

HAWKSMOOR

SHARPENERS

Le Crunch 75 <i>Somerset cider brandy, Normandy apple aperitif, Champagne</i> 12.00	Sour Cherry Negroni <i>Tanqueray gin, Campari, Martini Rubino, sour cherry</i> 12.00	Hawksmoor Calling <i>Fords gin, Salisbury honey, chamomile, fino sherry, fizz</i> 13.00	Palmer & Co, Brut/Rosé NV <i>Champagne, France</i> 12.00/13.00
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STARTERS

Hawksmoor smoked salmon <i>soda bread</i> 14.00	Devonshire crab on toast <i>cucumber salad</i> 16.00	Bone marrow with onions <i>sourdough toast</i> 9.50
Roasted scallops <i>white port & garlic</i> 18.00	Old Spot belly ribs <i>vinegar slaw</i> 14.00	Hawksmoor Caesar <i>Cantabrian anchovies</i> 9.50/12.50
Smoked mackerel salad <i>Jersey royals & horseradish</i> 9.00	Fillet carpaccio <i>pickled chestnut mushrooms, parmesan</i> 14.00	New Moor Farm asparagus <i>hollandaise sauce</i> 11.75
Half native lobster <i>with garlic butter</i> 8.00/100g	Potted beef & bacon <i>Yorkshires & onion gravy</i> 10.50	Spring herb salad <i>goat's curd, radishes, sourdough crisp</i> 9.00

MAINS

Royal sea bream <i>chilli, rosemary & garlic</i> 24.00	Ricotta dumplings <i>peas, broadbeans, asparagus, wild garlic green sauce</i> 18.00	Hawksmoor Hamburger <i>Ogleshead or Stichelton cheese, triple-cooked chips or salad</i> 18.00
Monkfish <i>grilled over charcoal</i> 9.50/100g	Herb-fed chicken <i>with Béarnaise</i> 19.00	

STEAKS

Be warned, our favourite cuts – Bone-in Prime Rib, T-Bone, Porterhouse & Chateaubriand – are big.
Good if you're hungry or for two to share.

Chateaubriand 14.50/100g	Fillet (300g) 39.00	Extras	
Porterhouse 11.00/100g	Rib-eye (400g) 37.50	Grilled bone marrow	5.50
Bone-in prime rib 11.00/100g	Sirloin (400g) 36.00	Two fried eggs	3.00
T-bone 9.50/100g	Rump (300g) 25.00		

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

SIDES

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

Express Menu 2 courses 24.00, 3 courses 28.00

Monday - Saturday until 6.30pm and after 9pm

Potted beef & bacon Spring herb salad Smoked mackerel salad	Rump or fillet tail (+ 6.50) & chips Filletted roasted sea bream Ricotta dumplings	Peanut butter shortbread Sticky toffee sundae Lemon and yogurt cheesecake
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SUNDAY ROAST Slow roast rump with all the trimmings 25.00 - "Best Sunday Lunch", *Observer Food Monthly*

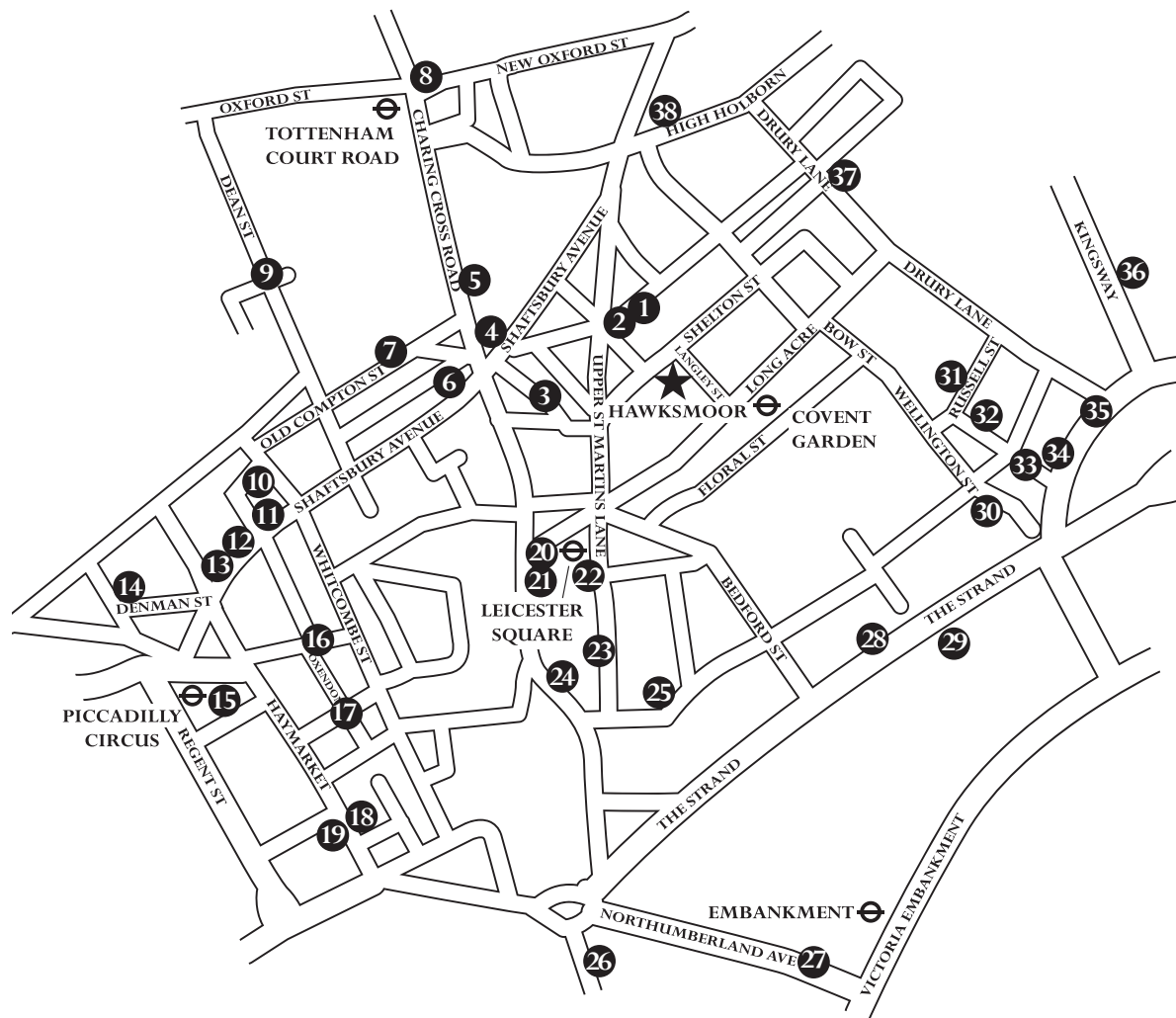
BYO MONDAY £5 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

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





Aldwych Theatre 9 minutes	35	Garrick 6 minutes	24	Noel Coward 4 minutes	22	Savoy Theatre 8 minutes	29
Apollo 8 minutes	12	Gielgud 8 minutes	11	Novello Theatre 8 minutes	34	Shaftesbury 5 minutes	38
Cambridge 2 minutes	2	Her Majesty's 10 minutes	19	Palace 4 minutes	6	Soho Theatre 9 minutes	9
Comedy 8 minutes	17	Leicester Square Theatre 5 minutes	20	Peacock 11 minutes	36	St Martin's 2 minutes	4
Criterion 10 minutes	15	London Coliseum 6 minutes	25	Phoenix 5 minutes	5	Theatre Royal Drury Lane 6 minutes	32
Dominion 9 minutes	8	Lyceum 7 minutes	30	Piccadilly 11 minutes	14	Theatre Royal Haymarket 11 minutes	18
Donmar Warehouse 2 minutes	1	Lyric 8 minutes	13	Playhouse Theatre 13 minutes	27	Trafalgar Studios 10 minutes	26
Duchess Theatre 7 minutes	33	New Ambassadors Theatre 4 minutes	3	Prince Edward 6 minutes	7	Vaudeville Theatre 8 minutes	28
Duke of Yorks 5 minutes	23	New London Theatre 4 minutes	37	Prince of Wales 8 minutes	16	Wyndham's 4 minutes	21
Fortune Theatre 6 minutes	31			Queens Theatre 7 minutes	10		

BEEF STEAK CLUBS

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

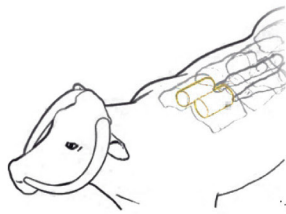


Fig.1 Rib-eye

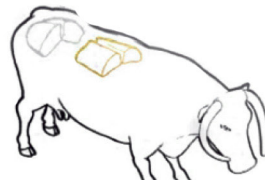


Fig.2 Sirloin



Fig.3 Porterhouse
T-Bone

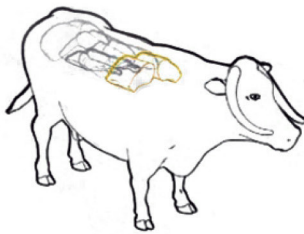


Fig.7 Prime Rib

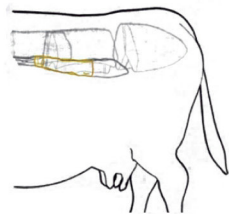
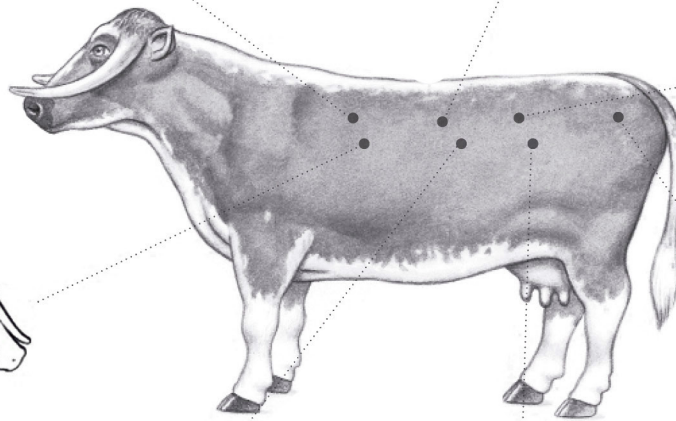


Fig.6 Fillet

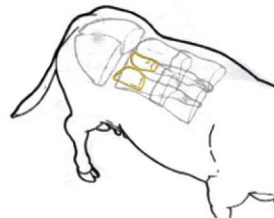


Fig.5 Chateaubriand

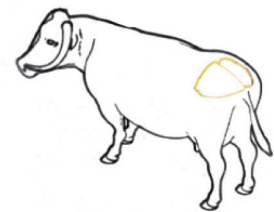


Fig.4 D-Rump

THIS RESTAURANT IS SITUATED IN THE OLD COMBE'S BREWERY,

which by 1880 was the second largest brewery in London. Every year, Harvey Christian Combe (Brewer, Lord Mayor and the City's representative in Parliament) threw a steak dinner that was attended by the great and the good. His Royal Brewhouse Dinner, held here on June 7th 1807, became legendary.

A CONTEMPORARY NEWSPAPER REPORTED:

“On Friday, Alderman Combe gave his annual dinner of beef-steaks to several of the Royal Family at his Covent Garden Brewhouse. When the Prince of Wales, the Duke and Duchess of York, and the Duke of Cambridge arrived, they were conducted to a table laid with materials that the brewhouse affords. The table cloth was only a hop sack nailed to the table; and it was laid for dinner with wooden trenchers, wooden bowls for the sallads, wooden salt sellers, with bone spoons and Tunbridge-ware pepper-castors.

The Royal Party were joined by the Earl of Lauderdale, Lord Erskine, Mr. Sheridan and several others.

Five capital rumps of beef were provided, and a butcher attended to cut the prime steaks. Afterwards, he handed them, on a wooden malt shovel, to the stoker of the Brewhouse, who is always cook upon these occasions. The stoker placed them on an iron plate, and turned them with an iron instrument in the shape of a horse-shoe. When he thought the steaks sufficiently done, in the Brewhouse style, he put them into a new malt-shovel, covered with a tin lid, made very hot: it was taken to the table by a brewer, with a clean white apron on, and placed upon the table. The Alderman and his son helped the distinguished guests to the prime pieces.

At a late hour the company left the Brewhouse, highly gratified with their beef-steaks, on which the Duchess of York was lavish in her praise, and very pleased with their worthy host's hospitality.”