

# LUNCH & DINNER

## STARTERS

- Roast scallops with white port & garlic 16.50  
Devon crab on toast 14.00  
Hawksmoor smoked salmon with soda bread 12.50  
Smoked mackerel salad 8.50  
heritage potatoes & horseradish  
Old Spot belly ribs 12.00  
Fillet carpaccio 13.00  
pickled chestnut mushrooms & parmesan  
Potted beef & bacon 9.50  
Yorkshire puddings & onion gravy  
Bone marrow with onions 8.50  
Half a native lobster 7.00/100g  
with garlic butter  
Heritage beetroot & hazelnut salad 9.00  
horseradish crème fraîche  
Doddington Caesar salad 8.75/ 12.25

## MAINS

- South Coast monkfish 9.00/100g  
grilled over charcoal  
Royal sea bream 21.00  
chilli, lemon & garlic  
Chargrilled heritage courgettes 18.00  
Twineham Grange dumplings, courgette fries  
Whole native lobster 7.00/100g  
with garlic butter  
Herb-fed chicken 17.00  
béarnaise & lemon

## STEAKS

Be warned, our favourite cuts – Bone-in Prime Rib, T-Bone, Porterhouse & Chateaubriand – are big.

Good if you're hungry or for two to share.

- Chateaubriand 13.50/100g  
Porterhouse 9.50/100g  
Bone-in Prime Rib 9.00/100g

T-bone 8.50/100g  
Fillet (300g) 36.00  
Rib-eye (400g) 34.00  
Sirloin (400g) 32.00  
Rump (300g) 22.00

#### SAUCES

Béarnaise, Peppercorn, Bone marrow gravy 3.00 each  
Anchovy hollandaise, Stichelton hollandaise 3.25 each

#### EXTRAS

Grilled bone marrow 5.00  
Two fried eggs 3.00

#### SIDES

Triple cooked chips 5.00  
Beef dripping fries 4.50  
Buttered new potatoes 5.00  
Macaroni cheese 6.50  
Creamed spinach 6.00  
Buttered English greens 4.50  
Spinach, lemon & garlic 6.00  
English Lettuce & herb salad 4.50  
Doddington Caesar salad 4.75  
Bermondsey sourdough & butter 3.50

## PUDDINGS

#### PUDDINGS

Crunchy Bar 10.00

Femmes de Virunga chocolate, honeycomb, marscapone ice-cream

Our tribute to a childhood favourite. We've used the best possible ingredients, including a unique small-batch chocolate: Original Beans 'One Bar, One Tree' Femmes de Virunga. The beans are harvested in the Eastern Congo by the world's first women cacao cooperative – sales help fund employment and literacy programmes and each bar adds one to the hundreds of thousands of trees they've already planted.

Sticky toffee pudding 8.50

With clotted cream

Peanut butter shortbread 8.50

Salted caramel ice cream

English strawberries meringue & cream 8.50  
Yorkshire rhubarb pavlova 8.00  
muscat cream & rhubarb sorbet

#### ICE CREAM & SORBET

Sticky toffee sundae 7.50  
Clotted cream ice cream, sticky toffee sponge, toffee sauce  
Ice cream scoops 3.50 each  
mascarpone, salted caramel, clotted cream  
Sorbet scoop 3.50 each  
lemon, strawberry

#### CHOCOLATES

Salted Caramel Rolos 4.75  
A box of 8 to take away 10.50

#### CHEESE

Neal's Yard Cheeses 3.50 each  
fruit & almond bread, Damson paste & oat biscuit

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.

## SUNDAY ROAST

Traditionally, large joints of meat were roasted on a spit over an open fire. To achieve a similar flavour we start ours on real charcoal and finish them in the oven.

We can't guarantee roasts will be available after 5pm.  
Slow roast rump 23.00

Served with beef dripping roast potatoes, Yorkshire puddings, carrots, greens, roasted shallots & garlic and lashings of bone marrow & onion gravy

## SET DINNER MENU

## MENU

2 courses £25.00, 3 courses £28.00. Available for groups of a maximum of 8 & reservations made Monday – Saturday until 6.30pm and after 9pm

### STARTERS

Potted beef & bacon with Yorkshires - Smoked mackerel salad- Heritage beetroot salad

### MAINS

35 day aged rump or fillet tail (+6.00) - Whole roasted sea bream - Chargrilled heritage courgettes

### PUDDINGS

Peanut butter shortbread - Sticky toffee sundae - Strawberries, meringue & cream

## SHARING MENU

To avoid decision fatigue (and your ‘foodie’ best friend ordering half the menu) we offer a variety of sharing menus for groups of 9 or more across our restaurants and private dining rooms. Our sharing menus start at £50 a head and feature the very best that Hawksmoor has to offer not least our British breed, 35 day dry aged steaks. Let us take care of the food and your guests while you concentrate on having a good time.

To see our terms & conditions please click [here](#).

For those with dietary requirements, we have 3 extra options available; Vegetarian (£40/£45), Monkfish (£50/£55) & Chicken (£40/£45).

Sharing Menu A - 2/3 courses £50/£55

### Starters

Potted Beef with bacon & Yorkshires - Smoked mackerel salad - Heritage beetroot salad

### Steak

Prime Rib - Porterhouse - Rump

### Sides & Sauces

Triple cooked chips - Lettuce & herb salad - Mushrooms - Creamed spinach - Bone marrow - Macaroni cheese - Peppercorn - Bearnaise

### Puddings

Sticky toffee pudding Or Rhubarb Pavlova

Sharing Menu B - 2/3 courses £60/£65

Starters

Old Spot belly ribs - Hawksmoor smoked salmon - Heritage beetroot salad

Steak

Prime Rib - Sirloin - Chateaubriand

Sides & Sauces

Triple cooked chips - Lettuce & herb salad - Mushrooms - Creamed spinach - Bone marrow -  
Macaroni cheese - Peppercorn - Bearnaise

Puddings

Sticky toffee pudding Or Rhubarb Pavlova

Sharing Menu C - 2/3 courses for £80/£85

Starters

Old Spot belly ribs - Roast scallops - Heritage beetroot salad

Steak

Prime Rib - Sirloin - Chateaubriand - Lobster

Sides & Sauces

Triple cooked chips - Lettuce & herb salad - Mushrooms - Creamed spinach - Bone marrow -  
Macaroni cheese - Peppercorn - Bearnaise

Puddings

Sticky toffee pudding Or Rhubarb Pavlova