

HAWKSMOOR

OUR MENUS

BEEF FEASTING MENU

The beef feasting menu (page 2) has been created specially for the Cooks' Room by Hawksmoor's Executive Chef Team. It is a completely unique, immersive experience where our chefs will be cooking the meal right in front of you. Guests with dietary requirements will still be able to enjoy this 6 course feast as each course can be catered to suit a specific dietary requirements including vegetarians and vegans.

Please note: We require a minimum of two weeks' notice to be able to offer the feasting menu and for bookings in December this notice period may increase to four weeks.

SHARING MENUS

Our sharing menus (page 3) comprise a selection of starters, mains and puddings served sharing style. Each of the three menus offer different starters, and large cuts of classic Hawksmoor steaks. We serve around 400g of steak per person which is served in iron skillets to the centre of the table, pre-sliced. Depending on how many people are in your party you will be able to have sticky toffee pudding, passionfruit pavlova or both for dessert. You would need to select if you are having a two or three course menu. Our two course menus are £50, £60 or £80 per person and our three course menus are £55, £65 or £85 per person.

SUNDAY ROAST

Our Sunday roast menu (page 4) is only available on Sundays! It includes a selection of sharing starters, our famous beef Sunday roast for main course and a choice of puddings.

ALLERGIES & DIETARY REQUIREMENTS

We can cater for guests with dietary requirements and allergies on all of our menus. Please speak with the team about your guests specific needs and we can advise on an appropriate menu.



£95ph

Panzano Tartare

Beef Tea, Bread & Butter

Roast Oysters

Langoustines & Bone Marrow Scallops & Beef Scratchings

35-Day Dry-Aged Prime Rib

Dripping Chips

Steamed Ox-Cheek & Tail Pudding

Market Vegetables

Black Forest Baked Alaska

Coffee & Rolos

