

HAWKSMOOR

SHARPENERS

Le Crunch 75
*Somerset cider brandy,
Normandy apple aperitif, Champagne*
12.00

Sour Cherry Negroni
*Tanqueray gin, Campari,
Martini Rubino, sour cherry*
12.00

Hawksmoor Calling
*Fords gin, Salisbury honey, chamomile,
fino sherry, fizz*
13.00

STARTERS

Devon crab on toast 16.00
cucumber salad
Roasted scallops 18.00
white port & garlic
Hawksmoor smoked salmon 14.00
soda bread
Half a native lobster 8.00/100g
with garlic butter

Old Spot belly ribs 14.00
vinegar slaw
Potted beef & bacon 10.50
with Yorkshires
Smoked mackerel salad 9.00
*new potatoes, watercress,
horseradish*
Fillet carpaccio 14.00
*pickled chestnut mushrooms
& parmesan*

Bone marrow with onions 9.50
sourdough toast
New Moor Farm asparagus 11.75
hollandaise sauce
Spring vegetable salad 9.00
*goat's curd, heritage radishes
& sourdough crisp*
Hawksmoor Caesar 9.50
Cantabrian anchovies

MAINS

South coast monkfish 9.50/100g
grilled over charcoal
Whole roasted sea bream 24.00
rosemary & lemon butter

Cast-iron fillet steak 30.00
bone marrow & onions
Whole native lobster 8.00/100g
with garlic butter

Herb-fed chicken 19.00
béarnaise sauce
Ricotta dumplings 18.00
*peas, broad beans & asparagus,
with wild garlic green sauce*

STEAKS

Be warned, our favourite cuts - Bone-in prime rib, porterhouse & chateaubriand - are big.
Good if you're hungry or for two to share.

Chateaubriand 14.50/100g
Porterhouse 11.00/100g
Bone-in prime rib 11.00/100g
T-bone 9.50/100g

Fillet (300g) 39.00
Rib-eye (400g) 37.50
Sirloin (400g) 36.00
Rump (300g) 25.00

Extras
Half a native lobster 8.00/100g
Grilled bone marrow 5.50
Two fried eggs 3.00

Sauces - Béarnaise, Peppercorn, Bone marrow gravy, Anchovy hollandaise, Stichelton hollandaise 3.50

SIDES

Triple-cooked chips 5.50
Beef dripping fries 5.50
Mash & gravy 5.50
Buttered Jersey Royals 5.50
Tunworth mash 6.50
Sweet Potato 4.50

Macaroni cheese 6.50
Purple sprouting broccoli 6.00
Buttered greens 5.50
Garlic mushrooms 6.00
Creamed spinach 6.50
Spinach, lemon & garlic 6.50

New Moor Farm asparagus 8.50
English lettuce & herb salad 5.00
Hawksmoor Caesar 5.50
Maple bacon 4.50
Rye by the Water sourdough 3.75
with beef butter

HAWKSMOOR HAMBURGER

SERVED WITH TRIPLE-COOKED CHIPS OR ENGLISH LETTUCE & HERB SALAD 18.00

Monday - Saturday until 6pm and Sunday after 5pm

EXPRESS MENU 2 courses £24, 3 courses £28

Monday - Saturday until 6pm and Sunday after 5pm

Potted beef & bacon
Smoked mackerel salad
Spring vegetable salad

35 day aged rump / fillet tail (+6.00)
Whole roasted sea bream
Ricotta dumplings

Sticky toffee sundae
Peanut butter shortbread
Yogurt & lemon cheesecake

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



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"

THE HAWKSMOOR EIGHT

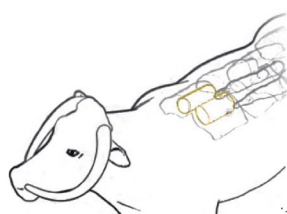


Fig.1 Rib-eye



Fig.2 Sirloin

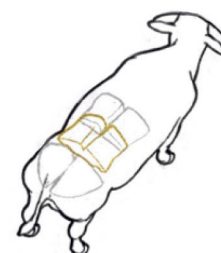


Fig.3 Porterhouse
T-Bone

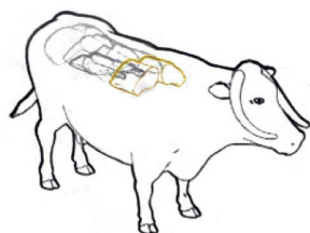


Fig.7 Prime Rib

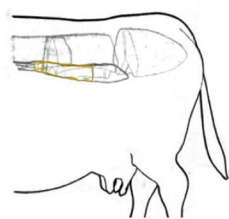
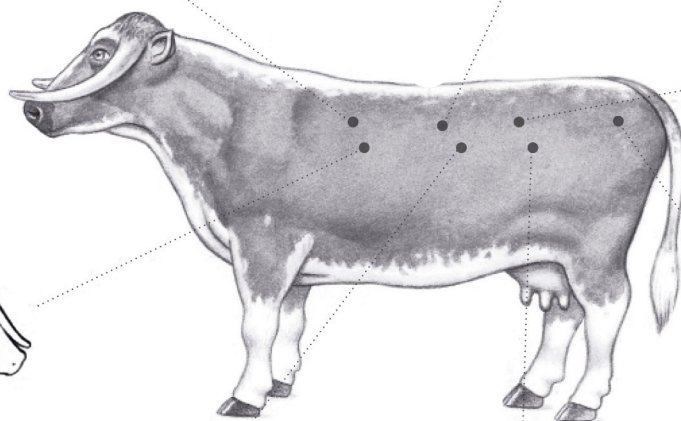


Fig.6 Fillet

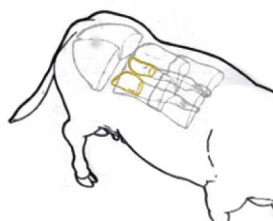


Fig.5 Chateaubriand

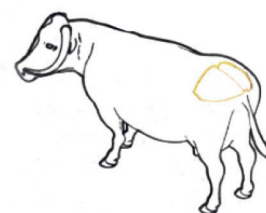


Fig.4 D-Rump



The history of this corner of Borough is one of **BISHOPS, BROTHELS, BEER AND BEEFSTEAKS.**

**Our building lies within the grounds of
a once great palace built by the Bishop
of Winchester, Henry of Blois**, which, as well as
pleasure gardens and tennis courts, included a brew house, butchery
and bowling alley. Some said he picked this location because the
numerous nearby brothels, or 'Southwark stews' as they were known,
made it a great spot for entertaining visiting bishops.

They also provided a nice source of income. For the best part of
500 years successive bishops earned rent from stews under their
jurisdiction; the world's oldest profession was effectively bankrolling
by the Church. This led to the women working in them becoming
known as 'Winchester Geese' and 'bitten by a Winchester Goose'
becoming slang for the clap. When the palace burnt down the Anchor
Brewery went up and by 1809 it had the largest output
of any brewery in the world.

One of the first owners became known as the 'hospitable brewer',
famed for the great beefsteaks he seared on the brewery furnace and
served to London's great and good inside one of the brewing coppers.

The first occupants of our building, hop merchants

Wood, Field & Hanbury,
must have supplied the brewery.

*We like to think that they would also have been invited along
for an occasional mighty steak supper.*





THE OUTLAW BOROUGH

For centuries the City used its poor relation on the south bank as a dumping ground for things it preferred not to see, or allow, within its walls. ‘Foul-trades’ such as leatherworking and ‘gong farming’ (you don’t want to know), as well as prisons, theatres, gaming-houses, bear-pits and brothels. All of which was thirsty work – this early red-light district had the highest concentration of taverns in the land, with Borough High Street becoming ‘one continued ale-house’.

When his father was imprisoned in nearby Marshalsea prison Charles Dickens wrote that, **‘the streets around are mean and close: poverty and debauchery lie festering in the crowded alleys.’** Another concurred: ‘for number, viciousness, poverty and crowding, it is unrivalled in London’.

In those local taverns cut-purses and ‘cony-catchers’ (conmen), harlots and heretics, statesmen and market traders, bear-baiters and actors jostled side-by-side supping the strong local ale which had been perfected by refugees from Flanders.

As Chaucer’s obscene Miller warned his audience:
***And if the words get muddled in
my tale. Just put it down to too
much Southwark ale.***