

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 <i>cucumber salad</i>	16.00	Old Spot belly ribs <i>vinegar slaw</i>	14.00	Bone marrow with onions <i>sourdough toast</i>	9.50
Roasted scallops <i>white port & garlic</i>	18.00	Potted beef & bacon <i>with Yorkshires</i>	10.50	New Moor Farm asparagus <i>hollandaise sauce</i>	11.75
Hawksmoor smoked salmon <i>soda bread</i>	14.00	Smoked mackerel salad <i>new potatoes, watercress, horseradish</i>	9.00	Spring vegetable salad <i>goat's curd, heritage radishes & sourdough crisp</i>	9.00
Half a native lobster <i>with garlic butter</i>	8.00/100g	Fillet carpaccio <i>pickled chestnut mushrooms & parmesan</i>	14.00	Hawksmoor Caesar <i>Cantabrian anchovies</i>	9.50

MAINS

South coast monkfish <i>grilled over charcoal</i>	9.50/100g	Cast-iron fillet steak <i>bone marrow & onions</i>	30.00	Herb-fed chicken <i>béarnaise sauce</i>	19.00
Whole roasted sea bream <i>rosemary & lemon butter</i>	24.00	Whole native lobster <i>with garlic butter</i>	8.00/100g	Ricotta dumplings <i>peas, broad beans & asparagus, with wild garlic green sauce</i>	18.00

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	Fillet (300g)	39.00	<i>Extras</i>	
Porterhouse	11.00/100g	Rib-eye (400g)	37.50	Half a native lobster	8.00/100g
Bone-in prime rib	11.00/100g	Sirloin (400g)	36.00	Grilled bone marrow	5.50
T-bone	9.50/100g	Rump (300g)	25.00	Two fried eggs	3.00

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

SIDES

Triple-cooked chips	5.50	Macaroni cheese	6.50	New Moor Farm asparagus	8.50
Beef dripping fries	5.50	Purple sprouting broccoli	6.00	English lettuce & herb salad	5.00
Mash & gravy	5.50	Buttered greens	5.50	Hawksmoor Caesar	5.50
Buttered Jersey Royals	5.50	Garlic mushrooms	6.00	Maple bacon	4.50
Tunworth mash	6.50	Creamed spinach	6.50	Rye by the Water sourdough <i>with beef butter</i>	3.75
Sweet Potato	4.50	Spinach, lemon & garlic	6.50		

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 eliminat", which today might be translated as "What's said at Steak Club stays at Steak Club"

THE HAWKSMOOR EIGHT

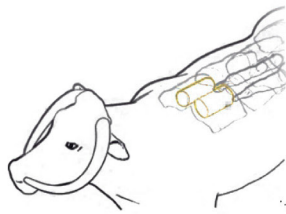


Fig.1 Rib-eye



Fig.2 Sirloin

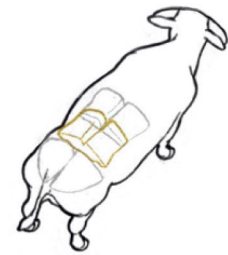


Fig.3 Porterhouse
T-Bone

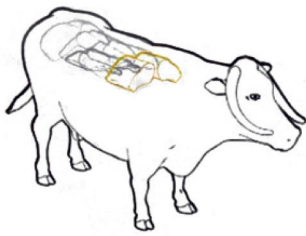


Fig.7 Prime Rib

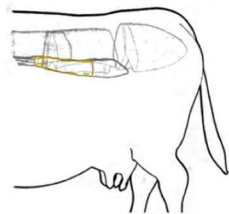
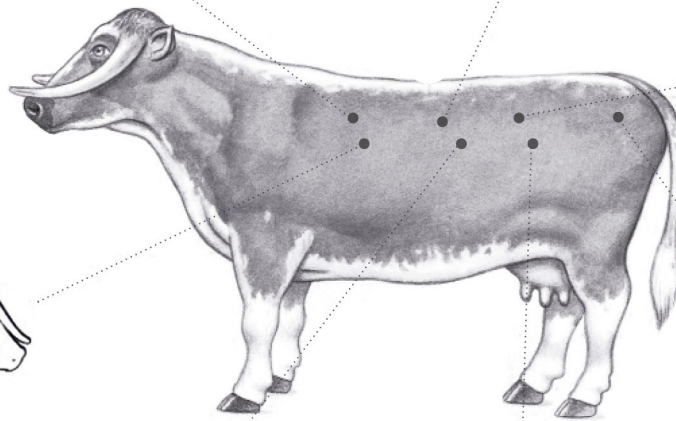


Fig.6 Fillet

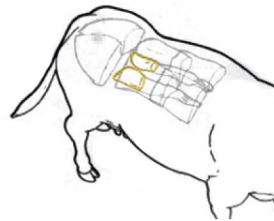


Fig.5 Chateaubriand

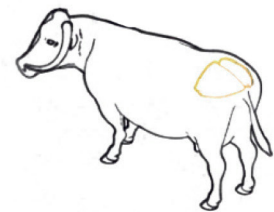


Fig.4 D-Rump



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.***