

# HAWKSMOOR

## SHARPENERS

Le Crunch 75 <i>Somerset Cider Brandy, Normandy Apple Aperitif, Champagne</i> 9.50	Sour-Cherry Americano <i>Belsazar Vermouth, Campari, Cherry Juice, Soda</i> 8.50	Hawksmoor Calling <i>Beefeater Gin, Salisbury Honey, Chamomile, Fino Sherry, Fizz</i> 10.00	Palmer & Co, Brut/Rosé NV <i>Champagne, France</i> 10.00/11.50
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## STARTERS

Roast scallops <i>with white port &amp; garlic</i> 16.00	Old spot belly ribs 12.00	Half a native lobster <i>with garlic butter</i> 7.00/100g
Devon crab on toast 14.00	Fillet carpaccio <i>pickled chestnut mushrooms &amp; parmesan</i> 13.00	Celery heart & fennel salad <i>pear, walnuts, Beenleigh Blue</i> 9.50
Hawksmoor smoked salmon 12.50	Potted beef & bacon <i>Yorkshires &amp; onion gravy</i> 9.50	Doddington Caesar salad 8.75/12.25
Smoked mackerel salad <i>Heritage potatoes, watercress &amp; horseradish</i> 8.50	Bone marrow with onions 8.50	Heritage carrots, <i>goat's curd, sourdough crisp</i> 9.00

## MAINS

South coast monkfish <i>grilled over charcoal</i> 9.00 / 100g	Native lobster <i>with garlic butter</i> 7.00/100g	South coast cod & cockles <i>fennel salad</i> 18.00
Roasted celeriac <i>Sharpham Park spelt, mushrooms &amp; Spenwood</i> 16.50		Herb-fed chicken <i>rosemary, anchovy &amp; crispy skin</i> 14.50

## STEAKS

Be warned, our favourite cuts – Bone-in Prime Rib, T-Bone, Porterhouse & Chateaubriand – are big.  
Good if you're hungry or for two to share.

Chateaubriand	13.50/100g	Fillet (300g)	36.00	Extras	
Porterhouse	9.50/100g	Rib-eye (400g)	33.00	Half a native lobster	7.00/100g
Bone-in prime rib	9.00/100g	Sirloin (400g)	31.00	Grilled bone marrow	5.00
T-bone	8.50/100g	Rump (300g)	21.00	Thick cut bacon	4.50
				Two fried eggs	3.00
Cast-iron fillet steak 29.00		Surf'n'Turf 60.00			
<i>bone marrow &amp; onions</i>		<i>fillet &amp; grilled half lobster with garlic butter</i>			

Sauces – Béarnaise, Peppercorn, Bone marrow gravy 3.00    Anchovy hollandaise, Stichelton hollandaise 3.25

## SIDES

Triple cooked chips 4.75	Macaroni cheese 6.00	Kale, lemon & garlic 4.50
Beef dripping fries 4.50	Roasted field mushrooms 4.00	Buttered English greens 4.50
Mash & gravy 5.00	Steak sausages 5.50	English lettuce & herb salad 4.50
Mash & Tunworth 6.00	Creamed spinach 6.00	Doddington Caesar salad 4.75
Baked sweet potato 4.00		Bermonsdey sourdough & butter 3.50

EXPRESS MENU 2 COURSES £25, 3 COURSE £28  
MONDAY – SATURDAY UNTIL 6PM AND AFTER 10PM

## HAWKSMOOR HAMBURGER AVAILABLE AT LUNCH TIME £17

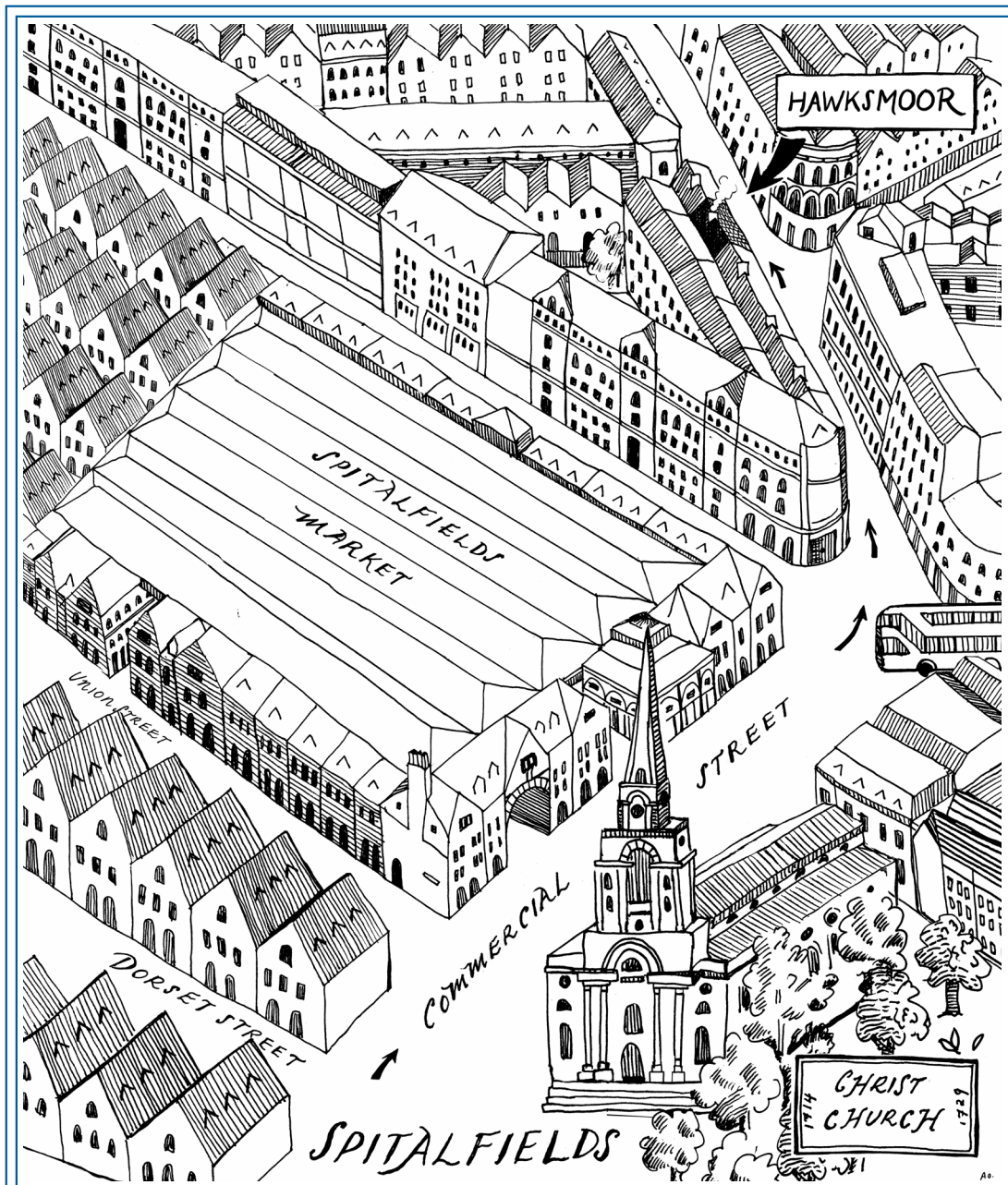
SERVED WITH TRIPLE COOKED CHIPS OR ENGLISH LETTUCE & HERB SALAD

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 APPLIED TO YOUR BILL, ALL OF WHICH GOES TO THE STAFF.

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 dietary requirements.

HAWKSMOOR: RESTAURANTS & RECIPES AND HAWKSMOOR AT HOME are available for £25, all proceeds go to Action Against Hunger



**Let us remake London the most August Town in the world. Turn this ugly, inconvenient, self-destroying, unwieldy Monster into a regular and commodious forme.**

*Nicholas Hawksmoor*

After the dust settled from the Great Fire, our namesake Nicholas Hawksmoor saw an opportunity to cure London's ills through architecture. Or... was that just a cunning smokescreen for his evil masterplan?

He built six churches in the city's most squalid parishes, including Christchurch Spitalfields down the road, which rose up with a 'most Solemn & Awfull Appearance' above plague pits and ancient burial grounds. Crammed with occult symbols, pagan pyramids and references to sacrificial altars, 'the Devil's architect' has had Occult Psychogeographers (yes, that's a thing) in a frenzy ever since, trying to work out whether the locations form a satanic pentangle, the Eye of Horus or hide an even deeper meaning... When we mapped them out we saw a ribeye, but that might just be us.

# BEEF STEAK CLUBS

**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



1735

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*

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*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 eliminat", which today might be translated as "What's said at Steak Club stays at Steak Club"*

# THE HAWKSMOOR EIGHT



Fig.1 Rib-eye



Fig.2 Sirloin



Fig.3 Porterhouse  
T-Bone



Fig.7 Prime Rib

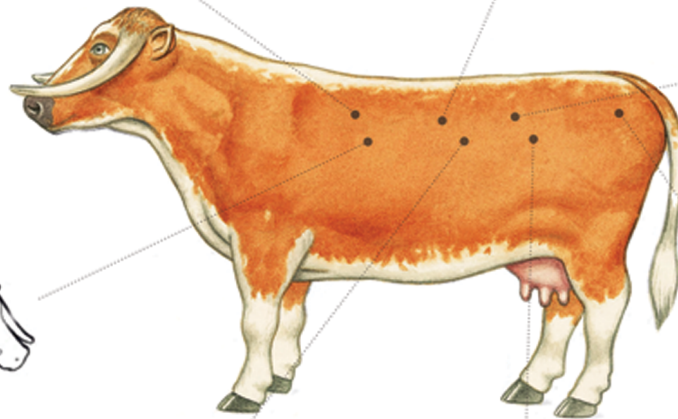


Fig.6 Fillet

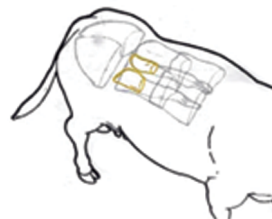


Fig.5 Chateaubriand

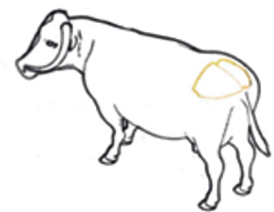


Fig.4 D-Rump