

BAR MENU



OYSTERS



Natural

one / three / six

3.25 / 9.50 / 19

Scotch bonnet

one / three / six

3.25 / 9.75 / 19.50

SNACKS

House pickles

5.00

Palmerston bread

EBC butter

4.00

Gordal olives

3.25

Langoustine scampi

tartare sauce

13.00

Potted beef & bacon

Yorkshires & onion gravy

10.00

Triple-cooked chips

5.50

Hawksmoor double cheeseburger

Grass-fed, dry aged British beef double patty with Oglesfield. Served with triple-cooked chips or lettuce & herb salad

18.00

Steak & bone marrow pie

*Slow-cooked beef & bone marrow,
croissant pie crust, Madeira jus*

30.00

Winslade Wellington

*celeriac, shiitake mushrooms,
Winslade cheese, bitter leaf salad*

26.00

CHEESE

from I.J Mellis

4.00 each

with quince paste & oat biscuits

Hebridean Blue / Wee Comrie / St Andrew's Cheddar / Blackmount

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 10% service charge will be added. All cash and card tips go directly to staff.

THE HAWKSMOOR EIGHT



Fig.1 Rib-eye



Fig.2 Sirloin



Fig.3 Porterhouse
T-Bone



Fig.7 Prime Rib

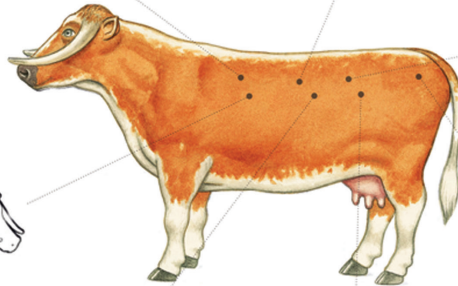


Fig.6 Fillet

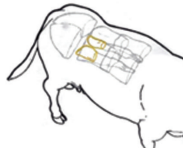


Fig.5 Chateaubriand

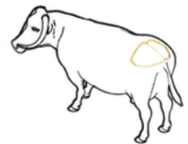


Fig.4 D-Rump