

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, buttered cabbage, roasted garlic, roasted shallot, 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...**

As British as the Royal Family, Sunday Roast has been forging family bonds and fuelling friendships for centuries.

Ours has been named Best in Britain twice.

The star is all-natural, pasture-raised beef, served with ‘all the trimmings’: roast potatoes, Yorkshire pudding, buttered veg and bone marrow gravy.

It’s a comfort blanket of a meal that delivers much more than mere calories. Bruce Springsteen sang that, *“Everybody’s got a hungry heart”*. After a Hawksmoor Sunday roast, every heart, belly and soul is sure to be full to the brim.

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

EATER NY