



# HAWTHORN

*NV Philipponnat - Royale Réserve Non Dosé - Marne – Champagne – France £16*

*NV Highweald Rose – Brut – West Sussex – England £17*

## *Wine Club Menu 1<sup>st</sup> of May 2024*

### SMALL PLATES

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Gordal Olives	£4
Sourdough bread, wild garlic butter	£4.5
Maldon Oyster with pickled apple and dill oil	£3.5 each
Crispy black pudding and potato galette with Aioli	£9
Hand-rolled linguine of Cornish crab, clams and Amalfi lemon	£16
Aged Beef carpaccio, smoked onions, parmesan and rocket	£14
Hawthorn Salami	£8

### LARGE PLATES

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Chargrilled Squid, nduja jam, lemon and herb salad	£16.5
Barbecued Cornish Gurnard with romesco sauce, almonds and agretti	£22
Wild Garlic Chicken Kiev with butterhead lettuce salad	£22
Beef onglet with peppercorn sauce & chips	£22.5

### SIDES

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Triple cooked chips & Bearnaise	£6
Butterhead and oakleaf lettuce, crispy shallots and mustard dressing	£6
Creamed spinach with confit garlic	£6
New season Asparagus	£8

*An optional 12.5% service charge will be added to your final bill*

*Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that the dishes will be completely allergen free.*



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## DESSERTS

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<b>Brown butter chocolate delice, Banana ice cream</b>	<b>£9</b>
<i>Barbera – Chinato Castello di Tassarolo – Italy</i>	<i>£10</i>
<b>Forced Rhubarb and Sauternes Sorbert, Finacier</b>	<b>£10</b>
<i>Merlot Spätlese – Tschida – Burgenland-Austria</i>	<i>£8</i>
<b>Poached apricot and almond tart, Malted Milk ice cream</b>	<b>£12</b>
<i>2018 Sauternes – Château Laville - Bordeaux - France</i>	<i>£14</i>
<b>Fine cheese plate</b>	<b>£14</b>
<b>Pear chutney &amp; warm oat cakes</b>	
<i>Tawny Port – Sandeman – Duoro – Portugal</i>	<i>£11</i>

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## DIGESTIVES

<i>Homemade Limoncello</i>	<i>£10.00</i>
<i>Amaro Montenegro, Italy</i>	<i>£9.00</i>
<i>Maxime Trijol VSOP, Cognac, France</i>	<i>£14.00</i>
<i>Nikka Whisky 'From the Barrel', Japan</i>	<i>£16.00</i>
<i>Dupont VSOP, Calvados, France</i>	<i>£18.00</i>

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<b>Coffee served with Valrhona salt caramel chocolate truffles</b>	<b>£7</b>
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