



MARRY | EAT | SLEEP | RETREAT

SUNDAY LUNCH

Hawkstone Hall & Gardens chefs create a chiefly British culinary celebration made using seasonal ingredients homegrown in our Kitchen Garden, mere footsteps away and picked daily. Please ask a member of our team for today's picks.

3 Courses £34.95

SOUP OF THE DAY WITH HOMEMADE BREAD (VEO) (GFO)
BAKED HALLOUMI SALAD, GREEN LIME & CAPER VINAIGRETTE (V)
BEETROOT CURED SALMON, CORIANDER BLINI, HORSERADISH CRÈME FRAICHE
SMOKED DUCK, MARINATED CHERRY, BEETROOT TEXTURE (GF)
HAM HOCK TERRINE, HONEY & MUSTARD DRESSED LEAVES, PICKLED ONION

TRADITIONAL ROAST BEEF, YORKSHIRE PUDDING, JUS (GFO)
BUTTERNUT SQUASH & SAGE RISOTTO, PARMESAN CRISP (VEO) (GFO)
FRENCH TRIMMED CHICKEN BREAST, BREAD SAUCE, PIGS IN BLANKETS (GFO)
ROAST LEG OF LAMB, MINTED JUS (GF)
ALL SERVED WITH SEASONAL VEGETABLES & CAULIFLOWER CHEESE
CATCH OF THE DAY (GF)

WHITE CHOCOLATE & APRICOT BREAD & BUTTER PUDDING - £7.00
POACHED PEAR IN RED WINE (VE) (GF) - £7.00
OPERA DESSERT & ROASTED ALMOND ICE CREAM
HAWKSTONE TRIFLE (V)
MOYDENS CHEESEBOARD

Please see a member of the team with any dietary requests or allergens
Available 12:00pm – 2:30pm
Please note a 10% discretionary service charge will be added to your bill

V – Vegetarian | VE – Vegan | GF – Gluten Free | VEO – Vegan Optional | GFO – Gluten Free Optional