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COCKTAIL PAIRING

Sour Cherry Negroni

Fords Gin, Campari, Martini Rubino, sour cherry

\$18

choice of 2 courses - \$60*

STARTERS

Charcoal-roasted scallops

White port & garlic

Caesar salad

Cantabrian anchovies

Heirloom tomato salad (v)

Whipped local ricotta

Carolina spiced pork belly

Vinegar slaw

MAINS

Steak frites

10oz Strip, beef fat fries

Lobster roll & fries +\$10

Garlic butter, béarnaise, beef fat fries

Ricotta dumplings (v)

Summer squash, fresh herbs

Roasted hake

Vinegar peppers, basil

DESSERTS

Sticky toffee pudding

Milk ice cream

Blueberry and basil whipped cheesecake

Lemon granita, oat lace tuille, blueberry and basil compote, digestive biscuit

Mixed berry and olive oil sundae

Whipped cream, mixed berry compote, olive oil cake, sour cream ice cream

vg - vegan
v - vegetarian

*excludes beverage, tax, and gratuity

