



HAWTHORN

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

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

Forced Yorkshire Rhubarb Floradora £15

Sunday Lunch Menu

STARTERS

Wye valley asparagus

Hazelnut and garlic leaf pesto, crispy hen's egg

Foie gras and chicken liver parfait

Rhubarb jelly and toasted brioche

New season morels and roasted crosnes

Wild garlic velouté. Tunworth cheese croquettes

Smoked mackerel rillettes

Pickled cucumber, apples, dill, lovage, rye cracker

MAINS

Caramelised endive and shallot tart

Wigmore cheese fondue, walnut and apple dressing, baby butterhead lettuce salad

Roast Cornish skate

Cauliflower puree, purple sprouting broccoli, caper beurre noisette, pickled clams and brown shrimp

Roast rib of Hereford beef

Yorkshire pudding, truffled cauliflower cheese, beef fat roast potatoes, crushed swede and carrot, red wine gravy & horseradish cream

Lunch menu 3 courses £60.00

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

Merlot Spätlese - Tschida - Burgenland – Austria £8

Almond frangipane and quince tart

Brandy crème Anglaise and clotted cream

Passito di Pantelleria – Solidea – Sicily – Italy £13

Valrhona chocolate croustade

Banana ice cream and aero chocolate

Tawny Port – Sandeman – Duoro – Portugal £11

Forced Yorkshire Rhubarb & Sauternes Sorbet

Caramelised wafers, rhubarb jam

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

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>