



HAWTHORN

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

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

Wine club 24th April

SMALL PLATES

Sourdough bread, wild garlic butter	£4.5
Crispy black pudding and potato terrine with Aioli	£9
Sea bass crudo with smoked cod's roe, limequats and chili	£14
Hand rolled linguine with clams and Amalfi lemon	£16
Aged Beef carpaccio, smoked onions and parmesan	£14
Hawthorn Charcuterie plate	£14

LARGE PLATES

Chargrilled Cuttlefish with Seaweed butter, lemon and herb salad	£16.5
Fillet of Cornish Gurnard with romesco sauce and agretti	£18.5
Cassoulet of fennel sausage, red wine and haricot beans	£21.5
Grilled White asparagus and homemade mortadella	£22
Beef onglet with peppercorn sauce & chips	£22.5

SIDES

Triple cooked chips & Bearnaise	£6
Butterhead and oakleaf lettuce, crispy shallots and mustard dressing	£6
Creamed spinach with confit garlic	£6
Chargrilled tender stem broccoli with pickled anchovy sauce and crispy shallots	£8

DESSERTS

Warm Valrhona chocolate brownie, Madagascan vanilla ice cream	£9
<i>Barbera – Chinato Castello di Tassarolo – Italy</i>	£10
Forced Rhubarb and Sauternes Sorbert, Madeline	£12
<i>Merlot Spätlese – Tschida – Burgenland-Austria</i>	£14
Poached apricot and almond tart, cardamom ice cream	£14
<i>2018 Sauternes – Château Laville - Bordeaux - France</i>	
Fine cheese plate	
Pear chutney & warm oat cakes	
<i>2018 Sauternes – Château Laville - Bordeaux - France</i>	

Coffee served with Valrhona salt caramel chocolate truffles	£7
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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.