



HAWTHORN

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

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

Wine Club Menu

SMALL PLATES

Gordal Olives	£4
Sourdough bread, wild garlic butter	£4.5
Colchester Oyster with pickled apple and dill oil	£3.5 each
Crispy black pudding and potato galette 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, parmesan and rocket	£14
Homemade Mortadella and Venison Salami	£8
Shellfish and Mussels Bisque	£9.5

LARGE PLATES

Chargrilled Squid with Seaweed butter, lemon and herb salad	£16.5
Whole barbecued Cornish Gurnard with romesco sauce, smoked almonds and agretti	£45
Cassoulet of confit duck & fennel sausage, red wine and haricot bean	£21.5
Grilled White asparagus and Lardo di Colonnata	£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, crispy shallots	£8

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

Warm Valrhona chocolate brownie, Banana ice cream	£9
<i>Barbera – Chinato Castello di Tissarolo – Italy</i>	<i>£10</i>
Forced Rhubarb and Sauternes Sorbert, Financier	£10
<i>Merlot Spätlese – Tschida – Burgenland-Austria</i>	<i>£8</i>
Set Almond and Gorse flower custard, sugared churros	£10
<i>Passito di Pantelleria – Solidea – Sicily – Italy</i>	<i>£13</i>
Poached apricot and almond tart, Malted Milk ice cream	£12
<i>2018 Sauternes – Château Laville - Bordeaux - France</i>	<i>£14</i>
Fine cheese plate	£14
Pear chutney & warm oat cakes	
<i>Tawny Port – Sandeman – Duoro – Portugal</i>	<i>£11</i>

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>

Coffee served with Valrhona salt caramel chocolate truffles **£7**

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