



# HAWKSMOOR

## AUTUMN SET MENU

2/3 COURSES & A DRINK £25/£30

### PRE-PRANDIALS

Palmer & Co. Brut NV

Bute Dragon

Hawksmoor Collins

### STARTERS

Doddington Caesar salad

Potted beef & bacon with Yorkshires

Jerusalem artichoke, celery heart & Spenwood salad

### MAINS

35 day dry-aged rump & chips

Fillet tail & chips [+ £5]

Hake, warm tartare & mash

Spice-roasted carrots, buckwheat & Guernsey yoghurt

### PUDDINGS

Sticky toffee sundae

Blackberry & lemon pavlova

Peanut butter shortbread



Sample menu subject to seasonal changes.

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. An optional 10% service charge will be applied to tables of 5 or more, all of which goes to the staff.

HAWKSMOOR: RESTAURANTS & RECIPES and HAWKSMOOR AT HOME is available for £25, all proceeds go to Action Against Hunger.

# THE HAWKSMOOR EIGHT

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Fig 1 Rib-eye



Fig 2 Sirloin



Fig 3 Brisketbone  
T Bone

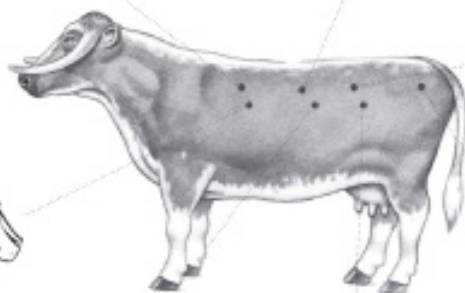


Fig 7 Prime Rib



Fig 6 Fillet



Fig 8 Chateaubriand



Fig 4 Rump