

HAWKSMOOR

SUNDAY SHARING ROAST

£40

STARTERS

Potted beef & bacon, Yorkshires & onion gravy

Smoked mackerel salad, new potatoes, watercress & horseradish

Ash-baked beetroot salad, pickled fennel, horseradish & hazelnuts

WHOLE ROAST RUMP

Whole, slow roasted, 35-day dry-aged rump cap, carved for the table

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

ALTERNATIVE MAINS

Ricotta dumplings

Peas, broad beans, asparagus & wild garlic green sauce

Vegetarian Option £45/£50 per person

South coast monkfish grilled over charcoal

Fish Option £50/55 per person

PUDDING

Sticky toffee pudding, clotted cream



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.