

GARLIC BREAD - hand-stretched flatbread, 3.50
garlic & herb butter - Add cheese for £1.50

PORK CRACKLING - locally sourced pork 3.50
served with our hand-made apple sauce

WARM SOURDOUGH - served with a spicy 3.50
chimichurri dip OR olives, balsamic & olive oil

SALT & PEPPER SQUID 6.50
Warm chorizo, new potato & spring onion salad & saffron mayo

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

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

NACHOS 5.50
Salsa, nacho cheese, guacamole, jalapeños & sour cream (Add Jack Daniels Brisket £2.50)

WAGYU BLACK PUDDING CROQUETTES 6.95
With an apple & rhubarb sauce, smoked apple purée, crackling & sticky apple salad

OVEN BAKED QUEEN SCALLOPS 7.95
Chorizo, roast vegetable and tomato butter & herb crumbs

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

3 LITTLE PIGS 6.50
Pigs in blankets, sage & onion croquette, Tomahawk onion gravy

DUCK PANCAKES 7.50
Hoisin & plum sauce, shredded cucumber & spring onion and served in a bamboo steamer

OAK ROAST SALMON & PRAWN COCKTAIL 7.95
Shredded lettuce, mango & chilli salsa, guacamole & mango dressing

THE FISHCAKE 6.95
Braised pak choi, fragrant Thai green curry sauce & coriander oil

POPCORN PRAWNS 6.95
Juicy battered prawns, Asian slaw, sriracha dressing, sweet chilli & lime mayo

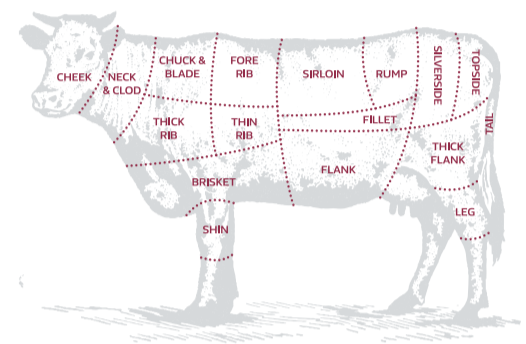
From the Himalayan Salt Chamber

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 marinade this in Worcester sauce, Dijon, soy & balsamic to give a wonderful flavour.

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!



THE FILLET 8oz - 29.95
This is the most lean & tender of all steaks with very little to no fat and has been hung and dry-aged. 10oz - 37.50
12oz - 44.95

THE SHARING BOARD 27.95/PER PERSON
5oz 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.

RIBEYE 10oz 22.95
Rich, tender, juicy and full-flavoured, with generous marbling throughout with its distinctive melt-in-the-mouth flavour.

CHATEAUBRIAND 18oz 59.95
Cut from the thickest part of the fillet and comes sliced by the chef, this is perfect for two people to share or one very hungry person. **This includes 4 sides from below.**

THE YORKSHIRE WAGYU 8oz Rump - 22.95
The only cattle in the world that are selectively bred for their flavour & marbling. Quite possibly some of the finest beef in the world. 10oz Sirloin - 35.95
12oz Ribeye - 39.95
8oz Fillet - 41.95

SIRLOIN 12oz 25.95
A very popular cut, it is very tender & well marbled with fat and prepared by our master butchers.

"THE ULTIMATE WAGYU SHARING BOARD"
10oz Sirloin, 6oz Ribeye, 4oz Fillet, 5oz Rump, Wagyu Black Pudding Croquettes, ½ Lobster & Choice of 4 Sides & 2 Sauces
62.50/PER PERSON

"THE TOMAHAWK" 36 - 38oz 59.95
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. **Includes 4 sides from below.**

WHY NOT ADD...
Add 5 large "shell-on" garlic king prawns, from the chargrill 9.50
½ a fresh North Sea lobster with garlic & herb butter 18.50
Prawn & Chorizo Skewer 7.50

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

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

(F) = 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.

THE MAINS

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

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 SHAWARMA SKEWERS 15.95
Served on our famous hanging skewer and comes with tortilla wraps, purple slaw, tomato & onion salad, fries, chilli & garlic sauce

CHAMPAGNE LOBSTER (550/600g) Half - 24.95
Served with new potatoes, seafood salad & a creamy lobster & champagne sauce Full - 39.95

GOAN MONKFISH CURRY 17.95
King prawns, coconut milk & fragrant rice

SEABASS FILLETS 16.50
Stir fry noodles, pak choi, chilli, ginger, spring onion & szechuan sauce

CONFIT DUCK LEG 16.95
Chinese cabbage and spring onion mash, wok'd greens in a hoi sin gravy

JACOBS LADDER SLOW-COOKED BEEF 18.95
Taco shells, black beans, guacamole, coriander, tequila & lime sour cream & french fries

CHICKEN KATSU 14.95
Breaded chicken breast, Asian vegetables, fragrant rice & our Japanese curry sauce

SIDES

French Fries 3.00
Beef Dripping Chips 3.50
Sweet Potato Wedges, Honey, Chilli & Sesame 3.75
Crushed New Potatoes, Roast Onion & Bacon 3.50
Beer Battered Onion Rings 3.50
Field Mushrooms & Slow Roast Tomatoes 3.50

Glazed Mac n' Cheese 3.50
Bacon & Cream Peas 3.00
Broccoli Tossed in Spicy Chimichurri 3.50
Breaded Chilli, Bacon & Cheese Balls 3.50
The Mash - Creamy Butter OR Truffle 3.00 / 4.00
Tomahawk Baked Beans 3.50

Tomahawk Slaw 2.50
Rocket & Parmesan Salad 3.50
House Salad, Honey & Mustard Dressing 3.00
Creamed Cabbage, Wholegrain Mustard Jus 3.50
Roasted Spring Veg & Sunblushed Tomato Pesto 3.50
House 'Hash Browns' with Brisket & Cheddar 4.00

Served from 12:00 until it's gone!

SUNDAY LUNCH

Served from 12:00 until it's gone!

28 DAY HIMALAYAN SALT DRY AGED SIRLOIN OF BEEF
14.95

BELLY PORK SERVED WITH CRISPY CRACKLING
13.50

GARLIC & HERB MARINATED CHICKEN BREAST
13.95

THE SHARING BOARD ALL THREE ROAST MEATS
16.95/PER PERSON

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

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.



COCKTAIL MASTERCLASS

Did you know we offer 2 cocktail masterclass packages in our private dining room? From £29.95 per head. Whatever the occasion we will make it special!

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

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

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
& Friday, 4:00pm - 5:30pm
(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)

