

LUNCH MENU

2 COURSES £25, 3 COURSES £28

STARTERS

Potted beef & bacon with Yorkshires

Heritage tomato salad

Spring herb salad, goat's curd, radishes, sourdough crisp

MAINS

35-day aged rump & triple cooked chips

Roasted hake, heritage tomatoes, new potatoes

Chargrilled courgettes, Twineham Grange dumplings, courgette fries

PUDDINGS

Grilled peaches, almond meringue, muscat cream

Peanut butter shortbread, salted caramel ice cream, Original Beans chocolate

Pannacotta, raspberries, lemon & elderflower granita

SUMMER LUNCH SPECIALS

35-day aged rump & triple cooked chips £15

Langoustine scampi & chips £21

mushy peas, tartare sauce

The Big Matt £16

Matt Brown, our very own Michelin man who's been Head Chef of two restaurants with 3 Michelin stars, also has a lighter side. This is his cheeky tribute to an iconic burger.

Served with dripping fries.

Big Matt Meal £20

Big Matt, dripping fries, Shaky/Steady Pete's Ginger Brew

THE HAWKSMOOR EIGHT



Fig.1 Rib-eye



Fig.2 Sirloin



Fig.3 Porterhouse
T-Bone



Fig.7 Prime Rib

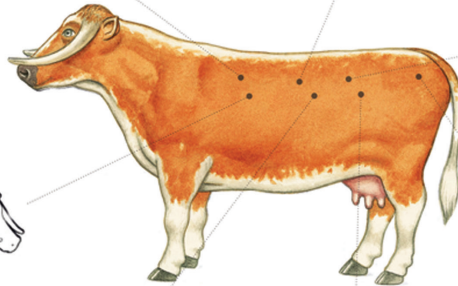


Fig.6 Fillet



Fig.5 Chateaubriand

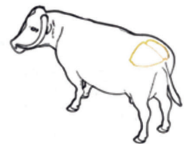


Fig.4 D-Rump