



HAWKSMOOR

SUMMER SET MENU

2 / 3 COURSES AND A DRINK £30 / £35

PRE-PRANDIALS

Palmer & Co Brut NV
Champagne,
France

Hawksmoor Calling
Tanqueray gin, sherry,
honey, chamomile

August Town
Lager

STARTERS

Doddington Caesar salad

Potted beef & bacon with Yorkshires

Evesham asparagus, hollandaise sauce

Spring herb salad, goats curd, radishes, sourdough crisp

MAINS

35 day dry-aged rump & chips

Fillet tail & chips (+£6.00)

Baked bream & fennel salad

Lamb tomahawks with summer salad

Pea & broad bean salad, whipped ricotta, pickled fennel


PUDDINGS

Sticky toffee sundae

Yorkshire rhubarb fool sundae

Bramley apple pie

Peanut butter shortbread



Sample menu subject to seasonal changes.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. An optional 12.5% service charge will be applied to your bill, all of which goes to the staff.

HAWKSMOOR: RESTAURANTS & RECIPES and HAWKSMOOR AT HOME is available for £25, all proceeds go to Action Against Hunger.

THE HAWKSMOOR EIGHT

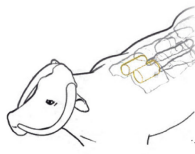


Fig.1 Rib-eye

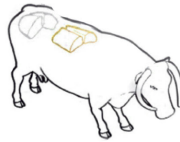


Fig.2 Sirloin

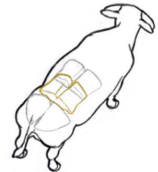


Fig.3 Porterhouse
T-Bone

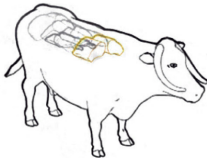


Fig.7 Prime Rib

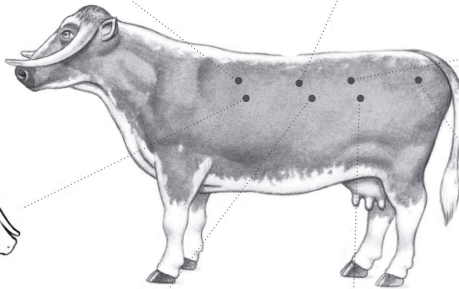


Fig.6 Fillet

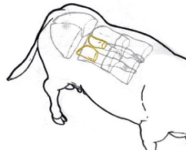


Fig.5 Chateaubriand

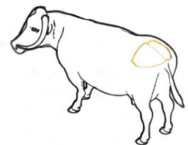


Fig.4 D-Rump