

# HAWKSMOOR

At Hawksmoor we offer a variety of menus for large groups of 8 or more. Our sharing menus feature the very best that Hawksmoor has to offer not least our British breed, 35 day dry aged steaks. 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**  
£60 OR £65

Potted beef, bacon & Yorkshires  
Mackerel salad  
Spice-roasted carrots  
*buckwheat, Guernsey yoghurt*

**MENU B**  
£70 OR £75

Potted beef, bacon & Yorkshires  
Old Spot belly ribs  
Spice-roasted carrots  
*buckwheat, Guernsey yoghurt*

**MENU C**  
£90 OR £95

Fillet carpaccio  
Roasted scallops  
Hawksmoor smoked salmon

### STARTERS

### 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

Bone-in prime rib  
Porterhouse  
Chateaubriand

### ALTERNATIVE MAINS

Herb fed chicken, with béarnaise – £50/55ph  
Roasted celeriac and Spelt with mushrooms and spenwood cheese – £50/55ph  
South Coast monkfish, grilled over charcoal – £55/60ph

### PUDDINGS

Sticky toffee pudding  
(for groups of 8 or under)  
Sticky toffee pudding & Passionfruit pavlova  
(for groups of 9 and above)

**HAWKSMOOR AT HOME** 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.