

HAWKSMOOR

SHARPENERS

Classic Champagne Cocktail
15.00
*Seven Tails XO, Jasmine,
Champagne*

Sour Cherry Negroni
13.50
*Tanqueray gin, Campari,
Martini Rubino, sour cherry*

Pink Gibson
14.00
*Boatyard vodka, dry vermouth, pink
pickled onion*

Rémi Leroy, Nature Brut NV
20.00
*Champagne,
France*



OYSTERS

Jersey Rocks



Natural
three 9.50 six 19.00 dozen 38.00

Vietnamese-style
three 10.50 six 21.00 dozen 42.00

STARTERS

Charcoal-roasted scallops
white port & garlic 21.00
Half Dartmouth lobster
with garlic butter 8.70/100g
Hawksmoor smoked salmon
soda bread 15.00
Shetland mussels
white wine, bay & chilli 13.50

Devon crab on toast
cucumber salad 18.00
Fillet carpaccio
*pickled chestnut mushrooms,
parmesan* 15.00
Bone marrow & onions
sourdough toast 11.00
Old Spot belly ribs
vinegar slaw 15.00

Smoked mackerel salad
new potatoes & horseradish 10.00
Spice-roasted carrots
buckwheat & Guernsey yoghurt 9.00
Ash-baked beetroot salad
cashew 'ricotta', green sauce 9.00
Hawksmoor Caesar
Cantabrian anchovies 10.00/13.00

MAINS

Roasted celeriac & spelt
*Sharpham Park spelt, mushrooms &
Spenwood* 19.00
Royal sea bream
baked in paper with chilli, lemon, garlic 29.00

South Coast monkfish
grilled over charcoal 12.70/100g
Dover sole
grilled or meunière 46.00

Dartmouth lobster
with garlic butter 8.70/100g
Surf 'n' turf
fillet & half a lobster with garlic butter Market price

STEAKS

All our steaks are from small British farms. Grass-fed, native breeds that are dry-aged then grilled over charcoal.

Chateaubriand 15.00/100g
Porterhouse 12.00/100g
Bone-in prime rib 12.00/100g
T-bone 11.00/100g
Tomahawk 8.50/100g

Chateaubriand for 2 (600g) 90.00
Fillet (300g) 43.00
Rib-eye (400g) 42.00
Sirloin (400g) 39.50
Rump (300g) 27.00

Extras
Two fried eggs 3.00
Grilled bone marrow 6.00
Maple bacon 5.00
Half lobster 8.70/100g

Sauces: all 4.00 - Béarnaise, Peppercorn, Bone marrow gravy, Anchovy hollandaise, Stichelton hollandaise

SIDES

Triple-cooked chips 6.50
Skinny fries 6.00
Mash & gravy 6.00
Tunworth mash 8.00
Baked sweet potato 5.00

Buttered Jersey Royals 6.00
Macaroni cheese 7.00
Creamed spinach 7.00
Buttered English greens 6.00
Spinach, lemon & garlic 7.00

Garlic mushrooms 7.00
English lettuce & herb salad 5.00
Hawksmoor Caesar 6.00
Rye in the Water sourdough
with Longmans butter 4.00

EXPRESS MENU 2 courses £27, 3 courses £31

Everyday until 6.30pm and after 9pm (not available on Sunday lunch)

Old Spot belly ribs
Ash-baked beetroot salad
Smoked mackerel salad

Royal sea bream
Steak frites (*fillet tail +£7*)
Roasted celeriac & spelt

Peanut butter shortbread
Sticky toffee sundae
Passion fruit cheesecake

SUNDAY ROAST Slow roast rump with all the trimmings 27.00 Available until 5pm

BYO MONDAY £5 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL. ALL CASH AND CARD TIPS GO DIRECTLY TO STAFF.

Adults need around 2000 kcal a day.
We cannot guarantee the absence of traces of nuts or other allergens, cheese may be unpasteurised. Please advise a member of staff if you have any particular dietary requirements.



ABC OF A B CORP

We've always been wary of shouting about this kind of thing. ("I just want a ribeye and chips, please don't drown it all in self-congratulatory look-how-awesome-we-are-ness.") But... in August 2022 we became a certified B Corp, which feels like a moment to celebrate some of the things we're most proud of. And an excuse to give a MIGHTY SHOUT OUT to all the people we work with doing invaluable amazingness here and around the world.

A

ACTION
AGAINST
HUNGER

almost £2m raised

B

B CORP

Businesses balancing
profit and purpose

C

CYRENIANS

Delivering meals to Edinburgh's
most in need

D

DEVELOPMENT

1200 people (and growing)
building brilliant careers across
6 cities and 4 countries

E

EAT WELL

MANCHESTER

Cooking meals for families
affected by poverty

F

FEEDING

LIVERPOOL

Helping deliver
'Good Food for All'

G

GREEN RESTAURANT
ASSOCIATION

We're three star rated in the US

H

HOSPITALITY
ACTION

Help for people in our sector
when it's needed most

I

IN SCHOOLS

Supporting CHEFS IN
SCHOOLS to power brains

J

JOINING FORCES

with food-world friends to
set up A GOOD DINNER
and TODAY'S SPECIAL,
raising over £500,000

K

KELLY'S CAUSE

Improving mental
health in hospitality

L

LOCKDOWN
COMMUNITY
COOKING

Over 50,000 meals

M

MAGIC BREAKFAST

570,795 breakfasts funded
for school children

N

CARBON NEUTRAL

World's first steak restaurant
group

O

ON WHEELS

Our first NYC charity partner,
City Meals on Wheels, deliver
meals to the homebound elderly
in all five boroughs of the city

P

PEOPLE

Best Companies
(formerly Sunday Times Best
Companies) for over 10 years

Q

QUALITY

Supporting dozens of
small-scale food,
wine & liquor producers

R

REGENERATIVE
FARMING

Seeking out farms where
wildlife (and soil-life) thrives

S

SUSTAINABLE
RESTAURANT
ASSOCIATION

Maximum 3-stars for
the last 12 years

T

TERN (THE
ENTREPRENEURIAL
REFUGEE NETWORK)

Supporting food-focussed
start-ups

U

UNLOCKING
POTENTIAL

Helped set up 180 KITCHEN,
world's first community
kitchen inside a prison

V

VOLUNTEERING

Over 19,000 paid volunteering
hours available each year

W

WOOD STREET
MISSION

Getting food where it's
most needed in Manchester

X

X-MAS MINCE PIES

Supporting charity partners at
Christmas through the power of
mince pies

Y

YOU

None of this would have
been possible without
all of you. Thank you!

Z

NET ZERO

by 2030

THE HAWKSMOOR EIGHT

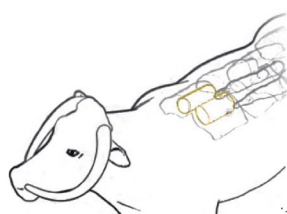


Fig.1 Rib-eye



Fig.2 Sirloin

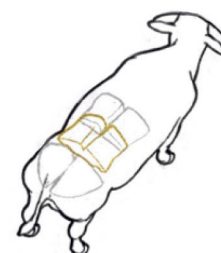


Fig.3 Porterhouse
T-Bone

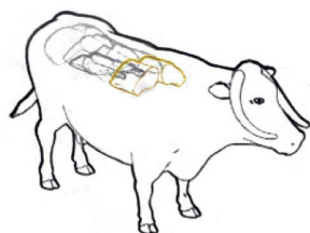


Fig.7 Prime Rib

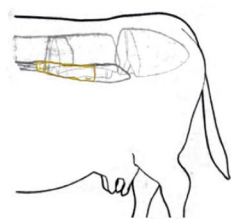
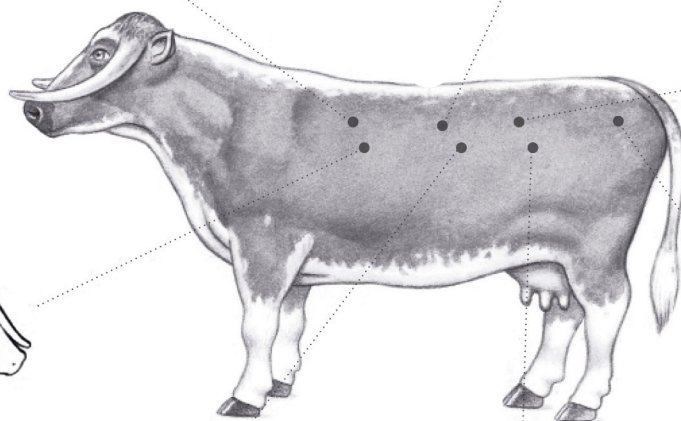


Fig.6 Fillet

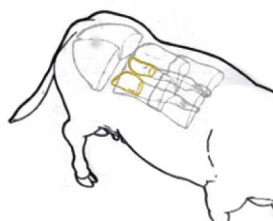


Fig.5 Chateaubriand

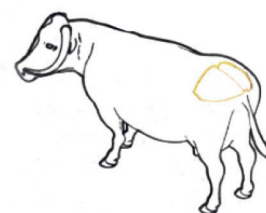


Fig.4 D-Rump

B E E F S T E A K C L U B S

In the early 18th Century a number of Beef Steak Clubs began to spring up in London. They were part members' club, part secret society and all based around the wonder and marvel of beef steaks. The most famous of these, The Sublime Society of Beef Steaks, was formed by John Rich, the harlequin and machinist (now more prosaically known as a 'manager') at the Theatre Royal, Covent Garden. The club was frequented by actors, artists, men of wit and song, noblemen, royalty, statesmen and great soldiers. So stringent were the entry requirements that even the Prince Regent (the future King George IV) was merely placed on the waiting list.

The Sublime Society of Beef Steaks



Patrons considered themselves to be down-to-earth men of the people and would attend wearing simple clothes and rugged leather boots. They were said to embody the British spirit and saw beef as the sustenance of the nation (unlike France's "soup meager, frogs and sallads"). Members wore a ring with a picture of a gridiron and the words 'Beef & Liberty'. They were in stark contrast to the flamboyant and effeminate Macaroni Club, formed by rich young men freshly returned from the Grand Tour, who became associated with outrageous costumes and foreign food.

If you'd like to start your own Beef Steak Club (which we would be happy to host), here are a few guidelines from the Sublime Society:

The Club admitted no more than 24 brethren, everyone else (including the Prince of Wales) was put on a waiting list

•

Members were allowed to bring one guest per session

•

Three sessions a year were held with no membership

•

Payment was organized via a whip, with everyone paying the same

•

Members generally referred to themselves as "The Steaks"

•

The toast at each session was "Ne fidos inter amicos sit, qui dicta foras eliminet", which today might be translated as "What's said at Steak Club stays at Steak Club"