

HAWKSMOOR

FEASTING MENUS AVAILABLE AS 2/3 COURSES

MENU A
£55 / £60

MENU B
£65 / £70

MENU C
£85 / £90

STARTERS

Potted beef & bacon
with Yorkshires

Smoked mackerel salad
new potatoes,
watercress & horseradish

Ash-baked beetroot salad
pickled fennel,
horseradish & hazelnuts

Old Spot belly ribs

Smoked mackerel salad
new potatoes,
watercress & horseradish

Ash-baked beetroot salad
pickled fennel,
horseradish & hazelnuts

Fillet carpaccio
pickled chesnut mushrooms

Roast scallops
white port & garlic

Hawksmoor smoked
salmon
soda bread

STEAKS

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

Rump

Sirloin

Bone-in prime rib

Chateaubriand

T-bone

Bone-in prime rib

Chateaubriand

Porterhouse

Bone-in prime rib

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

Charred Romanesco, Graceburn, hazelnuts, peanuts, sesame, chilli
Vegetarian option – £40/45ph

PUDDINGS

Sticky toffee pudding

Rhubarb pavlova

Neal's Yard cheeses

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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 added to tables. 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.