

# HAWKSMOOR

## Hawksmoor Bloody Mary

*Ketel One, tomato, Hawksmoor signature spice mix*

18.00

## SUNDAY ROAST

### Roast Beef with all the trimmings

*Dry-aged beef rump, beef-dripping roast potatoes, Yorkshire pudding, roasted carrots, roasted brussels sprouts, roasted garlic, bone marrow gravy*

42.00 per person

### Family-style feasts

*For 2 or more.*

*Choose any of our blackboard sharing cuts and add the trimmings*

*Cuts most suitable for a Sunday-style feast are bone-in rib chop and Chateaubriand*

See blackboard for cuts ~

+ 15.00pp for all the trimmings

## SUNDAY SIDES

Hawksmoor stuffing 12.00

Cauliflower cheese 12.00

Cipollini onions 10.00



*\* These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.*



“*The feeling of friendship  
is like that of being comfortably  
filled with roast beef; love, like being  
enlivened with champagne.*”

Samuel Johnson, 1772

We've been thinking  
about Sunday roast a lot recently...

For many years our roast has been an Hawksmoor stalwart, twice rated Best Sunday Lunch in the UK. Recently we took it to bemused New Yorkers, who soon took it to their hearts:

*“Of all the things that Americans shed for independence from  
Britain, why did we leave the Sunday roast behind?”*

EATER NY

Now we're breathing new life into Sundays this side of the pond by welcoming a host of new sharing sides that dial the Hawksmoor Sunday roast experience up to eleven.

Bruce Springsteen sang that, *“Everybody's got a hungry heart”*. After a dialled-up Hawksmoor Sunday roast, every heart, belly and soul is sure to be full to the brim.