

HAWKSMOOR

French House

Strawberry gin, lime & tarragon

Champagne Charlie

Gin, lemon, seasonal fruit syrup & Champagne

Hawksmoor Cup

Seasonal fruit cup & ginger ale

STARTERS

Evesham asparagus with hollandaise

Potted beef & bacon with Yorkshires

Kohlrabi salad, cerery hearts & Spenwood

Potted smoked makerel

MAINS

35 day dry-aged rump

Suffolk lamb tomahawks with shepherd's pie

Whole sea bream with rosemary & chilli

Ash-baked root vegetables, spelt & cow's curd

Plus one side:

Triple cooked chips - Jersey Royals

Broccoli with anchovy butter - English lettuce salad

PUDDINGS

Sticky toffee pudding with clotted cream

Passionfruit cheesecake

Strawberry & elderflower sundae

As some dishes are seasonal this menu is subject to change. Booking is essential. 3 courses and a cocktail for £30

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. HAWKSMOOR AT HOME is available for £20, all proceeds go to Action Against Hunger. An optional 10% service charge will be applied to tables of 5 or more, all of which goes to the staff.

THE HAWKSMOOR EIGHT



Fig.1 Rib-eye

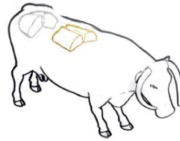


Fig.2 Sirloin

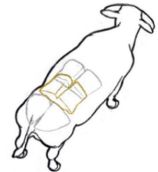


Fig.3 Porterhouse
T.Bone

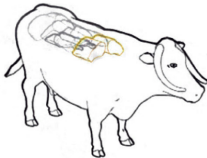


Fig.7 Prime Rib

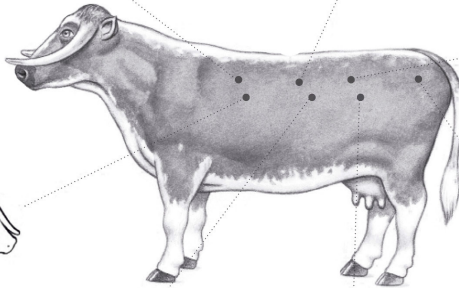


Fig.6 Fillet

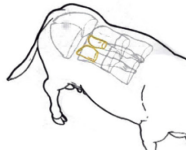


Fig.5 Chateaubriand

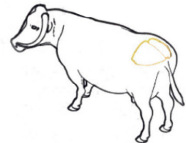


Fig.4 D-Rump