

HAWKSMOOR

SUNDAY SHARING ROAST

£50

STARTERS

Potted beef & bacon, Yorkshires & onion gravy
Smoked mackerel salad, new potatoes, watercress & horseradish
Summer vegetable salad, Westcombe ricotta & lemon gremolata

WHOLE ROAST RUMP

Whole, slow roasted, 35-day dry-aged rump cap, carved for the table
Served with beef dripping roast potatoes, Yorkshire puddings, carrots, greens, roasted shallots & garlic and unlimited bone marrow gravy

ALTERNATIVE MAINS

South coast monkfish grilled over charcoal
Fish Option £60 per person
Winslade Wellington
celeriac, oyster mushrooms, shiitakes & Winslade cheese
Vegetarian Option £55 per person

PUDDING

Sticky toffee pudding, clotted cream

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.