

Price per person £75
Minimum 2 people

A NOTE FROM HUW & WILL

Twenty years ago we were two best mates with lots of enthusiasm, very little expertise and a borderline-obsessive love of steak. We opened the kind of restaurant we wanted to hang out in — good people allowed to be themselves, the best ingredients, a real charcoal grill.

It was fun, brilliant ... and chaotic. (Our first ever review, which you can read on the back of this menu, shows quite how chaotic it could get.)

Somehow, 20 years, 14 restaurants and a lifetime of memories later, here are the dishes and drinks people still talk about most — the ones that helped make Hawksmoor, Hawksmoor.

COCKTAILS

Shaky Pete’s Ginger Brew 12

Tanqueray, lemon, ginger, London Pride

Created by the most famous shaker since Michael Barratt — look him up. Our most popular cocktail for most of the last 20 years, until we helped spearhead the Martini revival.

(Spitalfields, 2008)

20th Anniversary Martini 12

Tanqueray No.10, yoghurt washed Ketel One, cold brew camomile, gold leaf

A celebratory take on James Bond’s beloved Vesper. Our love affair with Martinis blossomed after opening in New York in 2021, culminating in a dedicated Martini Bar at Hawksmoor St Pancras in 2025.

(St Pancras, 2026)

Grapefruit Picador 12

Don Julio Blanco, Velvet Falernum, grapefruit sherbet, lime

A cult classic from when tequila still had a bad reputation. Built on an obscure piece of cocktail history: born in London in the 1930s, the Picador was identical to the Margarita, whilst predating it by almost 20 years.

(Seven Dials, 2010)

STARTERS

Old spot belly ribs
vinegar slaw

Belly not back. Richer, meatier, juicier. On the menu since day one — currently on version #1,839, Huw’s tinkering...
(Spitalfields, 2006)

Charcoal-roasted scallops
white port & garlic

A golden breadcrumbed gift from seafood supremo Mitch Tonks. Fiercely hot charcoal oven. One tarragon leaf hidden underneath.
(Air Street, 2012)

Potted beef & bacon

Yorkshire puddings & gravy
Inspired by a Sunday night staff treat - leftover Yorkies filled with steak trimmings drowned in onion gravy. Very British Sloppy Joes.
(Seven Dials, 2011)

STEAK

LONGHORN RIBEYE

dry-aged, grilled over charcoal

The native breed that started it all. Slow-reared, beautifully marbled and deeply beefy. In 2006 our Longhorn came from a single herd in North Yorkshire. Today, working with the Rare Breeds Survival Trust, we source from passionate farmers across the country.

300g ribeye

served with charcoal-roasted bone marrow & slow-cooked onions

CHOICE OF SAUCE

Bone Marrow Gravy • Peppercorn • Béarnaise (All Spitalfields, 2006)
Cornish Blue Hollandaise (Seven Dials, 2010) • Anchovy Hollandaise (Air Street, 2012)

“The anchovy hollandaise gets me excitable. You could easily slip into a hotel room with a sauce boat of that and a consenting adult and lose a whole afternoon.” - Jay Rayner

CHOICE OF SIDE

Beef-dripping chips • Mash & gravy • Creamed spinach
Caesar salad • English lettuce & herb salad

Our steaks’ favourite sidekicks. All with us since day one.

DESSERTS

Birthday cake

chocolate, hazelnut, gold leaf

Happy birthday to us! Our infamous Grand Rocher, which nearly set-off a lawsuit, as a celebratory cake.
(Brand new)

Sticky toffee pudding

clotted cream

Originally our only dessert. Never been off the menu, and currently ranked #1 in UK.
(Spitalfields, 2006)

Salted caramel rolos

chocolate, caramel, sea salt

AKA, Tributes. Another one that nearly triggered a trademark lawsuit. Worth every legal letter.
(Air Street, 2012)

On our salted caramel rolos: “The mayor’s office should denote these a London landmark.” - The Observer

OUR FIRST REVIEW

The Bohemian spirit of Spitalfield's past is not dead here.

After a tiff at the bar, our charming waiter's drunken girlfriend ran amok, hurling her own body weight in glasses onto the floor, briefly turning it into a shimmering Milky Way of glass splinters before being ushered outside.

Olympic glass tossing aside, Hawksmoor is actually a bit of a laid-back gem. Service is appropriately jaunty, and you could come in talon heels or flip-flops, and no one would take the slightest bit of notice. We side-stepped the wine list and gave ourselves up to the impressive cocktail menu. There is something liberating about washing down food with cocktails - you know you can put your gourmet instincts on hold and give yourself over to pure gluttony.

Hardly a shrine to haute cuisine, Hawksmoor is more like the thinking person's TGI Fridays. The difference here is that there are no uniforms, the staff smiles are genuine and that the food, especially the whopping steaks, tastes great.

Fergus O'Sullivan, The London Paper, September 2006

The thinking person's TGI Fridays? We'll take it.

HAWKSMOOR

TWENTIETH ANNIVERSARY



THE CLASSICS

2006 - 2026