

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

MENU B
£70 OR £75

MENU C
£90 OR £95

STARTERS

Potted beef, bacon &
Yorkshires
Mackerel salad
Jerusalem artichoke &
pear salad

Potted beef, bacon &
Yorkshires
Old Spot belly ribs
Jerusalem artichoke &
pear salad

Fillet carpaccio
Roasted 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

Bone-in prime rib
Porterhouse
Chateaubriand

ALTERNATIVE MAINS

Herb fed chicken, with béarnaise – £50/55ph

Charcoal-roasted cauliflower, Coronations spices, smoked aubergine, IPA raisins– £50/55ph

South Coast monkfish, grilled over charcoal – £55/60ph

PUDDINGS

Sticky toffee pudding

Strawberry 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.