

HAWKSMOOR

OUR MENUS

BEEF FEASTING MENU

The beef feasting menu (page 2) has been created specially for the Cooks' Room by Hawksmoor's Executive Chef Team. It is a completely unique, immersive experience where our chefs will be cooking the meal right in front of you. Guests with dietary requirements will still be able to enjoy this 6 course feast as each course can be catered to suit a specific dietary requirements including vegetarians and vegans.

Please note: We require a minimum of two weeks' notice to be able to offer the Beef feasting menu and for bookings in December this notice period may increase to four weeks.

SHARING MENUS

Our sharing menus (page 3) comprise of a selection of starters, mains and puddings served sharing style. Each of the three menus offer different starters, and large cuts of classic Hawksmoor steaks. We serve around 400g of steak per person which is served in iron skillets to the centre of the table, pre-sliced. Our sharing menus are served from our main kitchen giving you the Cooks' Room to yourself for peace and privacy (accompanied of course by one of our waiters to ensure you have everything you need). Depending on how many people are in your party you will be able to have Sticky toffee pudding, Passionfruit pavlova or both for dessert. You would need to select if you are having a two or three course menu. Our two course menus are £62, £73 or £93 per person and our three course menus are £67, £78 or £98 per person.

SUNDAY SHARING ROAST

Our Sunday roast menu (page 4) is only available on Sundays! It includes a selection of sharing starters, our famous beef Sunday roast for main course with all the trimmings, and Sticky toffee pudding for dessert.

ALLERGIES & DIETARY REQUIREMENTS

We can cater for guests with dietary requirements and allergies on all of our menus. Please speak with the team about your guests specific needs and we can advise on an appropriate menu.



£110ph

Panzano Tartare

Beef Tea, Bread & Butter

Roast Oysters

Lobster & Bone Marrow Scallops & Beef Scratchings

35-Day Dry-Aged Prime Rib

Dripping Chips

Steamed Ox-Cheek & Tail Pudding

Market Vegetables

Black Forest Baked Alaska

Coffee & Rolos



HAWKSMOOR

SHARING MENUS

AVAILABLE AS 2/3 COURSES

MENU A
£62 / £67

MENU B
£73 / £78

MENU C
£93 / £98

STARTERS

Potted beef & bacon
with Yorkshires
Smoked mackerel salad
*new potatoes,
watercress & horseradish*
Ash-baked beetroot
*cashew 'ricotta'
& green sauce*

Old Spot belly ribs
Smoked mackerel salad
*new potatoes,
watercress & horseradish*
Ash-baked beetroot
*cashew 'ricotta'
& green sauce*

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
Sirloin
Bone-in prime rib

Chateaubriand
T-bone
Bone-in prime rib

Chateaubriand
Porterhouse
Bone-in prime rib

South coast monkfish grilled over charcoal
Fish option £55/60ph

Roasted celeriac & Sharpham Park spelt, mushrooms & Spenwood
Vegetarian option - £50/55ph

PUDDINGS

Sticky toffee pudding, clotted cream
Passionfruit 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.

HAWKSMOOR

SUNDAY SHARING ROAST

£50

STARTERS

Potted beef & bacon, Yorkshires & onion gravy
Smoked mackerel salad, new potatoes, watercress & horseradish
Ash-baked beetroot, cashew *ricotta* & green sauce

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

South coast monkfish grilled over charcoal
Fish option £60 per person
Roasted celeriac & Sharpham Park spelt
mushrooms & Spenwood
Vegetarian option £55 per person

PUDDING

Sticky toffee pudding, clotted cream

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