

SHARING MENUS

Served for sharing. Available as 2 / 3 courses

MOONLIGHTER

£65 / £70

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

SILVERTAIL

£77 / £82

Smoked mackerel salad
Fillet carpaccio
Ash-baked beetroot

HAWKABELLE

£98 / £103

Fillet carpaccio
Smoked salmon
Roasted scallops

STARTERS

CHARCOAL-GRILLED STEAKS

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

Sirloin
Rump
Prime Rib

T-Bone
Sirloin
Prime Rib

Porterhouse
Chateaubriand
Prime Rib

ALTERNATIVE MAINS

Charcoal-grilled monkfish
(£70 / £75)

Winslade Wellington (v)
(£50 / £55)

SIDES

Beef dripping chips Mash & gravy
Creamed spinach Macaroni cheese Lettuce & herb salad

PUDDINGS

Sticky toffee pudding & clotted cream
Seasonal Pavlova

Price is per person.
Minimum guest numbers may apply.

MENU ADDITIONS

EXTRA DISHES

Chateaubriand	15.5 /100g
Porterhouse	13 /100g
Bone-in prime rib	13 /100g
T-bone	12 /100g
Roasted scallops	7 each
Charcoal-grilled monkfish	13.7 / 100g
Locally supplied cheeses	4 each
Rolos (3)	6
Box of 8 rolos to take home	12

CANAPÉS

Hawksmoor smoked salmon <i>soda bread</i>	3.5
Devon crab sandwich	3.5
Old Spot belly rib skewer	4
Seasonal vegetarian tart (vg/gf)	4

*Price is per canapé. Available via pre-order only.
Minimum order required.
Available in specific sites only.*

COCKTAILS

On arrival	
Champagne Cocktail	17
Ultimate Gin Martini	15
Sour Cherry Negroni	14.5
<i>Non-alcoholic</i>	
Shirley T	7
Stivo Spritz	9.5
Steady Pete's Ginger Brew	9.5
Nightcaps / Digestifs	
Espresso Martini	13.75
Fuller Fat Old Fashioned	16

*A selection of dessert wines and spirits
are also available by the glass.*

GIFTS

Books	
Hawksmoor at Home	30
Hawksmoor Restaurant & Recipes	30
Gift Cards	
£50 gift card	50
£100 gift card	100
<i>Other gift cards available on request</i>	

WINES

We have curated a wine list to perfectly match our sharing feasts. For a more bespoke choice, speak to our team.

SPARKLING

Prosecco DOCG, Bosco di Gica, Adami, NV, Italy	58
English Sparkling, Davenport, 2019, Sussex	86
Champagne Veuve Fourny et Fils, NV, France	99
English Sparkling Rosé, Highweald, NV, Sussex	99
Champagne Legras et Haas, Blanc de Blanc, NV, France	121
English Sparkling, Cuvee Boz, Sugrue South Downs, 2015, Sussex	220
Champagne Ruinart, Blanc de Blanc, NV, France	220
Champagne Dom Perignon, 2013, France	385

WHITE

Semillon Torrontes, Ballena del Sur, 2023, Mendoza, Argentina	38
Furmint, Tornai, 2023, Somló, Hungary	44
Riesling Halbtrocken, Blütenreich, 2023, Niederösterreich, Austria	54
Lugana, Selva Capuzza, 2022, Lombardy, Italy	60
Sauvignon Blanc, Isabel Estate, 2021, Marlborough, New Zealand	63
Pouilly-Fumé, Domaine Treuillet, 2022, Loire, France	69
Saint Veran, Domaine Deux Roches, 2022, Burgundy, France	83
Chardonnay, Tyler, 2022, California, USA	92

ROSÉ

Rosé, Les Turitelles, Domaine d'Altugnac, 2023, Languedoc, France	48
Provence Rosé Cru Classé, Château Galoupet, 2021, Provence, France	120

RED

Montepulciano d'Abruzzo, Amoterra, 2023, Marche, Italy	38
Hawksmoor x La Rosa, Quinta de la Rosa, 2022, Douro, Portugal	49
Liatiko, Lyrarakis, Rethymnon, 2021, Crete, Greece	52
Valpolicella Classico, Speri, 2022, Veneto, Italy	56
Cabernet Sauvignon, Hartenberg Estate, 2020, Stellenbosch, South Africa	66
Hawksmoor Blend, Pulenta, 2022, Mendoza, Argentina	69
Bourgogne Pinot Noir, Domaine Poulleau, 2022, Bourgogne, France	72
Rioja Reserva, Remelluri, 2016, Rioja, Spain	82
Château Mauvesin Barton, 2018, Bordeaux, France	95
Cabernet Sauvignon Napa Valley, Marietta Estate, 2021, California, USA	99
Hawksmoor Blend Gran Malbec, Pulenta, 2022, Mendoza, Argentina	110
Cabernet Franc XI, Pulenta, 2020, Mendoza, Argentina	120
Rioja Gran Reserva, Imperial, CVNE, 2012, Rioja, Spain	144

SWEET & FORTIFIED

Fino, El Puerto, Lustau, NV, Jerez, Spain	54
Pedro Ximenez, 'San Emilio', Lustau, NV, Jerez, Spain	58
10yo Tawny Port, Quinta de la Rosa, NV, Douro, Portugal	60