



MARRY | EAT | SLEEP | RETREAT

SUNDAY LUNCH

Hawkstone Hall & Gardens Head Chef Jerome has created 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 £38.95

Soup of the Day with Homemade Bread (VEO) (GFO)

Hawkstone Hall Prawn Cocktail (GFO)

Chicken & Pistachio Terrine, Bacon & Onion Chutney, Croute (GFO)

Grilled Asparagus, Crispy Egg, Tarragon Hollandaise (V)

Heritage Tomato, Tofu & Caper Salad, Salsa Verde (VE)

Crispy Pork Belly, Creamed Potato & Apple Sauce (GF)

Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding (GFO)

Rump of Lamb, Garlic & Rosemary New Potatoes, Rosemary Jus (GF)

French Trimmed Chicken Breast, Pigs in Blankets, Sage & Onion Stuffing, Roast Potatoes (GF)

All served with Seasonal Vegetables & Rich Jus

Fish Of the Day

Pea & Asparagus Risotto (VE)

Assiette Of Desserts

Mango Cheesecake & Vanilla Ice cream

Hawkstone Hall Eton Mess (V, GF)

Bakewell Tart served with Crème Anglaise (V)

Vegan Lemon Mousse, Lemon Curd, Nougatine Crisp (GF, VE)

Moyden's Cheeseboard, Wrekin Blue, Caer Caradoc & Newport 1665 (GFO)

Please see a member of the team with any dietary requests or allergens

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