

HAWKSMOOR

At Hawksmoor we offer a variety of menus for groups of 10 or more in the private dining room. 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
£55 OR £60

Potted beef, bacon &
Yorkshires
Mackerel salad
Spring herb salad, goat's
curd, radishes

MENU B
£65 OR £70

Potted beef, bacon &
Yorkshires
Old Spot belly ribs
Spring herb salad, goat's
curd, radishes

MENU C
£85 OR £90

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 – £45/50ph

Ricotta dumplings, peas, broad beans, asparagus & wild garlic – £45/50ph

South Coast monkfish, grilled over charcoal – £50/55ph

PUDDINGS

Sticky toffee pudding
Passion fruit Pavlova

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.

HAWKSMOOR

OUR PRIVATE DINING ROOM

Our Private Dining Room can accommodate groups of up to 22 people and comes with well-hidden audio-visual facilities, including a 40" flat screen, should you need it for presentations.

