HAWKSMOOR

Shaky Pete's Ginger Brew
Colonel Fox gin, lemon, ginger, McEwan's Export
14

20th Anniversary Martini
Tanqueray 10 gin, yoghurt washed Ketel One vodka, dry vermouth, chamomile
12

OYSTERS

Natural oysters
lemon, classic mignonette
three 12 / *six* 24 / *dozen* 48

Scotch bonnet oysters
coriander oil, white balsamic
three 12.75 / *six* 25.5 / *dozen* 51

STARTERS & SALADS

Charcoal-roasted scallops 20
white port & garlic

Langoustine scampi 15
tartare sauce

Armstrong's smoked salmon 16
Hawksmoor cure, Guinness bread, crowdie

Dozen shell-on prawns 14
cocktail sauce, mayonnaise

Eyemouth crab on toast 18
cucumber salad

Old Spot belly ribs 14
vinegar slaw

Potted beef & bacon 12
Yorkshire puddings & onion gravy

Roasted bone marrow 12
slow-cooked onions

Fillet carpaccio 16
pickled chestnut mushrooms, parmesan

Kohlrabi salad 9.5
Spenwood, celery hearts

Ash-baked beetroots 9.5
pickled fennel, horseradish, pumpkin brittle

Hawksmoor Caesar salad 13/14.5
Cantabrian anchovies

CHARCOAL-GRILLED STEAKS

The key to great steak is happy cattle, passionate farmers and a little magic from our live-fire charcoal grill.

HAWKSMOOR EIGHT

Rump (275g) 28
Sirloin (350g) 43
Rib-eye (350g/450g) 42/52
Fillet (275g/350g) 45/56

T-bone 13/100g
Bone-in prime rib 14/100g
Porterhouse 14/100g
Chateaubriand 16.5/100g

LONGHORN FEAST

The very special native breed that started it all 20 years ago. Limited availability.

Rib-eye (400g) 56
T-bone 15/100g
Porterhouse 16/100g
Prime Rib 16/100g

Longhorn Feast & Steak Flight are served with Hawksmoor classic roasted bone marrow and slow-cooked onions.

STEAK FLIGHT

Four cuts.
Taste, compare, crown a winner.

(Serves 4-5)

Rump (275g) - *Hawksmoor Farms*
Sirloin (350g) - *Wildfell Wagyu*
Rib-eye (400g) - *Longhorn*
Fillet (275g) - *Aberdeen Angus*

200

ELEVATE YOUR STEAK

GRILLED BONE MARROW 6.5 • MAPLE BACON 5 • TWO FRIED EGGS 3 • HALF NATIVE LOBSTER 10.7/100g

SAUCES 3.5: BONE MARROW GRAVY • PEPPERCORN • BÉARNAISE • HAWKSMOOR BLUE HOLLANDAISE • ANCHOVY HOLLANDAISE

MAINS

Monkfish 14.7/100g
grilled over charcoal

Whole native lobster 10.7/100g
garlic butter

Surf & Turf 70
fillet steak, grilled half lobster, garlic butter

Charcoal-roasted hake 21
vinegar peppers, fresh basil

Cast-iron fillet steak 38
bone marrow skirlie

Charcoal chicken Ana Mari 25
roast garlic, olive oil, lemon

Charcoal-roasted cauliflower (vg) 19.5
romesco sauce, kale pesto, pickled red chilli

Winslade Wellington (v) 26
Winslade cheese, celeriac, mushrooms

SIDES

Beef dripping chips 6.5
Beef dripping fries 6.5
Buttered new potatoes 6.5
Mash & gravy 6.5
Tunworth mash 8

Macaroni cheese 8
Garlic mushrooms 6.5
Creamed spinach 7
Buttered greens 7
Baked sweet potato 6

Kohlrabi & Spenwood salad 6
Spinach, lemon & garlic 7.5
Butter lettuce & herb salad 6
Hawksmoor Caesar 6.5
Palmerston sourdough & butter 5

HAPPY MONDAYS B.Y.O.B.

Every Monday, corkage is £5 for any bottle. For maximum value bring a Nebuchadnezzar.

SUNDAY ROAST 29/33

Slow-roast rump or sirloin with Yorkshire pudding, roast potatoes and all the trimmings.

LUNCH & EVENING SET MENU

1 course 20 • 2 courses 25 • 3 courses 30
Monday - Friday 12-2.45pm & 5-5.45pm
Saturday 12-3:45pm

PLEASE SCAN FOR ALLERGEN & DIETARY INFORMATION

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL. ALL SERVICE CHARGE, 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.

CARBON NEUTRAL

Certified B Corporation