

# HAWKSMOOR

## SHARING MENUS

AVAILABLE AS 2/3 COURSES

**MENU A**  
£55 / £60

**MENU B**  
£65 / £70

**MENU C**  
£85 / £90

### STARTERS

Potted beef & bacon  
*with Yorkshires*  
Smoked mackerel salad  
*new potatoes,  
watercress & horseradish*  
Spring vegetable salad  
*goat's curd, heritage radishes  
& sourdough crisp*

Old Spot belly ribs  
Smoked mackerel salad  
*new potatoes,  
watercress & horseradish*  
Spring vegetable salad  
*goat's curd, heritage radishes  
& sourdough crisp*

Fillet carpaccio  
*pickled chesnut mushrooms*  
Hawksmoor  
smoked salmon  
Roast scallops  
*white port & garlic*

### STEAKS

Sliced and served in cast iron skillets with a selection of sides and sauces

Rump	Chateaubriand	Chateaubriand
Sirloin	T-bone	Porterhouse
Bone-in prime rib	Bone-in prime rib	Bone-in prime rib

South coast monkfish grilled over charcoal  
*Fish option £50/55ph*

Ricotta dumplings, peas, broad beans, asparagus & wild garlic green sauce  
*Vegetarian option - £45/50ph*

### PUDDINGS

Sticky toffee pudding, clotted cream  
Passion fruit pavlova



HAWKSMOOR: RESTAURANTS & RECIPES is available for £30, all proceeds go to Action Against Hunger.

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.