



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



Fig 1 Rib-eye



Fig 2 Sirloin



Fig 3 Prime Rib
T Bone

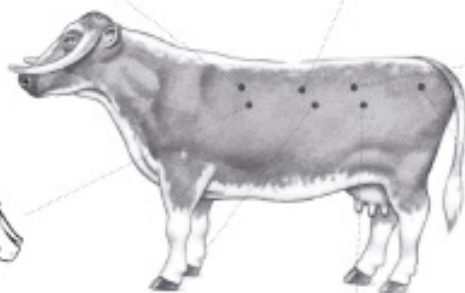


Fig 7 Prime Rib



Fig 6 Fillet



Fig 8 Chateaubriand



Fig 5 Rump