

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
£62 OR £67

MENU B
£73 OR £78

MENU C
£93 OR £98

STARTERS

Potted beef, bacon &
Yorkshires

Mackerel salad

Spice-roasted carrots
*buckwheat, Guernsey
yoghurt*

Potted beef, bacon &
Yorkshires

Old Spot belly ribs

Spice-roasted carrots
*buckwheat, Guernsey
yoghurt*

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

Roasted celeriac and Spelt with mushrooms and spenwood cheese– £50/55ph

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

PUDDINGS

Sticky toffee pudding
(for groups of 8 or under)

Sticky toffee pudding & Passionfruit pavlova
(for groups of 9 and above)

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.