



HAWTHORN

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

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

Wine Club Menu 8th of May 2024

SMALL PLATES

Gordal Olives	£4
Sourdough bread, wild garlic butter	£4.5
Maldon Oyster with pickled apple and dill oil	£3.5 each
Hawthorn Salami (Pork with fennel / Venison)	£8
Black pudding and potato galette with Aioli	£9
Croustillant of confit duck and lyonnaise onion, apricot and pistachio, duck sauce	£12
Aged Beef carpaccio, smoked onions, parmesan and rocket	£14
Hand-rolled linguine of Cornish Brown crab, clams, and Amalfi lemon	£16
New Season Morels with crispy St Ewes egg on brioche	£16.5

LARGE PLATES

Wild Garlic Chicken Kiev with butterhead lettuce salad	£22.5
Hereford Beef Onglet with peppercorn sauce & chips	£22.5
BBQ Gurnard with romesco sauce, chicken skin, almonds & Agretti	£24
Tempura of Cornish Monkfish with Nduja Nam Pla, Thai salad	£28.5
Stuffed Loin of Huntsham Farm Lamb, smoked shoulder, Borlotti beans, salsa verde and lamb jus	£32
650g Sirloin of aged Hereford beef cooked over coals with bone marrow butter Served with all of the below sides (<i>for two to share</i>)	£90

SIDES

Triple cooked chips & Bearnaise	£6
Butterhead and oakleaf lettuce, crispy shallots and mustard dressing	£6
Spinach with confit garlic	£6
New season Asparagus	£10

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

Brown butter chocolate delice, Banana ice cream	£9
<i>Barbera – Chinato Castello di Tassarolo – Italy</i>	£10
Forced Rhubarb and Yoghurt Parfait, Sauternes Sorbert, Financier	£12
<i>Merlot Spätlese – Tschida – Burgenland - Austria</i>	£8
Poached apricot and almond tart, Malted Milk ice cream	£12
<i>Passito di Pantelleria – Solidea – Sicily – Italy</i>	£13
Fine cheese plate	£16
Pear chutney & warm oat cakes	
<i>Tawny Port – Sandeman – Duoro – Portugal</i>	£11

DIGESTIVES

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

Coffee served with Valrhona salt caramel chocolate truffles	£7
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