



HAWKSMOOR

AUTUMN SET MENU

2/3 COURSES & A DRINK £25/£30

PRE-PRANDIALS

Palmer & Co. Brut NV

French House

Hawksmoor Collins

STARTERS

Doddington Caesar salad

Potted beef & bacon with Yorkshires

Jerusalem artichoke, celery heart & Spewood salad

MAINS

35 day dry-aged rump & chips

Fillet tail & chips (+£5.00)

Baked bream & fennel salad


Spice-roasted carrots, buckwheat & Guernsey yoghurt

PUDDINGS

Sticky toffee sundae

Blackberry & lemon pavlova

Peanut butter shortbread



Sample menu subject to seasonal changes.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. An optional 12.5% service charge will be applied to your bill, all of which goes to the staff.

HAWKSMOOR: RESTAURANTS & RECIPES and HAWKSMOOR AT HOME is available for £25, all proceeds go to Action Against Hunger.

THE HAWKSMOOR EIGHT

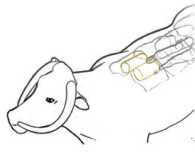


Fig.1 Rib-eye

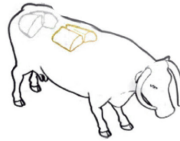


Fig.2 Sirloin

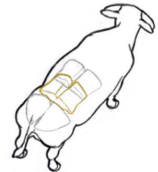


Fig.3 Porterhouse
T-Bone

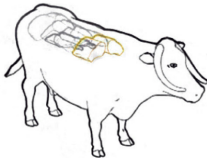


Fig.7 Prime Rib

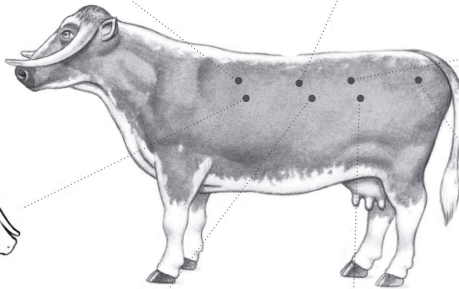


Fig.6 Fillet

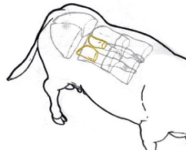


Fig.5 Chateaubriand

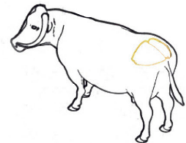


Fig.4 D-Rump