

HAWKSMOOR

SHARING 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
Hawksmoor
smoked salmon
Roast scallops
white port & garlic

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

Ricotta dumplings, peas, broad beans, asparagus & wild garlic green sauce
Vegetarian option - £45/50ph

PUDDINGS

Sticky toffee pudding, clotted cream
Rhubarb & custard pavlova



HAWKSMOOR: RESTAURANTS & RECIPES is available for £30, 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.