
JOHNNIE WALKER BLACK LABEL	4.10
JACK DANIELS	3.20
SOUTHERN COMFORT	3.00
THE YAMAZAKI 12YR OLD	7.45
GLAYVA	3.80

COGNAC	
MARTELL VS	3.50
COURVOISIER VSOP	4.20
HENNESSY XO	12.50

tomahawk-steakhouse.co.uk

   /tomahawkpotto