

HAWKSMOOR

SHARING MENU

AVAILABLE AS 2/3 COURSES

MENU A

£55 / £60



Roasted with bone marrow
three 10.00 / six 20.00

MENU B

£65 / £70

OYSTERS

Natural
six 18.00 / dozen 36.00

MENU C

£85 / £90



Scotch bonnet mignonette
three 9.00 / six 18.00

STARTERS

Potted beef & bacon
Smoked mackerel salad
Spring vegetable salad

Old Spot belly ribs
Smoked mackerel salad
Spring vegetable salad

Fillet carpaccio
Roast scallops
Spring vegetable salad

Half a native lobster 8.00/100g (supplement)

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

ALTERNATIVE MAINS

South coast monkfish grilled over charcoal
Fish option £45/50ph

Ricotta dumplings, peas, broad beans, asparagus, with wild garlic green sauce
Vegetarian option - £40/45ph

PUDDINGS

Sticky toffee pudding
Rhubarb pavlova

Neal's Yard cheese selection (£5 supplement)

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.