



HAWTHORN

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

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

Sunday Lunch Sample Menu

STARTERS

Stuffed Globe Artichoke Barigoule

Nocellara olives, smoked aubergine caviar, tahini cream

Tartlet of spring peas and Bedlam farm Asparagus

Whipped goat's curd, pea and mint bavarois, hazelnut dressing

Poached ChalkStream trout

Lovage and watercress velouté, pickled apple

Croquette of Fromage de Tête

Braised pig head and ham hock, burnt apple puree, baby kale leaves, pickled walnuts

Hand-picked Cornish crab & bisque

Warm toasted muffin & smoked cod's roe, semi-dried datterini tomatoes

MAINS

Hand-rolled Farfalle pasta

White courgettes, wild nettle pesto, morels, fresh borlotti beans, Wye Valley asparagus, aged parmesan

Fillet of Cornish Gurnard

Baby violet artichokes, broad beans, courgette and basil puree, smoked almond pesto and jus gras

Poached Plaice

Seaweed butter, smoked eel, crushed baby lou potatoes, agretti, lemon confit, vermouth sauce

Roast Sirloin & rump cap of Hereford beef

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

Oak leaf salad with mustard dressing and crispy shallots £4

2 courses £50.00

3 courses £60.00

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 soufflé

Dulce de leche, hob nob crumble, salted milk chocolate sorbet

Passito di Pantelleria – Solidea – Sicily – Italy £13

Set Almond and Gorse flower custard

Gooseberry compote, sugared churros

Merlot Spätlese - Tschida - Burgenland – Austria £8

Sauternes marinated apricot frangipane tart

Cardamom ice cream

2018 Sauternes – Château Laville - Bordeaux - France £14

Brown butter chocolate delice

Salt caramel, Morello cherry and brandy ice cream, Florentine biscuit

Rasteau – Vin Doux Naturel – Domaine de Beurenard £13

Millefeuille of Garigette strawberries

praline diplomat and basil ice cream

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

Affogato

Madagascan vanilla ice cream

Barbera – Chinato Castello di Tassarolo – Italy £10

Hawthorn fine cheese selection (£8 supplement)

Warm oat cakes, chutney and honeycomb

Tawny Port – Sandeman – Duoro – Portugal £11

DIGESTIVES

Amaro Montenegro, Italy

£9.00

Homemade Limoncello

£10.00

Maxime Trijol VSOP, Cognac, France

£14.00

Nikka Whisky 'From the Barrel', Japan

£16.00

Dupont VSOP, Calvados, France

£18.00