

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 £15.50

Langoustine scampi & chips £21

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

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 10% service charge will be added to tables of 5 or more. All cash and card tips go directly to staff.

HAWKSMOOR: RESTAURANTS & RECIPES and **HAWKSMOOR AT HOME** are 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

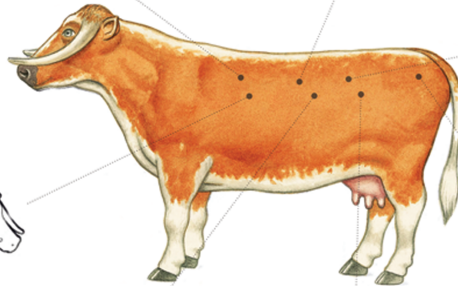


Fig.6 Fillet



Fig.5 Chateaubriand

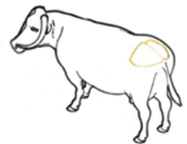


Fig.4 D-Rump