



# HAWKSMOOR

## TASTE OF MANCHESTER

2 / 3 COURSES & A DRINK £25 / £30

### DRINKS

#### Sinking Spritz

*Aperol, Vermouth, Picon Bier & Elderflower Cordial topped with Sauvignon Blanc*

#### Runaway Pale Ale

*A bright bottle conditioned ale with prominent bitter-citrus notes, brewed in the Green Quarter in Manchester*

### STARTERS

Doddington Caesar salad

Potted beef & bacon with Yorkshires

Celery heart salad, mushroom & Spenwood

### MAINS

35 day dry-aged rump with chips & dressed salad

Fillet tail, with chips & dressed salad (+£5.00)

Lamb tomahawks & spring salad

Roasted hake with warm tartare and mash

Ash-baked beetroots, green sauce & whipped ricotta

### PUDDINGS

Sticky toffee sundae

Pear and chestnut cake with mascarpone and rum ice cream

Peanut butter shortbread with salted caramel ice cream



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 10% service charge will be applied to your bill, all of which goes to the staff.

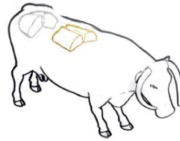
HAWKSMOOR: RESTAURANTS & RECIPES and HAWKSMOOR AT HOME is available for £25, all proceeds go to Action Against Hunger.

# THE HAWKSMOOR EIGHT

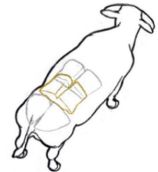
---



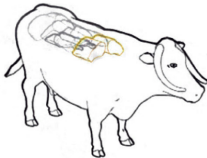
*Fig.1* Rib-eye



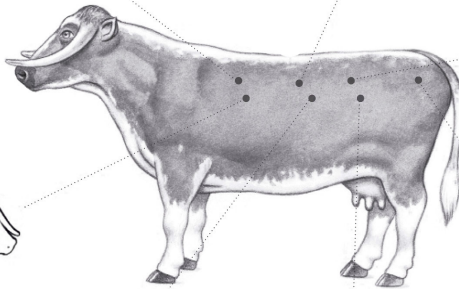
*Fig.2* Sirloin



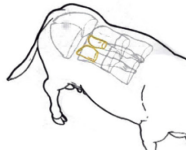
*Fig.3* Porterhouse  
T.Bone



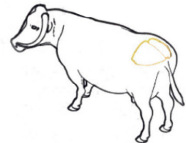
*Fig.7* Prime Rib



*Fig.6* Fillet



*Fig.5* Chateaubriand



*Fig.4* D-Rump