

# HAWKSMOOR

## SHARING MENUS

AVAILABLE AS 2/3 COURSES

**MENU A**  
£60 / £65

**MENU B**  
£70 / £75

**MENU C**  
£90 / £95

### STARTERS

Potted beef & bacon  
*with Yorkshires*  
Smoked mackerel salad  
*new potatoes,  
watercress & horseradish*  
Ash-baked beetroot  
*cashew 'ricotta'  
& green sauce*

Old Spot belly ribs  
Smoked mackerel salad  
*new potatoes,  
watercress & horseradish*  
Ash-baked beetroot  
*cashew 'ricotta'  
& green sauce*

Fillet carpaccio  
*pickled chesnut mushrooms*  
Hawksmoor  
smoked salmon  
Roast scallops  
*white port & garlic*

### 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

South coast monkfish grilled over charcoal  
*Fish option £55/60ph*

Roasted celeriac & Sharpham Park spelt, mushrooms & Spenwood  
*Vegetarian option – £50/55ph*

### PUDDINGS

Sticky toffee pudding, clotted cream  
Passionfruit pavlova



HAWKSMOOR: RESTAURANTS & RECIPES 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.