

VEGAN SET MENU

Available as 2 / 3 courses

£40 / £45

STARTER

Spring vegetable salad

broad beans, peas, asparagus, Jersey Royals, cashew 'ricotta'

MAIN

Charcoal-roasted cauliflower

romesco sauce, kale pesto, pickled Fresno chilli

SIDES

Triple-cooked chips

Seasonal greens

Lettuce & herb salad

PUDDING

Choice of sorbet

Price is per person.
Minimum guest numbers may apply.

MENU ADDITIONS

EXTRA DISHES

Chateaubriand	15.5 / 100g
Porterhouse	13 / 100g
Bone-in prime rib	13 / 100g
T-bone	12 / 100g
Roasted scallops	7 each
Charcoal-grilled monkfish	13.7 / 100g
Locally supplied cheeses	4 each
Rolos (3)	6
Box of 8 rolos to take home	12

CANAPÉS

Hawksmoor smoked salmon <i>soda bread</i>	3.5
Devon crab sandwich	3.5
Old Spot belly rib skewer	4
Seasonal vegetarian tart (<i>vg/gf</i>)	4

*Price is per canapé. Available via pre-order only.
Minimum order required.
Available in specific sites only.*

COCKTAILS

On arrival	
Champagne Cocktail	17
Ultimate Gin Martini	15
Sour Cherry Negroni	14.5
<i>Non-alcoholic</i>	
Shirley T	7
Stivo Spritz	9.5
Steady Pete's Ginger Brew	9.5
Nightcaps / Digestifs	
Espresso Martini	13.75
Fuller Fat Old Fashioned	16

*A selection of dessert wines and spirits
are also available by the glass.*

GIFTS

Books

Hawksmoor at Home	30
Hawksmoor Restaurant & Recipes	30

Gift Cards

£50 gift card	50
£100 gift card	100

Other gift cards available on request

WINES

We have curated a wine list to perfectly match our sharing feasts. For a more bespoke choice, speak to our team.

SPARKLING

Prosecco DOCG, Bosco di Gica, Adami, NV, Italy	59
English Sparkling, Davenport, 2019, Sussex	96
Champagne Veuve Fourny et Fils, NV, France	99
English Sparkling Rosé, Highweald, NV, Sussex	99
Champagne Legras et Haas, Blanc de Blanc, NV, France	121
English Sparkling, Cuvee Boz, Sugrue South Downs, 2015, Sussex	220
Champagne Ruinart, Blanc de Blanc, NV, France	220
Champagne Dom Perignon, 2013, France	385

WHITE

Semillon Torrontes, Ballena del Sur, 2023, Mendoza, Argentina	38
Furmint, Tornai, 2023, Somló, Hungary	46
Riesling Halbtrocken, Blütenreich, 2023, Niederösterreich, Austria	55
Lugana, Selva Capuzza, 2022, Lombardy, Italy	62
Sauvignon Blanc, Isabel Estate, 2021, Marlborough, New Zealand	64
Pouilly-Fumé, Domaine Treuillet, 2022, Loire, France	69
Saint Veran, Domaine Deux Roches, 2022, Burgundy, France	84
Chardonnay, Tyler, 2022, California, USA	94

ROSÉ

Rosé, Les Turitelles, Domaine d'Altugnac, 2023, Languedoc, France	49
Provence Rosé Cru Classé, Château Galoupet, 2021, Provence, France	124

RED

Montepulciano d'Abruzzo, Amoterra, 2023, Marche, Italy	38
Hawksmoor x La Rosa, Quinta de la Rosa, 2022, Douro, Portugal	49
Liatiko, Lyrarakis, Rethymnon, 2021, Crete, Greece	54
Valpolicella Classico, Speri, 2022, Veneto, Italy	57
Cabernet Sauvignon, Hartenberg Estate, 2020, Stellenbosch, South Africa	66
Hawksmoor Blend, Pulenta, 2022, Mendoza, Argentina	69
Bourgogne Pinot Noir, Domaine Poulleau, 2022, Bourgogne, France	74
Rioja Reserva, Remelluri, 2016, Rioja, Spain	86
Château Mauvesin Barton, 2018, Bordeaux, France	97
Cabernet Sauvignon Napa Valley, Marietta Estate, 2021, California, USA	102
Hawksmoor Blend Gran Malbec, Pulenta, 2022, Mendoza, Argentina	115
Cabernet Franc XI, Pulenta, 2020, Mendoza, Argentina	123
Rioja Gran Reserva, Imperial, CVNE, 2012, Rioja, Spain	146

SWEET & FORTIFIED

Fino, El Puerto, Lustau, NV, Jerez, Spain	54
Pedro Ximenez, 'San Emilio', Lustau, NV, Jerez, Spain	58
10yo Tawny Port, Quinta de la Rosa, NV, Douro, Portugal	60

DRINKS PACKAGES

Select package and quantity of white or red per group.
NB. half a bottle of wine per person

PACKAGE A

Tornai, Furmint 2023

Somló, Hungary

or

Quinta de la Rosa, 'Hawksmoor x La Rosa' 2022,
Douro Valley, Portugal

£23

Include an arrival drink

price per person / whole package

Beer £29.75

Prosecco £34

Champagne £40

PACKAGE B

Selva Capuzza, 'Selva' Lugana 2022

Lombardy, Italy

or

Speri, Valpolicella Classico 2023
Veneto, Italy

£30

Include an arrival drink

price per person / whole package

Beer £36.75

Prosecco £41

Champagne £47

PACKAGE C

Treuillet, "Pouilly-Fumé"

Sauvignon Blanc 2023, Loire, France

or

Hartenberg, Cabernet Sauvignon 2020
Stellenbosch, South Africa

£34

Include an arrival drink

price per person / whole package

Beer £40.75

Prosecco £45

Champagne £51

COCKTAIL ADD-ONS

(price per person per cocktail)

Ultimate Martini £14.5

Sour Cherry No-Groni 0% £10

Steakhouse Martini £15

Shirley T 0% £7

Sour Cherry Negroni £14.5

Champagne Cocktail £17

Old Fashioned £17