

HAWKSMOOR

Lychee Martini 13.5
Finlandia vodka, lychee, vanilla, lemon,
orange wine

Rosé Brut, Rathfinny Wine Estate 18
Sussex, England 125ml

Sour Cherry Negroni 14
East London Gin, Select Aperitivo,
Asterley Bros Vermouth, sour cherry,
Amaretto



OYSTERS



Natural
three 12 six 24 dozen 48

Roasted with bone marrow
three 12.75 six 25.5 dozen 51

Scotch bonnet mignonette
three 12.75 six 25.5 dozen 51

STARTERS

Roasted scallops <i>white port & garlic butter</i>	19.5	Bone marrow & onions <i>sourdough toast</i>	12	Ash baked beetroots <i>pickled fennel, horseradish crème fraîche</i>	9
Potted beef & bacon <i>Yorkshire puddings & onion gravy</i>	11	Smoked mackerel salad <i>New potatoes & horseradish</i>	13	Hawksmoor smoked salmon <i>Guinness bread</i>	16
Old Spot belly ribs <i>vinegar slaw</i>	15	Fillet carpaccio <i>pickled chestnut mushrooms, parmesan</i>	15	Half native lobster <i>garlic butter</i>	9.7/100g
Hawksmoor Caesar <i>Cantabrian anchovies</i>	10			Bitter leaf salad <i>Shropshire blue, 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/450g)	39/46
Bone-in prime rib	13.5/100g	Fillet (275g/350g)	41/51	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 • Two fried eggs 3 • Half native lobster 9.7/100g
SAUCES 4: Béarnaise • Peppercorn • Bone marrow gravy
Anchovy hollandaise • Cornish Blue hollandaise

MAINS

Whole native lobster <i>garlic butter</i>	9.7/100g	Winslade Wellington <i>celeriac, mushrooms & Winslade cheese (v)</i>	26
Roasted hake <i>vinegar peppers, fresh basil</i>	21	Big Matt burger <i>cheese, lettuce, pickles, burger sauce.</i>	17
Cast-iron fillet steak <i>bone marrow & onions</i>	35	Roasted celeriac & Sharpham Park spelt	19.5
Charcoal chicken Ana Mari <i>garlic, olive oil, lemon</i>	23	<i>mushrooms & Spenwood</i>	

HAWKSMOOR SURF & TURF

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

70

SIDES

Beef dripping fries	6.25	Creamed spinach	7.5	Cows-in-blankets	7
Beef dripping chips	6.25	Spinach, lemon & garlic	7.5	Buttered sprouts & chestnuts	6.5
Buttered New potatoes	6.5	Hawksmoor Caesar	6.5	Bone marrow stuffing	8
Mash & gravy	6.5	English lettuce & herb salad	5.5	Plattsville Bakehouse sourdough	4
Macaroni cheese	7.5	Garlic mushrooms	6.5		

SUNDAY ROAST Slow roast rump with all the trimmings ~ 27 (until 5pm Sunday) *"Best Sunday Lunch"*, Observer Food Monthly

SET MENU Available Monday - Saturday until 5pm

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

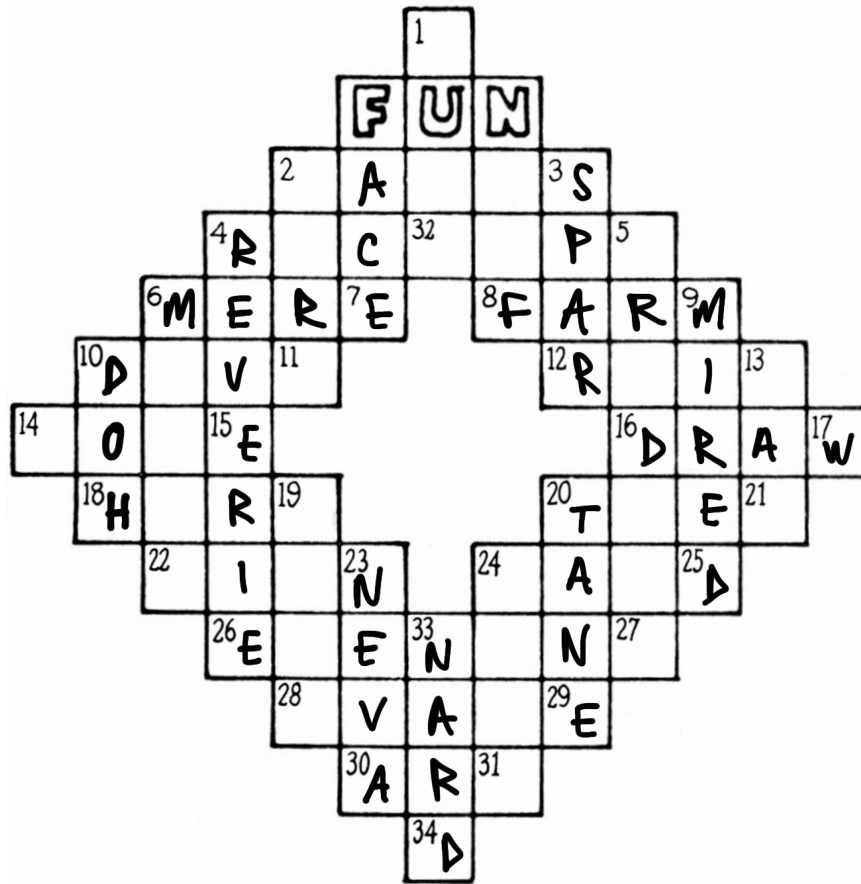
None of this would have
been possible without
all of you. Thank you!

Z

NET ZERO

by 2030

FUN'S Word-Cross Puzzle.



FILL in the small squares with words which agree with the following definitions:

- 2-3. What bargain hunters enjoy.
- 4-5. A written acknowledgement.
- 6-7. Such and nothing more.
- 10-11. A bird.
- 14-15. Opposed to less.
- 18-19. What this puzzle is.
- 22-23. An animal of prey.
- 26-27. The close of a day.
- 28-29. To elude.
- 30-31. The plural of is.
- 8-9. To cultivate.
- 12-13. A bar of wood or iron.
- 16-17. What artists learn to do.
- 20-21. Fastened.
- 24-25. Found on the seashore.

- 10-18. The fibre of the gomuti palm.
- 6-22. What we all should be.
- 4-26. A day dream.
- 2-11. A talon.
- 19-28. A pigeon.
- F-7. Part of your head.
- 23-30. A river in Russia.
- 1-32. To govern.
- 33-34. An aromatic plant.
- N-8. A fist.
- 24-31. To agree with.
- 3-12. Part of a ship.
- 20-29. One.
- 5-27. Exchanging.
- 9-25. Sunk in mud.
- 13-21. A boy.

THE WORLD'S FIRST CROSSWORD

Born in Edge Lane, Arthur Wynne skipped the pond aged 19 and ended up Editor of the *NEW YORK WORLD*. In 1913 he created this *WORD-CROSS PUZZLE*, which became a weekly time-doodler. Shortly afterwards a typesetter typo rebranded it to *CROSS-WORD PUZZLE*. And the rest is history.

Arthur had a wicked sense of humour. Check out 18 across:

"What this puzzle is."

The answer?

"Hard."



Dazzle-ships in Drydock at Liverpool, Edward Wadsworth, 1919

This building was given to the City of Liverpool by the Blue Star Line whose ocean-goers took thousands to New York and beyond in style. However, this is not one of those luxury liners. Instead, it's a dazzle ship, the fruit of a short-lived experiment when war machine met psychedelic art.

**WE LIKE THE PAINTING SO MUCH
WE USED IT AS INSPIRATION FOR OUR WINE MENU COVER.**

With an in-joke giant bottle of Le Pin Pomerol which we once accidentally gave to a diner – instead of the £100-or-so bottle they'd ordered they got a £4,500 bottle instead.

Our puddings cover, on the other hand, is a tribute to local pud Wet Nelly (reimagined as a water-world pudding-explosion extravaganza). And our billholder features the world's first crossword, created by local lad Arthur Wynne in 1913.