



# MFDF 2018 MENU

3 COURSES & A DRINK £30

## PRE-PRANDIALS

Palmer & Co. Brut NV  
*Champagne*  
*France*

French House  
*Strawberry gin, lime,*  
*tarragon*

Runaway  
Pale Ale

## STARTERS

Doddington Caesar salad  
Potted beef & bacon with Yorkshires  
Kohlrabi, celery heart & Spenwood salad

## MAINS

35 day dry-aged rump  
Lamb tomahawks with summer salad  
Hawksmoor cheeseburger  
Roasted hake, heritage tomatoes  
Spice-roasted cauliflower, IPA rasins, almonds & yoghurt

*Plus one side:*

Heritage tomato salad, Dripping fries,  
Buttered English greens or English lettuce salad

## PUDDINGS

Sticky toffee sundae  
Pineapple & coconut pavlova  
Strawberry & basil sundae

# THE HAWKSMOOR EIGHT

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Fig 1 Rib-eye



Fig 2 Sirloin



Fig 3 Prime Rib  
T Bone

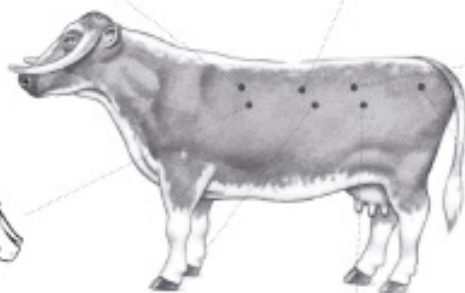


Fig 7 Prime Rib



Fig 6 Fillet



Fig 8 Chateaubriand



Fig 5 Rump