



MARRY | EAT | SLEEP | RETREAT

SET LUNCH MENU

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 todays picks.

2 Courses £25

3 Courses £30

Soup of the Day (V, VEO, GFO)

Smoked Haddock Cannelloni, Quail's Egg, Curry Nage (V)

Hawkstone Hall Garden Vegetable Stuffed Artichoke, Salsa Verde (GF, VE)

Roasted Cod Loin, Spinach Tagliatelle, Seafood Broth

Chicken Ballotine, Sage & Artichoke Risotto, Watercress Coulis (GF)

Asian Style Fried Tofu, Stir Fried Vegetable Jasmine Rice, Asian Curry Sauce (GF, VE)

Chocolate Brownie, Hazelnut Ice Cream (V)

Hawkstone Hall Eton Mess (GF, V)

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

Available 12:00pm – 2:30pm

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