

# LUNCH MENU

## DRINK SPECIALS £6

Shirley T (£5)  
*Sparkling Ginger &  
lemongrass, pomegrante*

Cantaloupe Spritz  
*Melonade Aperitif,  
Lillet blanc, prosecco*

Languedoc Rose  
*Les Origines, Domaine  
d'Altugnac, 2023, France*

Prosecco  
*Valdobbiadene Superiore D.O.C.G.,  
Bosco di Gica, Adami, NV, Italy*

Lager  
*Hawksmoor lager  
4%*

1 course £16    2 courses £19.5    3 courses £23

*add a drink from above for £6*

## STARTERS

Potted beef & bacon  
*Yorkshires, onion gravy*

Smoked mackerel salad  
*new potatoes, horseradish*

Hawksmoor Caesar  
*Cantabrian anchovies*

## MAINS

Big Matt burger  
*double-decker cheeseburger, Big Matt sauce*

35-day dry-aged rump  
*steakhouse salad*

Roast hake  
*vinegar peppers*

Ash-baked beetroots  
*pickled fennel, horseradish crème fraîche*

Charcoal chicken Ana Mari  
*roasted garlic, olive oil, lemon*

## Choose one side with your main

Beef dripping chips • Baked sweet potato • English lettuce salad • Buttered greens

## DESSERTS

Sticky toffee sundae  
*clotted cream ice cream*

Strawberry &  
black sesame pavlova  
*mascarpone cream,  
shiso leaf, strawberry granita*

Peanut butter shortbread  
*salted caramel ice cream*

Available Monday - Saturday 12pm- 3pm

*We cannot guarantee the absence of traces of nuts or other allergens, cheese may be unpasteurised. Please advise a member of staff if you have any particular dietary requirements.*

