

# HAWKSMOOR

## IN THE WOODS

£195

Arrival Drinks: Sour Cherry Negroni Or Cremant

### CANAPES

Steak tartare & sourdough croute  
Cornish crab lettuce cups  
Summer vegetable tarts with whipped cashew ricotta

### HAWKSMOOR CLASSICS

Barbecued pork ribs & vinegar slaw  
Hawksmoor Caesar salad  
Scallops, garlic butter, white port  
Ash baked beets & pickled fennel, shaved horseradish

### MAIN EVENT

Free standing rib of Hereford beef roast over charcoal  
Grilled Brixham monkfish, parley & garlic oil  
Peppercorn Sauce

### SIDES

Barbecued bone marrow  
Ash baked potato & salted butter  
Heritage tomato salad & Graceburn cheese  
English lettuce salad mustard dressing  
Grilled purple broccoli with lemon & olive oil

### PUDDINGS

Pavlova  
Tunworth cheese & blossom honey, toasted sourdough

**Wine:** Antonio Camillo, Vermentino, France

*Fresh and floral with notes of pear, lime, and a touch of almond. Clean, dry finish*

**Red:** Primitivo di Manduria 'Zolla'a, Italy

*Rich and powerful with ripe plum, fig, sweet spice, and a velvety finish.*

**Sparkling:** Cremant de Bourgogne Brut Grande Cuvée NV, Veuve Ambal, Burgundy, France

*Fresh fruit aromas and delicate bubbles.*