

Hawksmoor Borough

LUNCH & DINNER

Please note, whilst we get used to working in this new way, we will be offering a reduced a la carte menu.

STARTERS

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

MAINS

- Cast-iron fillet steak 28.00
Bone marrow & onions
- South Coast monkfish 9.00/100g
Grilled over charcoal
- Whole roasted sea bream 21.00
rosemary & lemon butter
- Whole native lobster 7.00/100g
with garlic butter
- Herb-fed chicken 17.00
Béarnaise sauce
- Chargrilled heritage courgettes 16.50
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 9.50/100g
T-bone 8.50/100g

STEAKS

Fillet (300g) 36.00
Rib-eye (400g) 34.00
Sirloin (400g) 32.00
Rump (300g) 22.00

EXTRAS

Half a native lobster 7.00/100g
Grilled bone marrow 5.00
Two fried eggs 3.00

SIDES

Triple cooked chips 5.00
Heritage tomato salad 4.50
Tunworth mash 6.00
Beef dripping fries 4.50
Buttered new potatoes 4.50
Creamed spinach 6.00
Macaroni cheese 6.50
Spinach, lemon & garlic 6.00
Buttered greens 4.50
English lettuce & herb salad 4.50
Doddington Caesar salad 4.75
Sourdough & beef butter 3.50

SAUCES

Béarnaise, Peppercorn, Bone marrow gravy 3.00 each
Anchovy hollandaise or Stilton hollandaise 3.25 each

PUDDINGS

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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.

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

Sticky toffee pudding 8.50

Clotted cream

Peanut butter shortbread 8.50

Salted caramel ice cream, Original Beans chocolate

English strawberries meringue & cream 8.50

strawberry sorbet, vanilla shortbread

ICE CREAM & SORBET

Sticky toffee sundae 7.50

clotted cream ice cream, sticky toffee sponge, toffee sauce

Ice cream scoop 3.50

marscapone, salted caramel, clotted cream

Sorbet scoop 3.50

lemon, strawberry

CHOCOLATES

Salted Caramel Rolos 4.75

A box of eight to take away 10.50

CHEESE

Neal's Yard Cheeses 3.50 each

damson paste & oat biscuits

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

PRE & POST THEATRE

MENU

2 courses £25.00, 3 courses £28.00

Available for reservations made Monday to Friday 5.30-6.30pm, Saturday until 6.30pm & Sunday after 5pm.

STARTERS

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

MAINS

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

PUDDING

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