HAWKSMOOR

AVAILABLE AS 2 OR 3 COURSES

MENU A £50 / £55 MENU B £60 / £65

MENU C £80 / £85

STARTERS

Potted beef & bacon with Yorkshires

Smoked mackerel salad new potaotes, watercress & horseradish

Ash-baked beetroot salad pickled fennel, horseradish &

Old Spot belly ribs

Smoked mackerel salad new potatoes, watercress & horseradish

Ash-baked beetroot salad pickled fennel, horseradish &

Fillet carpaccio pickled chesnut mushrooms

Hawksmoor smoked salmon

Roast scallops white port & garlic

STEAKS

Sliced and served in cast iron skillets with a selection of sides and sauces

Rump Chateaubriand
Sirloin T-bone
Bone-in prime rib Bone-in prime rib

Chateaubriand
Porterhouse

Bone-in prime rib

South coast monkfish grilled over charcoal Fish option £50/55ph

Roasted celeriac, Sparkham Park spelt, mushrooms & Spenwood $\textit{Vegetarian option} - \pounds 40/45ph$

PUDDINGS

Sticky toffee pudding, clotted cream

or

Passionfruit pavlova

Sticky toffee pudding, clotted cream

or

Passionfruit pavlova

Sticky toffee pudding, clotted cream

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Passionfruit pavlova



HAWKSMOOR



£40

STARTERS

Potted beef & bacon with Yorkshires

Smoked mackerel salad new potatoes, watercress & horseradish

Ash-baked beetroot salad pickled fennel, horseradish & hazelnuts

WHOLE ROAST RUMP

Whole, slow roasted, 35-day dry-aged rump cap, carved for the table

Served with beef dripping roast potatoes, Yorkshire puddings, carrots, greens, roasted shallots & garlic and unlimited bone marrow gravy

ALTERNATIVE MAINS

Roasted celeriac, Sparkham Park spelt, mushrooms & Spenwood Vegetarian Option £30/£35 per person

South coast monkfish grilled over charcoal Fish Option £50/55 per person

PUDDINGS

Sticky toffee pudding