

HAWKSMOOR

LUNCH MENU

Monday - Saturday

2 courses £25.00, 3 courses £28.00

STARTERS

Potted beef & bacon with Yorkshires

Smoked mackerel salad

Roast, raw & pickled carrots
goat's curd, mint-pistachio green sauce

MAINS

35 day dry-aged rump & chips

South coast cod & cockles
fennel salad

Roast celeriac, Sharpham Park spelt
mushroom & Spenwood

Fillet Tail (£6 supplement) & chips

Sauces

Béarnaise, Peppercorn, Bone marrow gravy, 3.00

Anchovy hollandaise, Stichelton hollandaise 3.25

DESSERTS

Peanut butter shortbread | Sticky toffee Sundae

Plum pavlova, amontillado sherry, mascarpone, almond meringue

BYO MONDAY £5 corkage on any bottle, for maximum value bring
a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL,
ALL OF WHICH GOES TO THE STAFF.

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 dietary requirements.

HAWKSMOOR: RESTAURANTS & RECIPES AND **HAWKSMOOR AT HOME**
are available for £25, all proceeds go to Action Against Hunger

THE HAWKSMOOR EIGHT

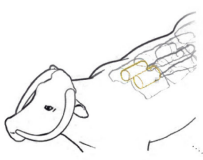


Fig 1 Rib-eye

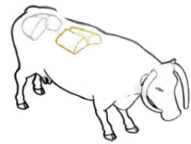


Fig 2 Sirloin

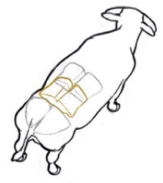


Fig 3 Porterhouse
T-Bone

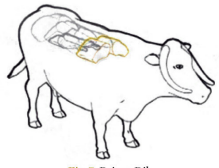
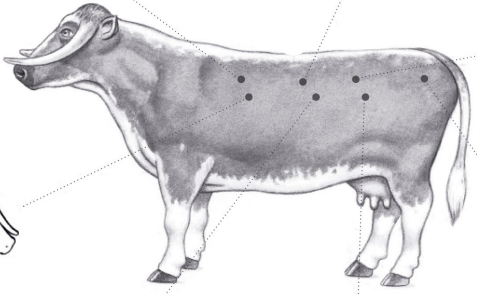


Fig 7 Prime Rib

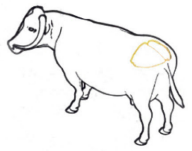


Fig 4 D-Rump

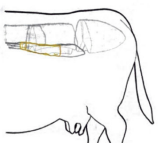


Fig 6 Fillet

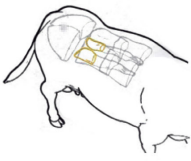


Fig 5 Chateaubriand