



HAWTHORN

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

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

Forced Yorkshire Rhubarb Floradora £15

Lunch Menu

STARTERS

Wye Valley Asparagus

Beurre noisette hollandaise espuma, crispy hen's egg, watercress emulsion

Tempura Cornish Cod cheeks

Nduja jam, pickled clams, limequats, parsley root, spiced almond and sea beets

Chicken liver and foie gras parfait

Sauternes jelly and toasted brioche

New season morels and roasted crosnes

Wild garlic velouté

MAINS

Parmesan Gnocchi

Wild garlic, hazelnut and Perigord truffle pesto, roasted ceps, baby butterhead salad with mustard dressing and crispy shallots

Roast Skate

Cauliflower puree, ratte potatoes, purple sprouting broccoli, red grape and caper jus, brown shrimp

Cornish Monkfish

Black garlic butter, sea leeks, spätzle and jerusalem artichoke

Slow cooked glazed beef Short Rib

Hen of the Woods, caramelised turnip, grilled white asparagus, beef fat galette, red wine sauce

Haunch of Wiltshire Fallow Deer

Barbecued crapaudine beetroots, smoked faggot, rainbow chard and celeriac

Lunch menu 3 courses £55.00

Lunch menu 4 courses £70.00 (inclusive of cheese course)

Teas and coffees £4.50

Kingsdown water still and sparkling £5.50

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

Pear crumble Soufflé

Bay leaf sugar, malted milk ice cream

Solaris Auslese – Winnica Turnau - West Pomerania – Poland £12

Rhubarb ripple yoghurt parfait

Rhubarb sorbet, Vanilla beignets

Merlot Spätlese - Tschida - Burgenland – Austria £8

Valrhona Chocolate Croustade

Banana ice cream and Aero chocolate

Tawny Port – Sandeman – Duoro – Portugal £11

Affogato

Madagascan vanilla ice cream, double espresso

Barbera – Chinato Castello di Tassarolo – Italy £10

Hawthorn Fine Cheese (+£8 supplement)

Pear chutney & warm oat cakes

2018 Sauternes – Château Laville - Bordeaux - France £14

DIGESTIVES

<i>Limoncello Piemme, Italy</i>	<i>£8.00</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>