

HAWKSMOOR

SHARING MENU

AVAILABLE AS 2/3 COURSES

MENU A

£62 / £67

Potted beef & bacon
yorkshires & onion gravy

Smoked mackerel salad
Ayrshire potatoes, watercress & horseradish

Spice-roasted carrots
Buckwheat & Katy Rogers yoghurt

MENU B

£73 / £78

Old spot belly ribs
with vinegar slaw

Smoked mackerel salad
Ayrshire potatoes, watercress & horseradish

Spice-roasted carrots
Buckwheat & Katy Rogers yoghurt

MENU C

£93 / £98

Fillet Carpaccio
pickled chestnut mushrooms, parmesan

Roast scallops
white port & garlic

Armstrong's smoked salmon
Hawksmoor cure, crowdie, soda bread

STARTERS

STEAKS

Sliced and served in cast iron skillets with a selection of sides and sauces

Rump

Sirloin

Bone-in prime rib

Fillet

T-bone

Bone-in prime rib

Chateaubriand

Porterhouse

Bone-in prime rib

ALTERNATIVE MAINS

Monkfish grilled over charcoal

Fish option - £55/60ph

Roasted Celeriac & Sharpham Spelt

mushrooms & Lanark White

Vegetarian option - £50/55ph

PUDDINGS

Sticky toffee pudding

Seasonal fruit pavlova

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 added to your bill. All cash and card tips go directly to staff.

HAWKSMOOR: RESTAURANTS & RECIPES and HAWKSMOOR AT HOME are available for £30, all proceeds go to Action Against Hunger.