

LUNCH & DINNER

STARTERS

- Roasted scallops with white port & garlic 16.00
- Salcombe crab on toast 14.00
- Hawksmoor smoked salmon 11.00
- Smoked mackerel salad 8.00
- Half native lobster 6.00/100g
- Fillet carpaccio, pickled chestnut mushrooms & parmesan 13.00
- Old Spot belly ribs 11.00
- Potted beef & bacon with Yorkshires & onion gravy 9.50
- Bone marrow & onions 8.00
- Heritage beetroot salad, ash-baked & pickled, Beenleigh Blue 9.00

MAINS

- South coast monkfish 9.00/100g
grilled over charcoal
- Hawksmoor hamburger 13.50
- Royal sea bream 20.00
chilli, rosemary, garlic
- Herb-fed chicken 15.00
grilled lemon & béarnaise
- Whole native lobster 6.00/100g
with garlic butter
- Chargrilled heritage courgettes 18.00
- Twineham Grange dumplings, courgette fries

LARGE CUTS

These steaks are priced per 100g and are dependent 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
- Porterhouse 9.50/100g
- Bone-in prime rib 9.00/100g
- T-bone 8.50/100g

STEAK

- Fillet (300g) 36.00
- Sirloin (400g) 32.00
- Rib-eye (350g) 30.00

Rump (300g)21.00

SAUCES

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

EXTRAS

Two fried eggs3.00
Grilled bone marrow5.00

SIDES

Dripping fries4.50
Buttered new potatoes5.00
Mash & gravy5.00
Macaroni cheese6.50
Spinach, lemon & garlic5.50
Buttered English greens4.50
Creamed spinach6.00
Doddington Caesar4.75
English lettuce & herb salad4.50
Pollen bread & butter2.50
Invisible chips3.00

0% fat, 100% hospitality. All proceeds go to
Hospitality Action who are committed to helping
the industry get back on its feet. One step at a
time. Thanks for chipping in.

For more information visit
hospitalityaction.org.uk

PUDDINGS

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Crunchy bar10.00

Femmes de Virunga chocolate, honeycomb, mascarpone 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.

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, Original Beans chocolate

Sticky toffee pudding 8.50
clotted cream

English strawberries, meringue & cream 8.50
strawberry sorbet, vanilla shortbread

CHOCOLATES

Salted caramel rolos 4.50
A box of eight to take away 10.50

ICE-CREAM & SORBET

Sticky toffee sundae 7.50
clotted cream ice cream, sticky toffee sponge, toffee sauce

Ice cream scoop 3.50
hazelnut, clotted cream or salted caramel

Sorbet scoop 3.50
lemon or rhubarb

CHEESE

Neal's Yard cheeses, damson jelly & biscuits
Colston Bassett 5.50
Sinodun Hill 3.50
Berkswell 3.50
Sparkenhoe blue 3.50

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. The A La Carte menu is available all day.

Slow-roast rump 20.00

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

Slow-roast prime rib (for 2-3) 80.00

with all the trimmings

BAR MENU

BURGERS

Hawksmoor hamburger 13.00

100% grass-fed beef from traditional British breeds, with small nuggets of bone marrow. With Oglesfield cheese or Stichelton.

SNACKS & SIDES

Macaroni cheese 6.50

Doddington Caesar 4.75

Dripping fries 4.50

PRE & POST THEATRE

MENU

2 courses £25.00, 3 courses £28.00 (Available for reservations made Monday-Saturday until 6.30pm, and 10pm onward and all day Sunday)

STARTERS

Smoked mackerel salad, heritage potatoes, watercress & horseradish – Potted beef & bacon with Yorkshires – Heritage beetroot & hazelnut salad, horseradish, crème fraiche

MAINS

Rump with chips - Fillet tail with chips (+£5.00) - Whole roasted sea bream - Chargrilled heritage courgettes, Twineham Grange dumplings, courgette fries

PUDDINGS

Sticky toffee sundae – Strawberries, meringue & cream – Peanut butter shortbread with salted caramel ice 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