

Charles Heidsieck,  
Brut Reserve, NV  
*Champagne, France*  
20

Ultimate Steakhouse Martini  
*Boatyard vodka, Chardonnay,  
green peppercorn, olive brine*  
15

## SET MENU

2 courses ~ 32

3 courses ~ 35

### STARTERS

Potted beef & bacon  
Smoked mackerel salad  
Ash-baked beetroot, pickled fennel, horseradish

### MAINS

Rump steak & chips  
*(fillet tail +£11)*  
Roasted hake  
*buttered new potatoes*  
Roasted celeriac & Sharpham Spelt

### DESSERTS

Sticky toffee sundae  
Peanut butter shortbread  
Black forest pavlova

Available Monday – Saturday 11:45am-5pm

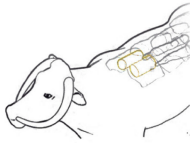
Please scan for allergen  
& dietary information.



*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.*



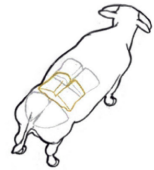
# THE HAWKSMOOR EIGHT



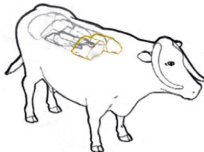
*Fig.1* Rib-eye



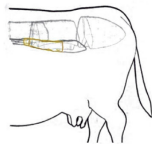
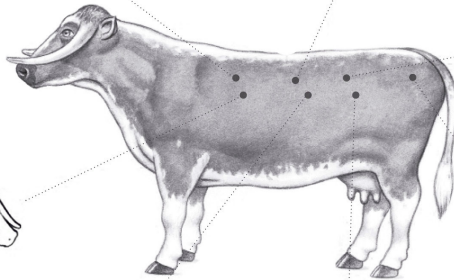
*Fig.2* Sirloin



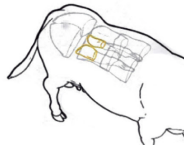
*Fig.3* Porterhouse  
T-Bone



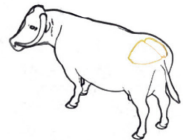
*Fig.7* Prime Rib



*Fig.6* Fillet



*Fig.5* Chateaubriand



*Fig.4* D-Rump