

# HAWKSMOOR

NEW YEARS EVE 2019

## BEEF FEASTING MENU

Panzano Tartare  
**Andre Felici, Verdicchio dei Castelli di Jesi 2016**

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Beef Tea, Bread & Butter

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Roast Oysters  
Langoustines & Bone Marrow  
Scallops & Beef Scratchings  
**Doamine Lamé Delisle Boucard 'Cuvée Prestige' Bourgueil 2014**

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35 Day Aged Prime Rib  
Dripping Chips  
Steamed Ox-Cheek & Tail Pudding  
Ash-Baked Beetroots  
Market Vegetables  
**Viano Vineyards, Zinfandel 2015**

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Black Forest Baked Alaska  
**Charles Hours, Jurarçon Uroulat 2016**

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Coffee & Rolos

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

# THE HAWKSMOOR EIGHT

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Fig. 1 BB-eye



Fig. 2 Rib-rib



Fig. 3 Ribs-ribs  
T. back

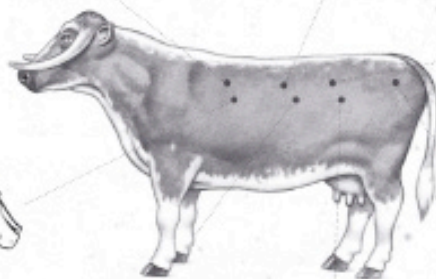


Fig. 4 Prime Ribs



Fig. 5 Flank



Fig. 6 Chest-rib-rib



Fig. 7 D-Rump