

STEAK AFTER EIGHT

THREE-COURSE SET MENU — £150

serves two

House Gin Martini
*Fords Gin, Dolin Dry,
Preserved Lemon*

Sour Cherry Negroni
*East London Gin,
Vermouth, Select Aperitivo,
Sour Cherry*

House Vodka Martini
*Finlandia, Dolin Dry,
Pepper Brine*

‘Hawksmoor x La Rosa’
Vinho Tinto, Quinta de la Rosa, 2023

Choice of 1 cocktail + 1 glass of wine *per person*

STARTERS

Old spot belly ribs
vinegar slaw

Hawksmoor
smoked salmon
Guinness bread

Hawksmoor Caesar
Cantabrian anchovies

MAIN

Chateaubriand to share *(500g)*

CHOICE OF 1 SAUCE + 2 SIDES

Béarnaise • Peppercorn • Bone Marrow Gravy

Beef dripping chips • Creamed spinach • English lettuce salad • Macaroni cheese

PUDDING

Sticky toffee pudding
clotted cream

Peanut butter shortbread
*Original Beans chocolate
salted caramel ice cream*

Black forest pavlova
*wild morello cherries, sour cherry
sorbet, dark chocolate mousse*