

# LUNCH SET MENU

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

£12

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

£12

Sour Cherry Americano  
*Sacred Vermouth & Bitter,  
Cherry Soda*

£11

Shirley T  
*Sparkling Ginger & Lemongrass,  
Pomegranate*

£5

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**1 course £20    2 courses £25    3 courses £30**

## STARTERS

Potted beef & bacon  
*Yorkshires, onion gravy*

Smoked mackerel salad  
*new potatoes, horseradish*

Hawksmoor Caesar  
*Cantabrian anchovies*

## MAINS

Royale with Cheese  
*American cheese, dill pickle, spiked mayo*

35-day dry-aged rump  
(sirloin +£5/fillet tail +£10)  
*steakhouse salad*

Roast hake  
*vinegar peppers*

Ash-baked beetroots  
*pickled fennel, horseradish crème fraîche*

Charcoal chicken Ana Mari  
*roasted garlic, olive oil, lemon*

***Choose one side with your main***

Beef dripping chips • Baked sweet potato • English lettuce salad

Bitter leaf and Devon Blue Salad

**SAUCES - 4.00**

Béarnaise, Peppercorn, Bone marrow gravy, Cornish Blue hollandaise, Anchovy hollandaise

## DESSERTS

Sticky toffee sundae  
*clotted cream ice cream*

Rhubarb and custard  
pavlova  
*rhubarb granita, custard cream*

Peanut butter shortbread  
*salted caramel ice cream*

Please scan for allergen  
& dietary information.



help with  
**served**

Available    Monday – Saturday  
12pm – 5:00pm

*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

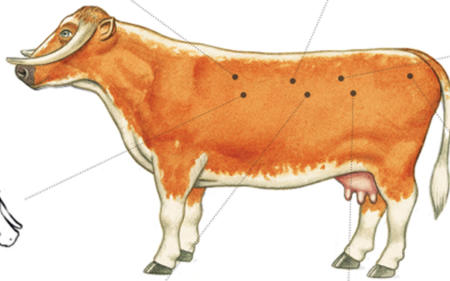


Fig.6 Fillet



Fig.5 Chateaubriand

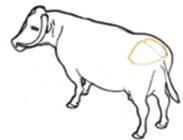


Fig.4 D-Rump