



HAWTHORN

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

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

Wednesday's Wine Club Sample Menu

SMALL PLATES

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| Gordal Olives | £4 |
| Sourdough bread, wild garlic butter | £4.5 |
| Maldon Oyster with pickled apple and dill oil | £3.5 each |
| Croustillant of confit duck and lyonnaise onion, apricot and pistachio, duck sauce | £12 |
| Aged Beef carpaccio, smoked onions, parmesan and rocket | £14 |
| Cured Sea Bream with pickled Jalapeno dressing and crème fraiche | £16 |
| Hand-rolled linguine of Cornish Brown crab, clams, and Amalfi lemon | £16 |
| New Season Morels with crispy St Ewes egg & Truffle on brioche | £18.5 |

LARGE PLATES

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| Wild Garlic Chicken Kiev with butterhead lettuce salad | £22.5 |
| Hereford Beef Onglet with peppercorn sauce and chips | £22.5 |
| BBQ Goan Gurnard with puffed black rice, malvani curry | £24 |
| Leg and smoked shoulder of Huntsham lamb, puy lentils and salsa verde | £24 |

SIDES

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| 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

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| Brown butter chocolate delice, Banana ice cream | £12 |
| <i>Barbera – Chinato Castello di Tassarolo – Italy £10</i> | |
| Forced Rhubarb Sauternes Sorbert, Warm Financier | £12 |
| <i>Merlot Spätlese – Tschida – Burgenland - Austria £8</i> | |
| Poached apricot and almond tart, Cardamom ice cream | £12 |
| <i>Passito di Pantelleria – Solidea – Sicily – Italy £13</i> | |
| Set Almond and Gorse flower custard | £12 |
| <i>Gooseberry compote, sugared churros</i> | |
| <i>Merlot Spätlese - Tschida - Burgenland – Austria £8</i> | |
| Fine cheese plate | £16 |
| <i>Pear chutney & warm oat cakes</i> | |
| <i>Tawny Port – Sandeman – Duoro – Portugal £11</i> | |

DIGESTIVES

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| <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> |

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