

HAWKSMOOR

Champagne Cocktail 15.5
Seven Tails XO brandy,
jasmine, Champagne

Ultimate Steakhouse Martini 15
Boatyard Vodka, Chardonnay,
green peppercorn, olive brine

Sour Cherry Negroni 14.5
ELLC gin, Select Apetitivo, Regal
Rogue, sour cherry



OYSTERS



Natural

three six dozen
12 24 48

STARTERS

Roasted scallops <i>white port & garlic</i>	19.5	Half native lobster <i>garlic butter</i>	10.2/100g	Fillet carpaccio <i>pickled chestnut mushrooms, parmesan</i>	16
Smoked mackerel salad <i>new potatoes, watercress, horseradish</i>	12	Old Spot belly ribs <i>vinegar slaw</i>	14	Ash-baked beetroots <i>pickled fennel, horseradish crème fraîche</i>	9.5
Eyemouth crab on toast <i>cucumber salad</i>	17	Potted beef & bacon <i>Yorkshire puddings & onion gravy</i>	11	Hawksmoor Caesar <i>Cantabrian anchovies</i>	11.5/14.5
Armstrong's smoked salmon <i>Hawksmoor cure, crowdie, Guinness bread</i>	16	Bone marrow & onions <i>sourdough toast</i>	12	Bitter leaf salad <i>Lanark blue, candied pecans</i>	10.5

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)	38
Bone-in prime rib	13.5/100g	Fillet (275g / 350g)	41 / 53	Rump (275g)	26
Porterhouse	13.5/100g	Rib-eye (350g / 450g)	40 / 49	Chateaubriand for 2 (600g)	96

ELEVATE YOUR STEAK

Grilled bone marrow 6.5 • Cows in blankets 7 • Bone marrow stuffing 8 • Half native lobster 10.2/100g
SAUCES 3.5 : Béarnaise • Peppercorn • Bone marrow gravy
Anchovy hollandaise • Hawksmoor Blue hollandaise

MAINS

Whole native lobster <i>garlic butter</i>	10.2/100g	Charcoal chicken Ana Mari <i>roasted garlic, olive oil, lemon</i>	23
Monkfish <i>grilled over charcoal</i>	14.2/100g	Big Matt burger <i>cheese, pickles, burger sauce</i>	17
Roast hake <i>vinegar peppers, fresh basil</i>	21	Cast-iron fillet steak <i>bone marrow skirlie</i>	37
Roasted celeriac & spelt grains <i>mushrooms, Rainton Tomme cheese</i>	19.5	Winslade Wellington <i>celeriac, mushrooms, Winslade cheese (v)</i>	26

HAWKSMOOR SURF & TURF

*Fillet, with native half lobster,
served with garlic butter*
70

SIDES

Beef dripping chips / fries	6.25	Creamed spinach	6.5	Hawksmoor Caesar	6
Buttered new potatoes	6.5	Garlic mushrooms	6.5	Butter lettuce & herb salad	5.5
Mash & gravy	6.5	Spinach, lemon & garlic	7.5	Palmerston sourdough	5
Macaroni cheese	7.5	Buttered sprouts & chestnuts	6.5	& Edinburgh Butter Co. salted butter	

SUNDAY ROAST Slow roast rump with all the trimmings ~ 27 "Best Sunday Lunch"; Observer Food Monthly

SET MENU 2 Courses ~ 27 3 Courses ~ 30

Available Monday to Thursday 12-3pm and Friday & Saturday 12-4:30pm



PLEASE SCAN FOR
ALLERGEN & DIETARY
INFORMATION

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

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.

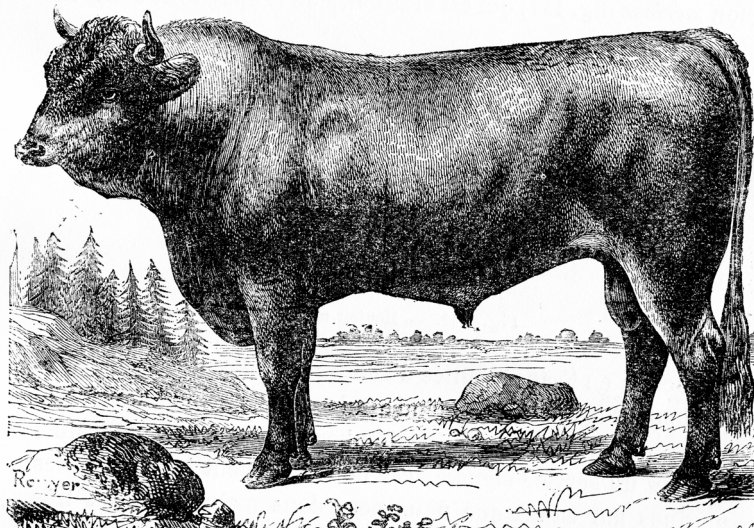
They turned to the architects responsible for London's Ritz Hotel and gave them two key instructions: create a modern forward-looking headquarters using the finest possible materials, and, most importantly, make sure it's the tallest building on St Andrew Square.

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.

