In a hurry? Let us know and we'll aim to deliver your food in 15 minutes

tapas plates

Perfect for those "I'm not hungry, but... I fancy having something small" moments

CHILLI & GARLIC PRAWNS 481 kcal Glazed with chilli & garlic sauce, served with toasted flatbread	8.50	WEDGES WITH SPICED MAYO (VG) 448 kcal Crispy potato wedges served with homemade spicy mayo	5.50
HUMMUS & CRUDITE (V) 695 kcal Creamy hummus with a selection of carrots, cucumber, radish and toasted flatbread	7.50	SMOKED SALMON & CREAM CHEESE TOAST 418 kcal Smoked salmon & dill cream cheese on sourdough toast	10.75
KOREAN BBQ SKEWERS 321 kcal Juicy BBQ glazed chicken served on a skewer with a mixed leaf salad	8.25	go gluten free swap to our GF bread 445 kcal AVOCADO & GRAIN SALAD (VG) 392 kcal Fresh avocado & vegan feta with a mixed grains	9.50
PATATAS BRAVAS Crispy potato wedges coated in a spicy tomato sauce, served with your choice of chorizo 703 kcal pibil banana blossom (V) 557 kcal	6.50 or	CHORIZO IN RED WINE 478 kcal Smoky chorizo cooked in red wine and served wit toasted flatbread	7.95 th

sharers

14.95

13.75

13.75

CHARCUTERIE PLATE 1129 kcal A selection of freshly sliced prosciutto, salami and coppa served with burrata, toasted flatbread and hummus

CHEESE PLATE (V) 1266 kcal

A selection of brie, applewood cheddar and dolcelatte cheeses with fresh fig and grapes, served with oatcakes

13.95

brunch

HAWKER FULL ENGLISH

A British classic with a Cumberland sausage, bacon, scrambled 853 kcal or fried 779 kcal free range eggs, baked beans, slow roasted vine tomatoes, potato wedges and mushroom medley

GARDEN BRUNCH (VG) 716 kcal

Veggie sausage, avocado, baked beans, slow roasted vine tomatoes, potato wedges, mixed grain and lentil mix, mushroom medley scrambled +304 kcal or fried +232 kcal eggs (V) 2.25 smoked salmon +91 kcal 4.50

SPICED BEAN SHAKSHUKA (V) 390 kcal Mixed beans with roasted pepper & onion in a spicy tomato sauce with soft cooked egg topped with vegan feta and toasted sourdough bread go glaten free swap to our GF bread 418 kcal



fancy a cocktail? Check out our drinks menu! I open sandwiches

12.95



PULLED CHICKEN & BACON 742 kcal Pulled chicken & crispy bacon mixed with mayo, served with a soft-boiled egg and lightly drizzled with basil oil go gluten free swap to our GF bread 770 kcal

BURRATA & CHARCUTERIE 452 kcal Freshly sliced prosciutto, salami & coppa with burrata and a tomato relish go gluten free swap to our GF bread 479 kcal

SALMON & SMASHED AVOCADO 325 kcal Smoked salmon & smashed avocado with asparagus spears and a red pesto and tomato relish

go gluten free swap to our GF bread 352 kcal

ROASTED VEG & ASPARAGUS (VG) 389 kcal Roasted vegetables & asparagus spears with spiced mayo and a red pesto and tomato relish go gluten free swap to our GF bread (V) 416 kcal

CAESAR 268 kcal 11.75 Fresh leaf, sourdough croutons, Gran Levanto cheese, smoky caesar dressing & soft boiled egg go gluten free without croutons 228 kcal and pulled chicken & bacon +262 kcal 2.75

AVOCADO & GRAIN (VG) 476 kcal 11.95 Fresh avocado & vegan feta with a mixed grains and lentil salad burrata (V) +207 kcal 2.75, pulled chicken +262 kcal 2.75, or smoked salmon +91 kcal 4.50

desserts

PECAN TART (V) 490 kcal | 6.95

LEMON MERINGUE & BLUEBERRY MESS (V) 464 kcal | 7.50

BAKED VANILLA CHEESECAKE (V) 725 kcal | 6.95



SIDE SALAD (VG) 86 kcal

POTATO WEDGES (VG) 210 kcal

4.75

Adults require around 2000 kcal per day. We advise you to speak to a member of staff or visit our website, www.restaurantallergens.com/hawkerbar if you have any food allergies or intolerances. (V) dishes are made from ingredients that do not contain meat or fish. (VG) dishes are made from ingredients that do not contain any animal products. (GF) dishes are made from ingredients which do not contain gluten. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian, vegan and gluten-free food.

125ML | BOTTLE

RINK

IL BACO DA SETA PROSECCO

ITALY

Fine bubbles and delicate, ripe

Fine bubbles and delicate, ripe fruity aromas 9.25 | 38.00

TAITTINGER BRUT RESERVE FRANCE

Champagne at its finest, elegant and dry 15.00 | 65.00

LAURENT-PERRIER CUVÉE ROSÉ BRUT NV FRANCE

Soft, fruity, fragrant and dry with a delicious red berry richness 110.00

mini bubbles

MINI BOTTEGA GOLD

A bit of golden glamour 13.25

MINI BOTTEGA ROSÉ ITALY 200ML The little pink number

13.25



wine

white

ALTORITAS SAUVIGNON BLANC CHILE Bright and refreshing with gentle notes of gooseberry and lemon fruit 8.50 | 10.00 | 27.00

PONTEBELLO PINOT GRIGIO ITALY
Fresh with notes of ripe peach and citrus, and
a touch of richness
9.50 | 11.25 | 32.00

GRANFORT CHARDONNAY FRANCE A soft, unoaked Chardonnay with a refreshing finish 10.00 | 11.50 | 32.00

PETITE RONDE PICPOUL DE PINET FRANCE Fresh with a citrussy and stone fruit character highlighted with floral notes 10.25 | 13.00 | 34.50

red

MONTE VERDE MERLOT CHILE
A supple and juicy style with flavours of ripe red berries and plums
8.75 | 10.00 | 26.50

THE PADDOCK SHIRAZ AUSTRALIA

Medium bodied and richly flavoured with blueberry, cherry and plummy notes along with a bit of spice and pepper on the finish 8.25 | 9.50 | 25.75

GRANFORT CABERNET SAUVIGNON FRANCE Classic blackcurrant flavour, balanced with a soft, tannic finish 9.00 | 10.50 | 28.50

LUNARIS BY CALLIA MALBEC ARGENTINA Plums, blackberries and vanilla, supported by a touch of spice 9.50 | 11.25 | 31.00



VENDANGE WHITE ZINFANDEL USA Off-dry with delicious strawberry aromas and a zingy freshness 8.50 | 9.50 | 26.00 BELVINO ROSE PINOT GRIGIO ITALY Slightly drier in style, full of fresh summer berry fruit aromas 9.25 | 11.00 | 30.00

all our wines are available as 125ml glass on request

beer & cider

craft		classic		
BREWDOG PUNK IPA GLUTEN FREE (GF)	7.00	CORONA (4.5%) 330ml	6.50	
(5.4%) 330ml FOURPOUR EASY PEELER	7.00	BUDWEISER (4.5%) 330ml	7.00	
CITRUS SESSION IPA (4.0%) 330ml BROOKLYN LAGER	7.00	ASAHI (5.2%) 330ml	7.00	
(5.2%) 330ml		culer		
DAYS 0.0% LAGER 73 kcal (0.0%) 330ml	6.25	REKORDERLIG 500ml Apple (4.5%) Wild Berries (4.0%) Strawberry & Lime (4.0%)	8.00	

small plates

Perfect for those "I'm not hungry, but...

I fancy having something small" moments

13.00

9.00

SMOKED SALMON & CREAM CHEESE TOAST

Toasted sourdough topped with smoked salmon, dill & lemon cream cheese and pickled cucumber ribbons 412 kcal to gluten free

swap to our GF bread 504 kcal

CHICKEN WINGS

Oven-roasted chicken wings coated in your choice of sauce, with a garlic aioli drizzle. Choose from Korean BBQ 1299 kcal or Peri Peri 1312 kcal

HOUMOUS & CRUDITES (VG) 7.00 Beetroot houmous with garlic flatbread and crudites 405 kcal

LOADED WEDGES

7.00

Crispy potato wedges served with your choice of bacon & cheese 535 kcal or beef brisket, cheese & sriracha mayo 696 kcal

GARLIC FLATBREAD (VG) 659 kcal 5.00 and cheese (V) 804 kcal 5.25 and red pepper tapenade (VG) 819 kcal 5.50

brunch plates

HAWKER FULL ENGLISH 16.50

A British classic with Cumberland sausage, bacon, baked beans, slow-roasted vine tomatoes, mixed mushrooms, potato wedges and your choice of fried 817 kcal or scrambled 849 kcal free range egg

GARDEN BRUNCH (VG) 680 kcal 16.00

Mixed grains, vegan sausage, baked beans, fresh avocado, slow-roasted vine tomatoes, mixed mushrooms and potato wedges add scrambled +275 kcal or fried +243 kcal eggs (V) 2.50 and smoked salmon +93 kcal 4.50

SHAKSHUKA (V) 11.25

Slow-cooked courgette, onion and peppers in a spiced tomato sauce topped with an egg and vegan-style feta, served with toasted sourdough 363 kcal

ge gluten free swap to our GF bread 455 kcal



16.00

GRILLED CHICKEN CAESAR SALAD

Fresh leaf, sourdough croutons,
Gran Levanto cheese, smoky Caesar
dressing & soft boiled egg 423 kcal
go veggte without chicken 287 kcal
3.00
go gluten free without croutons 385 kcal

HAWKER SALAD BOWL (VG) 13.50 Vegan-style feta, beetroot, fresh avocado, mixed grains, carrot, pickled cucumber, red pepper tapenade and red chard in a pineapple dressing topped with omega seeds 543 kcal

add chicken +74 kcal 3.00 add smoked salmon +93 kcal 4.50

hawker favourites

CHICKEN FLATBREAD

Marinated chicken, roquito peppers, pickled onions, cherry tomatoes, rocket and aioli on a garlic flatbread 928 kcal

ROASTED VEG FLATBREAD (VG) 11.00

Vegan-style feta, roasted vegetables, roquito peppers, red pepper tapenade, rocket and balsamic glaze on a garlic flatbread 1012 kcal

CLUB SANDWICH

Layers of chicken breast, bacon and sliced egg with mustard mayo, lettuce and tomato between 3 slices of sourdough 1147 kcal

PERI-PERI CHICKEN TOASTIE

Pulled peri-peri chicken toastie topped with bechamel and cheddar 737 kcal

PULLED BEEF TOASTIE

11.00 Pulled beef brisket togstie with french mustard and gherkins topped with bechamel and cheddar 710 kcal

CLASSIC DOG

13.00 Smoked hot dog with ketchup, mustard, crispy onions and chopped gherkin, served with potato wedges 777 kcal

CHEESE & BACON DOG

Smoked hot dog with cheese sauce, bacon and crispy onions, served with potato wedges 869 kcal

15.00

SIDE SALAD (VG) 86 kcal

4.50 POTATO WEDGES (VG) 210 kcgl

5.25

14.50

11.00

PECAN TART (V) | 7.50 with vanilla ice cream 537 kcal

BAKED VANILLA CHEESECAKE (V) | 7.50

with blueberry compote 485 kcal

ETON MESS SUNDAE (V) | 7.50

fresh berries, raspberry purée, meringue pieces and vanilla ice cream 509 kcal



GO CONTACTLESS

hawkerbarluton.com scan here to order and pay online OR use contactless card payment

Adults need around 2000 kcal per day. We advise you to speak to a member of staff or visit our website, www.restaurantallergens. com/hawkerbar if you have any food allergies or intolerances. | 0424

handcrafted cocktails

Shaken, stirred and poured to perfection...

11.25

12.00

COSMOPOLITAN Absolut Citron and triple sec shaken with

cranberry juice for a zesty finish

RASPBERRY MOJITO

White rum. Chambord and lime muddled with fresh mint and raspberries

PASSION FRUIT & VANILLA MOJITO

White rum, passion fruit purée and vanilla syrup muddled with fresh mint and lime



CLASSIC MARGARITA 11.25 Teguila, Cointreau and lime juice

OLD FASHIONED 12.00 Buffalo Trace bourbon, Angostura bitters and brown sugar, on the rocks



BRAMBLE SPRITZ 11.75 Blackberry liqueur, Chambord, Prosecco and a splash of soda



APEROL SPRITZ 11.75 Aperol topped with Prosecco and finished with a splash of soda



NEW YORK SOUR 12.00 Bourbon, sour mix and merlot wine, served on the rocks



AMARETTO SOUR 12.00 Luxardo amaretto, sour mix and Angostura bitters



NEGRONI 12.75 Martini Riserva Rubino, Campari and gin on the rocks, garnished with orange



PORNSTAR MARTINI 12.75

Vodka, shaken with Passoa, lime juice and vanilla syrup and served with a shot of Prosecco on the side



SPICED MULE

Spiced dark rum, Angostora bitters, ginger beer and fresh lime

12.00

frosted gin & tonics

A selection of gins served in a frosted glass with sparkling Fever-Tree tonics

HENDRICK'S | 12.50 Topped with Fever-Tree Elderflower light tonic

BEEFEATER LONDON DRY | 11.75 Topped with Fever-Tree Rhubarb & Raspberry light tonic

WHITLEY NEILL BLOOD ORANGE | 11.75 Topped with Fever-Tree Aromatic tonic

WHITLEY NEILL RHUBARB | 11.75 Topped with Fever-Tree Rhubarb & Raspberry light tonic

EDEN MILL LOVE | 12.50 Topped with Fever-Tree Elderflower light tonic

AMERICANO 13 kcal		3.75
ESPRESSO	sgl 1 kcal 3.25 dbl 2 kca	3.75
MACCHIATO	sgl 5 kcal 3.25 dbl 10 kca	3.75
CAPPUCCINO 133 kcc	le	4.00
CAFFE LATTE 145 kcal	l.	4.00
FLAT WHITE 97 kcal		4.00
MOCHA 185 kcal		4.50
HOT CHOCOLATE	& CREAM 300 kcal	4.50
YORKSHIRE TEA OK	kcal	3.50
FRUIT & HERBAL T Ask your server for to		3.50
EXTRA SHOT OF E	SPRESSO 1 kcal	0.95
FLAVOURED SYRUI	P SHOTS 85 kcal	0.50

*Decaf coffee, oat and coconut milk alternatives are available



FRESH ORANGE JUICE 95 kcal	4.25
JUICES Orange 99 kcal, Apple 101 kcal, Pineapple 111 kcal, Tomato 99 kcal, Cranberry Juice Drink 131 kcal	3.75
COCA COLA 136 kcal	4.50
DIET COKE 1 kcal, COKE ZERO 1 kcal, SLIMLINE LEMONADE 3 kcal	4.25
FEVER-TREE TONICS Indian 72 kcal, Light 38 kcal, Aromatic 36 kcal, Lemon Light 30 kcal, Elderflower Light 38 kcal, Rhubarb & Raspberry Light 38 kcal	3.75
GINGER BEER 80 kcal	3.75
GINGER ALE 68 kcal	3.75
FENTIMANS Victorian Lemonade 118 kcal	3.75
CAWSTON PRESS 69 kcal Apple & Rhubarb	3.75
SAN PELLEGRINO Limonata 133 kcal or Aranciata 126 kcal	3.75
RED BULL 115 kcal	4.00
MINERAL WATER O kcal Still or Sparkling	3.50



ALLERGEN INFO: Visit www.restaurantallergens.com/hawkerbar or ask to see our interactive allergen iPad menu. We follow strict hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerance. *(V) dishes are made from ingredients which do not contain meat or fish. (VG) dishes are made from ingredients that do not contain any animal products. (GF) dishes are made from ingredients which do not contain gluten. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian, vegan and gluten-free food. Not all ingredients are shown in the dish descriptions. Adults require around 2000 kcal per day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website.

GENERAL TERMS:

Prices stated are British Sterling. Service charge is at your discretion. We accept all major credit cards and currencies. Our prices include VAT at the current rate. We welcome your feedback: Email: concessions@trgplc.com Post: The Restaurant Group, 5-7 Marshalsea Road, London, SE1 IEP www.trgconcessions.co.uk_0922

