

HAWKSMOOR

Champagne Charlie Champagne, gin & seasonal fruit syrup 12.50	Hawksmoor Collins Gin, lemon, Campari, bitters & soda 9.50	Palmer & Co Brut/Rosé Champagne, France 10.00/11.50	Marmalade Cocktail Beefeater, Campari, Lemon, Marmalade 8.50
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OYSTERS



Natural
three / six / dozen
 7.25 / 14.50 / 29

Bone marrow
three / six / dozen
 9 / 18 / 36



STARTERS

Half native lobster	5.50/100g	Eyemouth crab on toast	12.50	Old Spot belly ribs	9.50
Smoked mackerel salad	8.00	Langoustine scampi	12.00	Bone marrow with onions	7.50
Jersey Royals, watercress, horseradish		tartare sauce		Spice-roasted carrots	8.50
Armstrong's smoked salmon	9.50	Potted beef & bacon	8.75	buckwheat & Guernsey yoghurt	
Hawksmoor cure, crowdie & soda bread		with Yorkshires		Jerusalem artichoke salad	7.50
Isle of Mull scallops	15.00	Fillet carpaccio	12.00	celery hearts & Spenwood	
roasted with white port & garlic		pickled chestnut mushrooms & parmesan		Doddington Caesar	7.50/11.75

MAINS

House-cured salmon	18.00	Lamb chops	19.00	Native lobster	5.50/100g
pickled fennel salad		reform salad		grilled with garlic butter	
Monkfish	8.50/100g	Half Gartmorn chicken	14.50	Double cheeseburger & chips	16.00
grilled over charcoal		grilled with bearnaise & lemon		add kimchi	1.50
Peterhead hake	16.00	Cast iron fillet steak	28.00	Roasted celeriac	14.00
warm tartare sauce		bone marrow skirlie		pickled mushrooms, lentils & goat's curd	

STEAKS

The key to good steak is happy cattle. We've spent over a decade working with farms in England and Scotland sourcing ethical dry-aged beef from native breeds that live a good life eating their natural food – grass.

Chateaubriand	13.00/100g	Fillet (275g)	34.00	Two fried eggs	3.00
Porterhouse	9.50/100g	Sirloin (350g)	28.00	Thick cut bacon	4.25
Bone-in prime rib	8.50/100g	Rib-eye (350g)	28.00	Grilled bone marrow	4.50
T-bone	8.25/100g	Rump (300g)	19.50	Half a native lobster	5.50/100g

LUNCH SPECIAL Rump & chips 15.00

Sauces - Béarnaise, Peppercorn, Bone marrow gravy, Anchovy hollandaise, Stilton hollandaise all 2.50

SIDES

Triple cooked chips	4.50	Roasted field mushrooms	3.50	Macaroni cheese	5.50
Dripping fries	4.50	Creamed spinach	5.00	Spinach, lemon & garlic	5.00
Baked sweet potato	3.50	Beef & bone marrow sausages	4.50	Doddington Caesar	3.25
Mash & gravy	4.50	Butter lettuce & herb salad	3.50	Twelve Triangles bread & butter	3.50

EXPRESS MENU 2 courses £25, 3 courses £28

Monday - Saturday until 6.30pm and after 10pm and all day Sunday

SUNDAY ROASTS Slow roast rump 20.00 Slow roast prime rib (2-3 people) 80.00 with all the trimmings

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

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 5 OR MORE. ALL CASH AND CARD TIPS GO DIRECTLY TO STAFF.

We cannot guarantee the absence of traces of nuts or other allergens, cheeses maybe unpasteurised. Please advise a member of staff if you have any particular dietary requirements.

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

ST ANDREW AND THE SEVEN-HEADED DRAGON



Keeping up with the Joneses can be costly. The National Bank of Scotland first opened on this spot in 1825, but tired of being overshadowed by their more prestigious neighbours – the Royal Bank of Scotland and the British Linen Bank – they flattened the building in the 1930s and started again.

They turned to the architects responsible for London's Ritz Hotel and gave them two key instructions: create a modern forward-looking headquarters using the finest possible materials, and, most importantly, make sure it's the tallest building on St Andrew Square.

The architects followed their brief, drawing inspiration from America's opulent Art Deco banks. They sourced rare hardwoods from around the world and commissioned master craftsmen and important artists. Eleven years and a significant amount of cash later, the amazing Grade A listed 'building of national importance' you find yourselves in was born. And, until pesky Harvey Nicholls arrived, it was indeed the tallest building on the square. Hopefully it will outlive the bank it was designed for (which within twenty years had ceased to exist) by many centuries.

As well as lining every surface with polished limestone, the architects asked Sadie McLellan, now thought of as one of the greatest Scottish artists of the twentieth century, to create the etched windows you see around you. In them she pays homage to the pillars of Scottish industry: engineering, shipping, printing, architecture, agriculture, fisheries, education and weaving. Unfortunately, no seven-headed dragons like the one in her enormous Marian Window at Pluscarden Abbey.

We've tried to stay true to the building's heritage, searching far and wide for reclaimed materials from the era and incorporating gems from, amongst others, a grand Glaswegian townhouse, the British Museum and a Blackpool ballroom. In turn, we've also paid homage to Sadie McLellan by creating the McLellan Room for private dining and events (dragons optional). For forty years or so this room has been hidden from public view, it's a pleasure to open the doors up once again and give the building the audience it deserves.

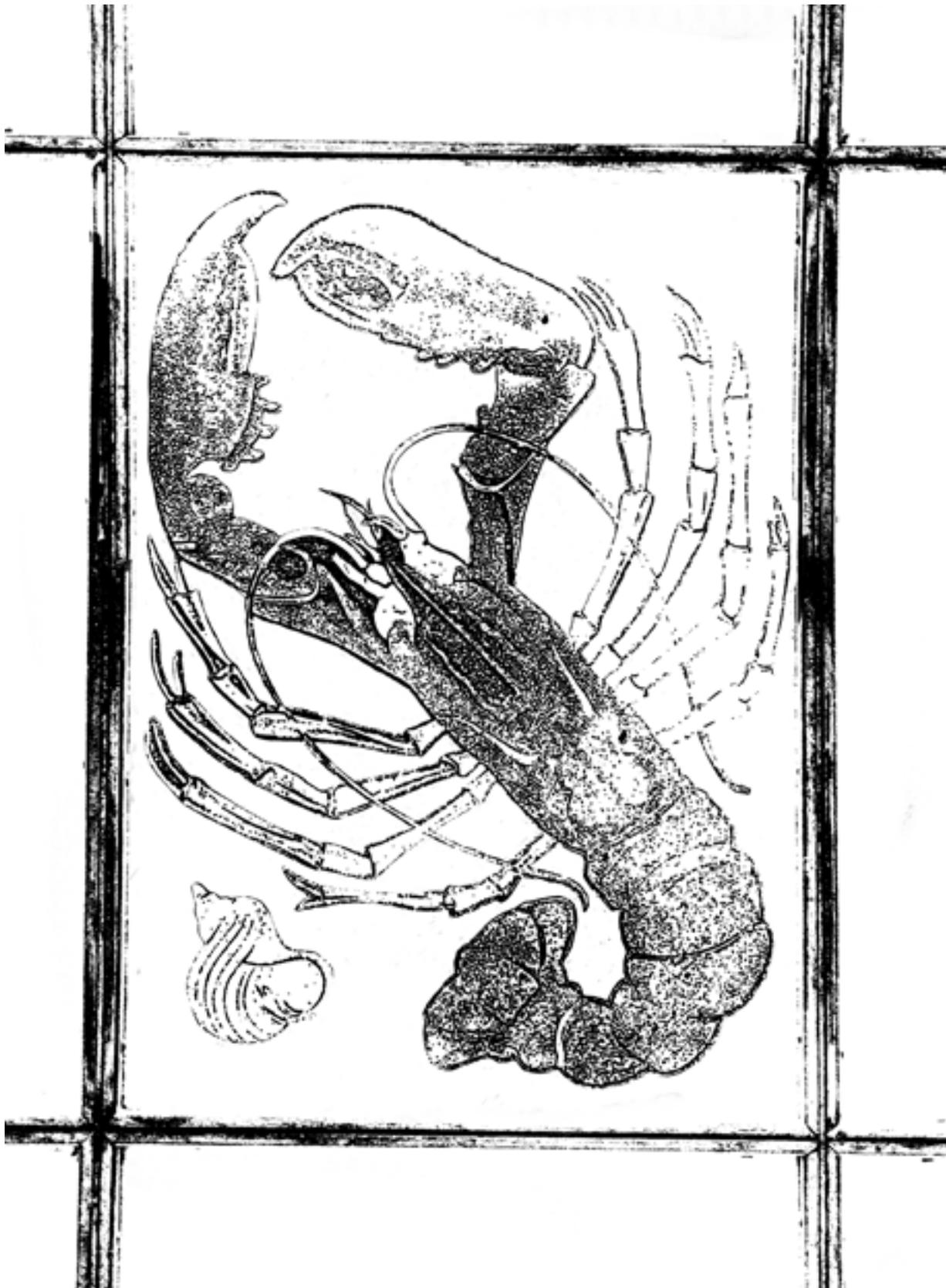
THE BLACK PRINCE AND THE BARMAID



What happened when the Black Prince of Tillyfour got it on with the Barmaid of Portlethen? 280 days later (or thereabouts) out popped Queen Mother, the latest addition to a herd that also included Buxom Polly, Madame Loftus and Linty of Wingfield. That was back in 1870 when men were men and cows had proper names. These Buchan humlies were early members of a breed now better known as Aberdeen Angus, which alongside shaggy Highlands, Galloway's 'Oreo cow' belties, red Luings and hardy Shetlands, are one of Scotland's great gifts to the world of beef.

One of the joys of opening in Edinburgh has been touring the country – from the Borders to the Highlands, the Western Isles to Aberdeen – in search of farmers rearing traditional Scottish cattle the old fashioned way. People like Iain Mackay and Claire Simonetta and their small fold of Highlands on the untouched hills of Torloisk or Kenneth Headspeath and his pedigree Highlands and Belted Galloways (and Hebridean lamb, which we also had to get on the menu) which roam the heather moorland of Glenshee.

Their cattle still have real names like Tobergill Minstrel, Neil of Dunvegan and Princess Dubh of Cnoc na Sith (Black Princess from the Peaceful Hill) and you'll find them on our blackboards alongside the beef from farmers we've been working with north and south of the border for over a decade.



A detail from Sadie McLellan's FISHERIES window created for this room in 1942 as part of her series celebrating the traditional pillars of Scottish industry.

Scotland is indeed blessed with glorious seafood and we've hunted far and wide for the best of the best. From Guy Grieve's hand-dived scallops from the Isle of Mull to Loch Duart salmon smoked to our recipe just down the road at Armstrong's of Stockbridge. And the lobsters? They're from the Firth of Clyde, between Troon and the Isle of Arran.