

HAWKSMOOR

Charles Heidsieck,
Brut Reserve, NV 20
Champagne, France

Ultimate Steakhouse Martini 15
*Boatyard vodka, Chardonnay,
green peppercorn, olive brine*

Sour Cherry Negroni 14.5
*East London gin, Select Apetitivo,
Regal Rogue, sour cherry*



OYSTERS



Natural
three 12 / six 24 / dozen 48

Vietnamese
three 12.75 / six 25.5 / dozen 51

STARTERS

Roasted scallops <i>white port, garlic butter</i>	20	Old Spot belly ribs <i>vinegar slaw</i>	15	Smoked mackerel salad <i>new potatoes, watercress, horseradish</i>	15
Salcombe crab on toast <i>cucumber salad</i>	18	Potted beef & bacon <i>Yorkshire puddings & onion gravy</i>	12	Hawksmoor Caesar <i>Cantabrian anchovies</i>	13
Hawksmoor smoked salmon <i>Guinness bread</i>	17	Fillet carpaccio <i>pickled chestnut mushrooms, parmesan</i>	16	Ash baked beetroots <i>pickled fennel, horseradish crème fraîche</i>	9.5
Half native lobster <i>garlic butter</i>	10.2/100g	Bone marrow & onions <i>Pollen sourdough toast</i>	12	Bitter Leaf salad <i>Devon blue and pecans</i>	11.50

CHARCOAL-GRILLED STEAKS

The key to great steak is happy cattle. We visited family-run farms across the country to find the best pasture-reared beef.
Dry-aged and grilled over live-fire charcoal.

Chateaubriand	16/100g	T-bone	12.5/100g	Sirloin (350g/450g)	42/51
Bone-in prime rib	13.5/100g	Fillet (275g/350g)	44/55	Rump (275g)	27
Porterhouse	13.5/100g	Rib-eye (350g/450g)	40/50		

ELEVATE YOUR STEAK

Grilled bone marrow 6.5 • Bone marrow stuffing 8 • Cows-in-blankets 7.5 • Half native lobster 10.2/100g

SAUCES 4: Béarnaise • Peppercorn • Bone marrow gravy
Anchovy hollandaise • Cornish Blue hollandaise

MAINS

Whole native lobster <i>garlic butter</i>	10.2/100g	Surf & Turf <i>fillet steak, half native lobster</i>	70	Winslade Wellington	26
Monkfish <i>grilled over charcoal</i>	14.2/100g	Charcoal chicken Ana Mari <i>roasted garlic, olive oil, lemon</i>	25	Roast celeriac & Sharpam spelt <i>shiitakes, oyster mushrooms, Spenwood</i>	19.5
Roasted hake <i>chilli, garlic & rosemary</i>	21	Cast-iron fillet steak <i>bone marrow & onions</i>	38	Big Matt Burger <i>cheese, lettuce, pickles, burger sauce</i>	19.5

SIDES

Beef dripping chips / fries	6.5	Creamed spinach	7	Pollen sourdough & butter	4
Buttered new potatoes	6.5	Spinach, lemon & garlic	7.5	Meals for Manchester	2.5
Macaroni cheese	7.5	Buttered sprouts & chestnuts	7	<i>Help feed someone in temporary accommodation with nutritious meals cooked by chefs across Manchester</i>	
Mash & gravy	6.5	Hawksmoor Caesar	7		
Garlic mushrooms	6.5	English lettuce & herb salad	5.5		

SUNDAY ROAST Slow roast rump with all the trimmings ~ 28 (not guaranteed after 5pm) *"Best Sunday Lunch"*, Observer Food Monthly

Please scan for allergen
& dietary information.



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.



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

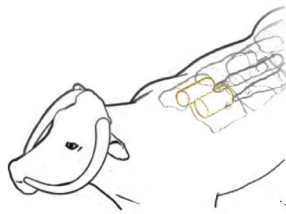


Fig.1 Rib-eye



Fig.2 Sirloin

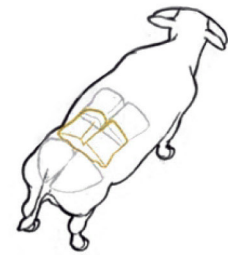


Fig.3 Porterhouse
T-Bone

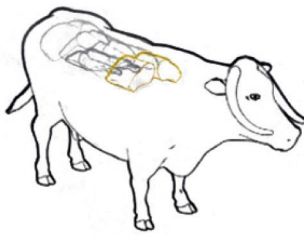


Fig.7 Prime Rib

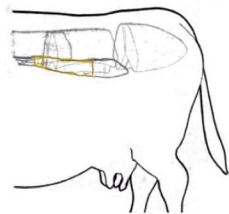
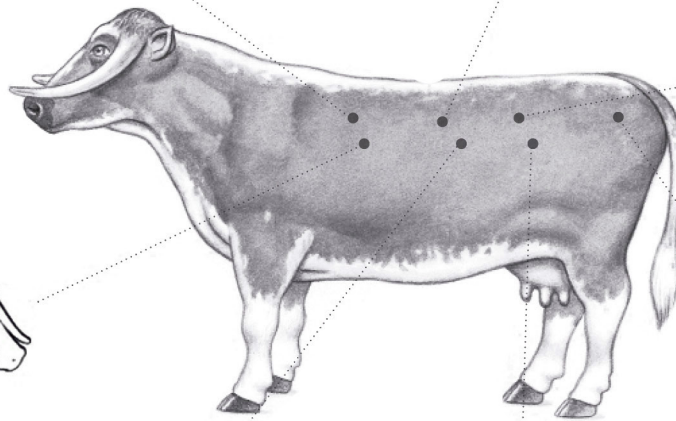


Fig.6 Fillet

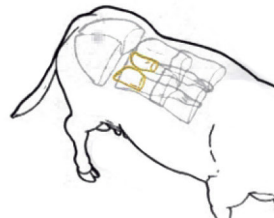


Fig.5 Chateaubriand

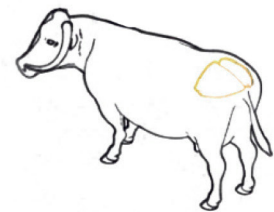


Fig.4 D-Rump

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.

“BEEF

— AND —

LIBERTY”

That was the motto rallying cry of the actors, artists who founded the Sublime Society of Beefsteaks back in eighteenth-century London.

Part members' club, part secret society, this group met weekly to consume vast quantities of beefsteak and booze. **JUST PUNCH, PORT OR PORTER.** No fancy French wines allowed. Before long, everyone wanted in. Even the Prince Regent (soon-to-be King George IV) joined their ranks after a spell on the waiting list just like anyone else.