

HAWKSMOOR

SHARPENERS

Le Crunch 75 12.00 <i>Somerset cider brandy, Normandy apple aperitif, Champagne</i>	Sour Cherry Negroni 12.00 <i>Tanqueray gin, Campari, Martini Rubino, sour cherry</i>	Hawksmoor Calling 13.00 <i>Fords gin, Salisbury honey, chamomile, fino sherry, fizz</i>	Palmer & Co, Brut/Rosé NV 12.00/13.00 <i>Champagne, France</i>
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OYSTERS



Natural
three / six / dozen
9 / 18 / 36



Vietnamese
three / six / dozen
10 / 19 / 38

STARTERS

Roasted scallops <i>white port & garlic</i>	17.00	Fillet carpaccio <i>pickled chestnut mushrooms, parmesan</i>	14.00	Wye Valley asparagus <i>with Hollandaise</i>	11.75
Salcombe crab on toast <i>cucumber salad</i>	15.00	Potted beef & bacon <i>Yorkshires & onion gravy</i>	10.25	Hawksmoor Caesar <i>Cantabrian anchovies</i>	9.50/12.50
Hawksmoor smoked salmon <i>soda bread</i>	12.50	Old Spot belly ribs <i>vinegar slaw</i>	12.25	Spring vegetable salad <i>goats curd, heritage radishes, sourdough crisp</i>	9.00
Smoked mackerel salad <i>new potatoes & horseradish</i>	9.00	Bone marrow with onions <i>sourdough toast</i>	9.00	Half native lobster <i>with garlic butter</i>	8.00/100g

MAINS

South coast monkfish <i>grilled over charcoal</i>	9.50/100g	Hawksmoor hamburger <i>Ogleshield or Stichelton cheese</i>	15.00	Herb-fed chicken <i>with béarnaise</i>	16.50
Whole royal sea bream <i>chilli, rosemary & garlic</i>	23.00	Ricotta dumplings <i>peas, broad beans, asparagus & wild garlic</i>	18.00	Cast-iron fillet steak <i>bone marrow & onions</i>	30.00

STEAKS

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

Chateaubriand	14.50/100g	Fillet (300g)	39.00	<i>Extras</i>	
Porterhouse	10.50/100g	Sirloin (400g)	35.00	Two fried eggs	3.00
Bone-in prime rib	10.50/100g	Rib-eye (350g)	33.00	Grilled bone marrow	5.50
T-bone	9.50/100g	Rump (300g)	24.00	Maple bacon	4.50

Sauces 3.25: Béarnaise, Peppercorn, Bone marrow gravy, 3.50: Anchovy hollandaise, Stichelton hollandaise

Daily until 3pm **RUMP & CHIPS LUNCH SPECIAL** 16.00

SIDES

Triple-cooked chips	5.25	Buttered Jersey Royals	4.50	Wye Valley asparagus	8.50
Dripping fries	5.00	Buttered English greens	5.25	Pollen bread & butter	2.75
Mash & gravy	5.50	Spinach lemon & garlic	6.50	Meals for Manchester	2.00
Tunworth mash	6.50	Creamed spinach	6.50	Why buy just one meal when you could feed someone for a day? Help feed someone in temporary accommodation with nutritious meals cooked by chefs across Manchester	
Macaroni cheese	6.50	Hawksmoor Caesar	5.50		
Garlic mushrooms	6.00	English lettuce & herb salad	5.00		
		Buttered purple sprouting broccoli	6.00		

EXPRESS MENU 2 courses £23, 3 courses £26 Monday - Saturday until 6.30pm and all day Sunday

Potted beef & bacon	Rump or fillet tail (+5.25)	Peanut butter shortbread
Wye Valley asparagus with Hollandaise	Whole Royal Sea Bream	Sticky toffee sundae
Smoked mackerel salad	Ricotta dumplings	Yougurt & lemon cheesecake

SUNDAY ROASTS *With all the trimmings.* Slow roast rump 23.00 Slow roast prime rib (2-3 people) 80.00

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.

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.

HAWKSMOOR IS A CARBON NEUTRAL RESTAURANT GROUP



THE HAWKSMOOR EIGHT

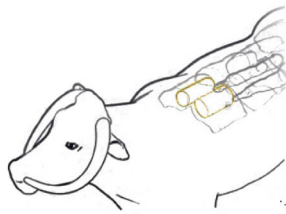


Fig.1 Rib-eye

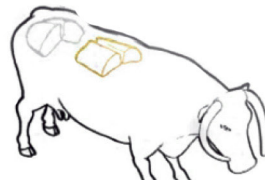


Fig.2 Sirloin

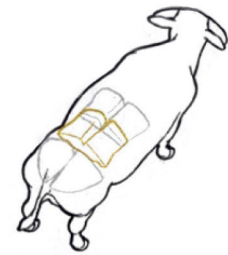


Fig.3 Porterhouse
T-Bone

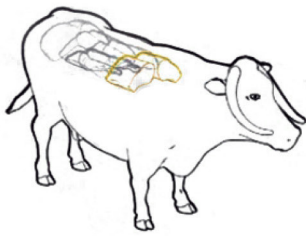


Fig.7 Prime Rib

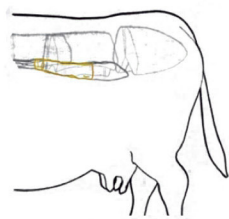
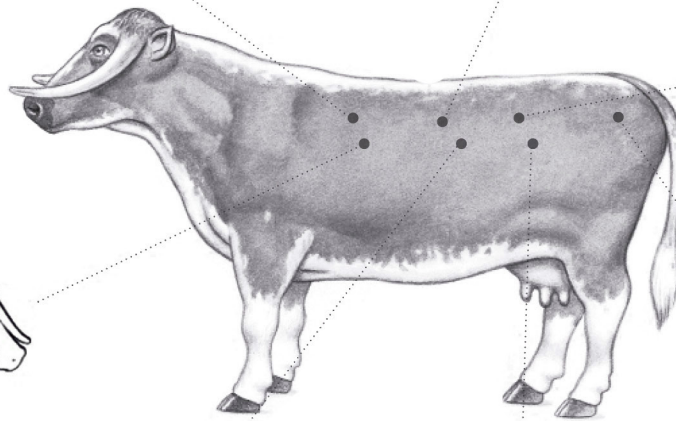


Fig.6 Fillet

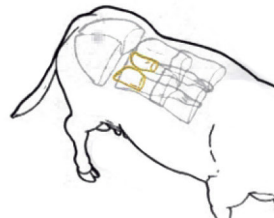


Fig.5 Chateaubriand

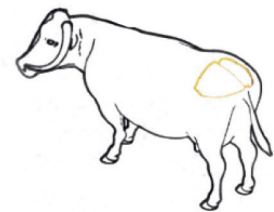


Fig.4 D-Rump

ARISE SIR LOIN OF BEEF

Lancashire has played its part in England's proud beef history; for example the British White, which is one of the oldest breeds in Britain, originated from Whalley Abbey, a mere 30 miles from here. However, more famously*, it was the county that saw King James I knight a loin of beef.



Legend has it this happened just up the road at Hoghton Tower when His Royal Highness stayed in 1617. 'Jimmy' loved good eating, and one of his nobles pulled out all the stops when he turned up (spending so much on food and festivities during the three-day visit that he ended up spending a year in Fleet Prison to settle his debt).

He was so impressed by the size of the loin of beef at his table that, having had a few too many, he drew out his sword and knighted it.



The Hoghton coat of arms, suggesting they may have been a bit cattle-obsessed too.

*and almost certainly less factually ... the word sirloin originally appeared years earlier as 'surloyn', probably from the Middle French word surlonge with sur meaning 'over' and 'longe' meaning loin. (As all the cow-geeks will know the sirloin sits on top of the fillet, aka loin). If you'd like a further cow anatomy lesson have a look at the 'Hawksmoor Eight' on the back of someone else's menu

or

www.thehawksmoor.com/cow.