



HAWTHORN

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

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

Lemon Verbena and Matcha Sour £14.50

A La Carte Sample Menu May 2024

Maldon Oyster with pickled apple and dill oil £3.5 each

STARTERS

<i>Stuffed Globe Artichoke Barigoule</i>	<i>£16</i>
Nocellara olives, smoked aubergine caviar, tahini cream	
<i>Tartlet of spring peas and Bedlam farm Asparagus</i>	<i>£16</i>
Whipped goat's curd, pea and mint bavarois, hazelnut dressing	
<i>Poached Chalkstream trout</i>	<i>£16</i>
Lovage and watercress velouté, pickled apple	
<i>Croquette of Fromage de Tête</i>	<i>£15</i>
Braised pig head and ham hock, burnt apple puree, baby kale leaves, pickled walnuts	
<i>Carpaccio of Aged Hereford beef rump cap</i>	<i>£18</i>
Beer battered pickled shallot rings, Dijon crème fraîche, broad leaf rocket, smoked shiitake mushrooms	
<i>Hand-picked Cornish crab & bisque</i>	<i>£20</i>
Warm toasted muffin & smoked cod's roe, semi-dried datterini tomatoes	

MAINS

<i>Hand-rolled Farfalle pasta</i>	<i>£24</i>
White courgettes, wild nettle pesto, morel mushrooms, fresh cannellini beans, wild garlic, aged parmesan	
<i>Roast Fillet of Stone Bass</i>	<i>£30</i>
Baby violet artichokes, broad beans, courgette and basil puree, smoked almond pesto and jus gras	
<i>Poached Cornish Plaice</i>	<i>£30</i>
Seaweed butter, St Austell bay mussels, crushed baby lou potatoes, agretti, lemon confit, vermouth sauce	
<i>Hay smoked Margret duck</i>	<i>£34</i>
Braised puy lentils, crispy bacon, grilled Tropea onion, croustillant of confit leg, apricot, cime di rapa	
<i>Woolmam's Wood Buckinghamshire Muntjac</i>	<i>£34</i>
Garlic many ways, salt baked beetroots, fresh almonds and pickled redcurrant	
<i>Best End and Roast Rump of English Lamb</i>	<i>£44</i>
Smoked shoulder ballotine, crispy sweetbread, morels, salsa verde, white onion puree, potato dauphine, asparagus, and lamb jus	

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

Banana souffle £14

Dulce de leche, hobnob crumble, salted milk chocolate sorbet
Passito di Pantelleria – Solidea – Sicily – Italy £13

Set Almond and Gorse flower custard £13

Gooseberry compote, sugared churros
Merlot Spätlese - Tschida - Burgenland – Austria £8

Elderflower & raspberry Pavlova £14

Amalfi lemon ice cream, lemon verbena
2018 Sauternes – Château Laville - Bordeaux - France £14

Brown butter chocolate delice £14

Salt caramel, Morello cherry and brandy ice cream, Florentine biscuit
Rasteau – Vin Doux Naturel – Domaine de Beaugrenard £13

Millefeuille of Gariguettes strawberries £14

praline diplomat and basil ice cream
Solaris Auslese – Winnica Turnau - West Pomerania – Poland £12

Affogato £9

Madagascan vanilla ice cream
Barbera – Chinato Castello di Tassarolo – Italy £10

Hawthorn fine cheese selection £19

Warm oat cakes, chutney and honeycomb
Tawny Port – Sandeman – Duoro – Portugal £11

Coffee served with Valrhona salt caramel chocolate truffles £7

DIGESTIVES

Homemade Limoncello £10.00

Amaro Montenegro, Italy £9.00

Maxime Trijol VSOP, Cognac, France £14.00

Nikka Whisky 'From the Barrel', Japan £16.00

Dupont VSOP, Calvados, France £18.00