

# HAWKSMOOR

At Hawksmoor we offer a variety of sharing menus for groups of 8 or more. Our sharing menus feature the very best that Hawksmoor has to offer - British breed, 35 day dry aged steaks, sustainable sea food and locally sourced vegetables. Let us take care of the food and your guests while you concentrate on having a good time.

## SHARING MENU

AVAILABLE AS 2 OR 3 COURSES

MENU A  
£55 OR £60

MENU B  
£65 OR £70

MENU C  
£85 OR £90

### STARTERS

Potted beef, bacon &  
Yorkshires  
Smoked mackerel salad  
Ash-baked beetroot salad

Old Spot belly ribs  
Smoked mackerel salad  
Ash-baked beetroot salad

Fillet carpaccio  
Roast scallops  
Hawksmoor smoked  
salmon

### MAINS

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

Bone-in prime rib  
Sirloin  
Rump

Bone-in prime rib  
T-bone  
Chateaubriand

Porterhouse  
Bone-in prime rib  
Chateaubriand

### ALTERNATIVE

Celeriac, Sharpham Park spelt, mushrooms & Spenwood – £45/50ph

Royal seabream, chilli, lemon & garlic – £50/55ph

\*Vegan option available on request\*

### PUDDINGS

Sticky toffee pudding

Peanut butter shortbread

A selection of Neal's Yard cheeses

**HAWKSMOOR AT HOME** is available for £25, all proceeds go to Action Against Hunger.

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 12.5% service charge will be applied to your bill all of which goes to the staff.