

ALL DAY SET MENU

DRINK SPECIALS £6

Shirley T (£5)
*Sparkling ginger &
lemongrass, pomegranate*

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

35-day dry-aged rump
*steakhouse salad
(fillet tail + 9.00)*

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

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 • Butter 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 - Friday 12pm - 3pm / 5pm - 5:30pm & Saturday 12pm - 5:30pm

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.