

LUNCH & DINNER

STARTERS

Roast scallops 16.50

white port & garlic

Smoked mackerel salad 8.50

heritage potatoes, watercress & horseradish

Hawksmoor smoked salmon 12.50

Devon crab on toast 14.00

Half native lobster 7.00/100g

with garlic butter

Potted beef & bacon 9.50

Yorkshires & onion gravy

Fillet carpaccio 13.00

pickled chestnut mushrooms & parmesan

Bone marrow & onions 8.00

Old Spot belly ribs 12.00

Heritage beetroot salad & hazelnut salad 9.00

horseradish & crème fraîche

Doddington Caesar 8.75/12.25

SEAFOOD

Royal sea bream 21.00

Baked in paper with garlic, rosemary & chilli

Dover sole 38.00

Grilled over charcoal or Meunière

Monkfish 9.00/100g

Grilled over charcoal

Whole native lobster 7.00/100g

with garlic butter

LARGE CUTS

These steaks are priced per 100g and are dependant on what we have in stock. They are big and don't generally come any smaller than 500g. Good if you're hungry or for two to share.

Chateaubriand 13.50/100g

Bone-in prime rib 9.50/100g

Porterhouse 9.50/100g

T-bone 8.50/100g

STEAKS

Chateaubriand (300g)40.50

Fillet (300g)36.00

Rib-eye (400g)34.00

Sirloin (400g)32.00

Rump (300g)22.00

SAUCES

Béarnaise, Peppercorn, Bone marrow gravy3.00 each

Anchovy hollandaise or Stichelton hollandaise3.25 each

MAINS

Chargrilled heritage courgettes, Twineham Grange dumplings, courgette fries18.00

EXTRAS

Grilled bone marrow5.00

Two fried eggs3.00

SIDES

Triple cooked chips5.00

Beef dripping fries4.50

Buttered new potatoes4.50

Macaroni cheese6.50

Creamed spinach6.00

Spinach, lemon & garlic6.00

Buttered English greens4.50

Doddington Caesar salad4.75

English lettuce & herb salad4.50

Sourdough bread & butter

PUDDINGS

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Crunchy Bar10.00

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.

50p from every one we serve goes to Action Against Hunger to support their aid work around the world

Peanut butter shortbread 8.50

Salted caramel ice cream

Sticky toffee pudding 8.50

Clotted cream

English Strawberries, Meringue & Cream 8.00

strawberry sorbet, vanilla shortbread

ICE-CREAM & SORBET

Sticky toffee sundae 7.50

Clotted cream ice cream, sticky toffee sponge, toffee sauce

Ice-cream scoops 3.50

salted caramel, marscapone, clotted cream

Sorbet scoops 3.50

strawberry, lemon

CHOCOLATES

Salted caramel rolos 4.75

A Box of Eight to take away 10.50

CHEESE

A Selection of Neal's Yard Cheeses 3.50 each

Cheese may be unpasteurised, please ask for more details.

We cannot guarantee the absence of traces of nuts or other allergens, cheese may be unpasteurised. 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

BAR MENU

BAR SNACKS

Langoustine scampi 14.00

tartare sauce

Roast, raw & pickled carrots, goat's curd, mint & pistachio green sauce 9.50

Short-rib nuggets 7.50

Kimchi ketchup

Dripping fries 4.50

Triple cooked chips 5.00

Macaroni & cheese 6.50

Doddington Caesar salad 4.75

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 2 extra options available; Vegetarian (£40/£45) & Monkfish (£50/£55).

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