

HAWKSMOOR

£ 5 5

STARTERS

Potted beef, bacon & Yorkshires

Doddington Caesar salad

Spring herb salad

Goat's curd, radishes, sourdough crisp

MAINS

Prime rib

Porterhouse

Rump

Selection of sides & sauces

PUDDINGS

Sticky toffee sundae

Peanut butter shortbread

Ice creams or sorbets

HAWKSMOOR AT HOME is available for £25, all proceeds go to Action Against Hunger.
We are open for breakfast from 7am to 10am, Monday - Friday | 020 7397 8120

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

£65

STARTERS

Potted beef, bacon & Yorkshires
Hawksmoor smoked salmon
Spring herb salad
Goat's curd, radishes, sourdough crisp

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MAINS

Porterhouse
Prime rib
Chateaubriand

Selection of sides & sauces

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PUDDINGS

Sticky toffee sundae
Peanut butter shortbread
Ice creams or sorbets

.....

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HAWKSMOOR

£ 8 5

STARTERS

Old Spot belly ribs

Roasted scallops

Spring herb salad

Goat's curd, radishes, sourdough crisp

MAINS

Porterhouse

Prime rib

Chateaubriand

Selection of sides & sauces

CHEESE

Neal's Yard cheeses

PUDDINGS

Sticky toffee pudding

Peanut butter shortbread

Salted caramel rolos

Tea & coffee

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HAWKSMOOR

STARTERS

Potted beef, bacon & Yorkshires

Doddington Caesar salad

Spring herb salad

Goat's curd, radishes, sourdough crisp

MAINS

*Chargrilled heritage courgettes,
Twineham Grange dumplings, courgette fries - £ 40*

or

Herb fed chicken - £ 45

wild garlic butter

or

Monkfish - £ 55

grilled over charcoal

Selection of sides & sauces

PUDDINGS

Sticky toffee sundae

Peanut butter shortbread

Ice creams or sorbets

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STARTERS

Old Spot belly ribs
Roasted scallops
Spring herb salad,
Goat's curd, radishes, sourdough crisp

MAINS

Chargrilled heritage courgettes,
Twineham Grange dumplings, courgette fries - £ 40

or

Herb fed chicken- £ 45
wild garlic butter

or

Monkfish - £ 55
grilled over charcoal
Selection of sides & sauces

CHEESE

Neal's Yard cheeses

PUDDINGS

Sticky toffee pudding
Peanut butter shortbread

Salted caramel rolos
Tea & coffee

A £12.75 supplement will be applied for additional courses

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HAWKSMOOR

PRIVATE DINING DRINKS

ON ARRIVAL

| | |
|--|-------|
| Sloe & Smoked Bathtub Gin Punch | 10.00 |
| Bathtub Sloe Gin, Marsala wine, Lapsang Suchong Tea, Lemon Sherbet | |

WHITES

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|---|-------|
| Fattori, 'Motto Piane' Soave 2015 | 44.00 |
| Veneto, Italy | |
| Berthenet, 'Mont-Cuchot' Montagny 1er Cru 2016 | 52.00 |
| Burgundy, France | |
| Gitton Père et Fils, 'Les Belles Dames' Sancerre 2017 | 63.00 |
| Loire, France | |

REDS

| | |
|--|-------|
| Château Peyrabon, Haut-Médoc 2005 | 55.00 |
| Bordeaux, France | |
| López de Heredia, 'Viña Tondonia' Reserva 2005 | 65.00 |
| Rioja, Spain | |
| Rutherford Hill, 'Barrel Select' Napa Valley Merlot 2015 | 84.00 |
| California, USA | |

PUDDINGS

| | |
|--|-------|
| Quinta de la Rosa, Late Bottled Vintage 2014 | 39.00 |
| Port, Portugal (50cl) | |
| Pacheca, 20 Year Old Tawny | 85.00 |
| Port, Portugal | |
| Domaine Rousset Peyraguey 2007 | 87.00 |
| Sauternes, France | |

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HAWKSMOOR

THANK YOU FOR MAKING A RESERVATION IN OUR PRIVATE DINING ROOM
AT HAWKSMOOR GUILDHALL.

PLEASE SEE OUR TERMS AND CONDITIONS BELOW.

- If you are reserving our Private Dining Room for 11 people or more, we will kindly ask for your credit or debit card details at the time of booking.

Please note we cannot confirm your reservation until we have received your credit card details.

Our Private Dining Room (PDR) can accommodate groups for up to 22 people.

- All parties reserving the PDR will be asked to choose one of our three sharing menu options for the whole group, and can be accompanied by a matching wine list
- For bookings from January - November for lunch service only, we require 48hrs notice for cancellation of your booking. If you cancel within 48hrs of the time of your reservation we will charge £25ph.
- For bookings from January - November for dinner reservations only the minimum spend and a deposit as below will be taken, which will be applied to your bill on the day of the reservation.
Monday & Tuesday is £1200; Wednesday - Friday is £1500.
- For bookings 1st-24th December only, for lunch and dinner reservations the minimum spend and a deposit as below will be taken, which will be applied to your bill on the day of the reservation.

Monday - Friday is £1500

- If the booking is cancelled within one month of the time and date of the reservation, we will refund 50% of the deposit. If the booking is cancelled within 2 weeks of the time and date of the reservation, the deposit is non-refundable.
 - Taking the deposit will involve charging your card when you are not present. We cannot accept credit card details by email so we will charge your card while you are on the phone on the day you make the reservation. Please note that by agreeing to this booking you agree to us doing this and to these terms and conditions.
 - Unless otherwise agreed, and opening hours permitting, we allow 3 hours for tables of 6 or more. If you require longer on your table please let us know and we'll do everything we can to accommodate you. Your deposit will be taken from the bill on the night of your reservation.
 - Should you wish to cancel your booking within the aforementioned cancellation period, we will refund the deposit on to a card of your choice the same day. Again, we will do this while on the phone to you to ensure your card details are always kept secure and only by you.
- All bookings are subject to an optional 12.5% service charge, which will be added to your final bill.
- Your table will be held for 15 minutes from the time requested; after this we will have to reallocate your table. We will do the best to re accommodate your guests as quickly as possible if this occurs. Please do let us know if you are running late.
 - We reserve the right to change the menu choices at any time, as we strive to always use produce of the highest quality.

We reserve the right to change the menu choices at any time as we always strive to use seasonal produce of the highest quality.

Should you require any further information or have any other questions, please do not hesitate to give us a call on **0207 3978120**. We will be more than happy to help you.

We look forward to seeing you at Hawksmoor

Hawksmoor Guildhall, 10-12 Basinghall Street EC2V 5BQ

THE HAWKSMOOR EIGHT

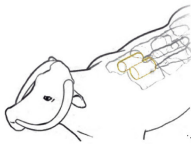


Fig 1 Rib-eye



Fig 2 Sirloin

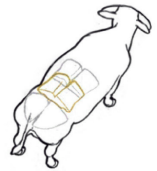


Fig 3 Porterhouse
T-Bone

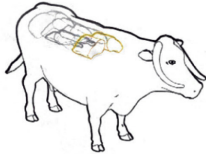


Fig 7 Prime Rib

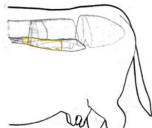
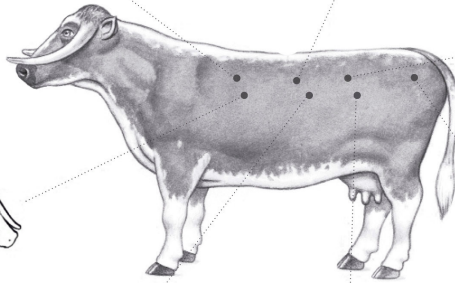


Fig 6 Fillet

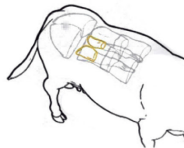


Fig 5 Chateaubriand

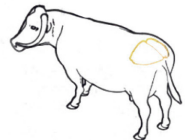


Fig 4 D-Rump