



HAWTHORN

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

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

White Negroni - £14

Christmas Sunday Lunch Menu 2023

STARTERS

Velouté of Delica Pumpkin

Pickled Trompette mushrooms, Tunworth cheese croquettes

Tartare of Wiltshire Fallow Deer

Smoked yolks, Jerusalem artichokes, bitter leaves

Cured Sea Bream & Scallop

Smoked oyster and citrus dressing, sea herbs, horseradish granita

Hand Rolled Linguine

Carbonara style with Périgord truffle and Guanciale

MAINS

Roasted Shallot and Endive Tarte Tatin

Wigmore cheese fondue, hazelnut and clementine dressing, Castelfranco and winter truffle

Fillet of Gigha Halibut

Cornish crab, braised fennel, pickled cucumber, gnocchi, dill beurre blanc

Iberico Pork Chop & Rolled Confit Belly

Smoked celeriac, cime di rapa, quince, crispy sprouts, black pudding potato galette, chestnut & sage pig in blanket, crackling

Roast Rib of Hereford Beef

Yorkshire pudding, Truffled cauliflower cheese, beef fat roast potatoes, crushed swede and carrot, Cavolo Nero, red wine gravy and horseradish cream

Lunch menu: 3 courses £55.00

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

Cured pineapple and homemade mango Yoghurt

Vanilla beignets

2019 Riesling - Seifried - Nelson - New Zealand £10

Christmas pudding Hawthorn style

Brandy Foam, Guinness ice cream and pain d'épices

Passito di Pantelleria – Solidea – Sicily – Italy £13

Prune and Armagnac Croustade

Muscovado ice cream

Reciotto della Valpolicella – Capitel Fontana – Tedeschi – Veneto – Italy £13

Valrhona 70% chocolate Souffle

Orange curd, Pistachio ice cream

Tawny Port – Sandeman – Duoro – Portugal £11

Hawthorn Affogato

Madagascan Vanilla Ice cream, Cocoa Tuille

Barbera – Chinato Castello di Tassarolo – Italy £10

Hawthorn Fine Cheese Board (+ £8 supplement)

Pear chutney, warm oat cakes, walnut & date bread

2015 Sauternes – Ch. Doisy-Védrines - Barsac - "2eme Cru Classé" Bordeaux – France £15