

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 MAINS

Ricotta dumplings, fresh peas, asparagus & wild garlic green sauce – £45/50ph

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

Vegan option available on request

PUDDINGS

Sticky toffee pudding
Rhubarb pavlova

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.

HAWKSMOOR

SHARING MENU

£ 5 5 / £ 6 0

2 / 3 COURSES

STARTERS

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

MAINS

Bone-in prime rib
Rump
Sirloin
Selection of sides & sauces

Other dietary requirement options available upon request

PUDDINGS

Sticky toffee pudding
Peanut butter shortbread
A selection Neal's Yard cheeses

BYO MONDAY £5 corkage on any bottle, for maximum value bring
a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL,
ALL OF WHICH GOES TO THE STAFF.

We cannot guarantee the absence of traces of nuts or other allergens, cheese may be unpasteurised. Please advise a member of staff if you have any dietary requirements.

HAWKSMOOR: RESTAURANTS & RECIPES AND **HAWKSMOOR AT HOME**
are available for £25, all proceeds go to Action Against Hunger

HAWKSMOOR

SHARING MENU

£ 6 5 / £ 7 0

2 / 3 COURSES

STARTERS

Mackerel salad
Old spot belly ribs
Ash-baked beetroot salad

MAINS

T-bone
Bone in-prime rib
Chateaubriand
Selection of sides & sauces

Other dietary requirement options available upon request

PUDDINGS

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Peanut butter shortbread
A selection of Neal's Yard cheeses

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HAWKSMOOR

SHARING MENU

£ 8 5 / £ 9 0

2 / 3 COURSES

STARTERS

Fillet carpaccio

Roast scallops with white port & garlic

Ash-baked beetroot

MAINS

Porterhouse

Bone-in prime rib

Chateaubriand

Selection of sides & sauces

Other dietary requirement options available upon request

PUDDINGS

Sticky toffee pudding

Peanut butter shortbread

A selection of Neal's Yard cheeses

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LARGE GROUP BOOKINGS TERMS & CONDITIONS

- If you are reserving a table for 6 people or more, we will kindly ask for your credit or debit card details at the time of booking (or no later than 7 days in advance).

Please note we cannot confirm your reservation until we have received your credit card details.

- For bookings until Nov 30th, and for bookings from Jan 1st onwards we require 48hrs notice for cancellation of your booking. If you cancel within 48hrs of the time of your reservation we will charge £10ph.
- This will involve charging your card when you are not present on the day you make the reservation. Please note that by agreeing to this booking you agree to us doing this and to these terms and conditions. If you would like a receipt of the transaction, please let us know.
- Unless otherwise agreed, and opening hours permitting, we allow 3 hours for tables of 6 or more. If you require longer on your table please let us know and we'll do everything we can to accommodate you.
- All bookings are subject to an optional 12.5% service charge, which will be added to your final bill.
- Your table will be held for 15 minutes from the time requested; after this we will have to reallocate your table. We will do the best to reaccommodate your guests as quickly as possible if this occurs. Please do let us know if you are running late.
- We reserve the right to change the menu choices at any time, as we strive to always use produce of the highest quality.

We look forward to seeing you at Hawksmoor

Hawksmoor Spitalfields 159 Commercial Street, London E1 6BJ