



HAWKSMOOR

2 / 3 COURSES AND A COCKTAIL £30 / £35

*The New Year offers the choice to start afresh or continue December's debauchery.
Whether you have pledged to abstain or indulge - we've got you covered.*

TEMPERATE

Æcorn Spritz
Æcorn aperitifs dry, yuzu soda

Vs.

SHARPENER

French House Fizz
Gin, strawberry, tarragon cream soda

STARTERS

Potted beef & bacon, Yorkshires & onion gravy

Bone marrow with onions

Roast, raw & pickled carrots, goats curd, pistachio green sauce

Smoked mackerel salad, heritage potatoes, watercress & horseradish

MAINS

35 day dry-aged rump & chips

Fillet tail & chips (+£6.00)

Hawksmoor hamburger

South coast hake & cockles

Roasted celeriac & Sharpham Park spelt, mushrooms & Spenwood


PUDDINGS

Lemon meringue sundaes

Peanut butter shortbread

Sticky toffee sundaes

Passion fruit pavlova



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

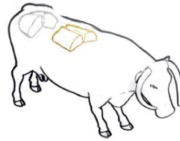


Fig.2 Sirloin

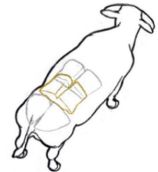


Fig.3 Porterhouse
T-Bone

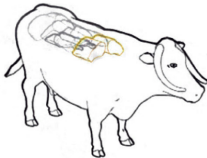


Fig.7 Prime Rib

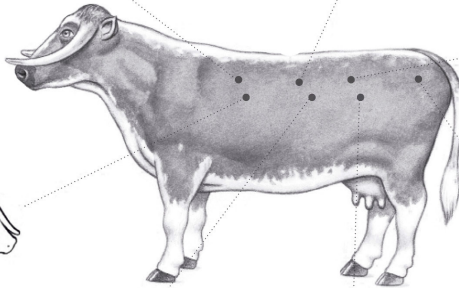


Fig.6 Fillet

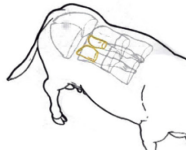


Fig.5 Chateaubriand

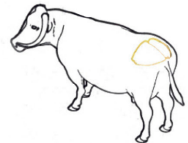


Fig.4 D-Rump