

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

Palmer & Co,
Brut/Rosé NV
Champagne, France
12.00/13.00

STARTERS

Devon crab on toast 16.00
cucumber salad
Roasted scallops 18.00
white port & garlic
Hawksmoor smoked salmon 14.00
soda bread
Half Dartmouth lobster 8.00/100g
garlic butter

Smoked mackerel salad 9.00
New potatoes & horseradish
Old Spot belly ribs 14.00
vinegar slaw
Potted beef & bacon 10.50
Yorkshires & onion gravy
Bone marrow & onions 9.50
sourdough toast

Fillet carpaccio 14.00
pickled mushrooms, parmesan
Hawksmoor Caesar 9.50/12.50
Cantabrian anchovies
Evesham asparagus 11.75
hollandaise sauce
Spring herb salad 9.00
goat's curd, radishes, sourdough crisp

MAINS

Dartmouth lobster 8.00/100g
garlic butter
Royal sea bream 24.00
chilli, lemon & garlic
South Coast monkfish 9.50/100g
grilled over charcoal

Surf 'n' Turf 63.00
fillet, grilled half lobster
Herb-fed chicken 19.00
Béarnaise sauce

Hawksmoor Hamburger 18.00
*Oglesfield or Stichelton cheese,
triple-cooked chips / salad*
Ricotta dumplings 18.00
*peas, broad beans, asparagus,
wild garlic green sauce*

STEAKS

Be warned, our favourite cuts - Bone-in prime rib, porterhouse & chateaubriand - are big.
Good if you're hungry or for two to share.

Extras

Chateaubriand 14.50/100g
Porterhouse 11.00/100g
Bone-in prime rib 11.00/100g
T-bone 9.50/100g

Fillet (300g) 39.00
Rib-eye (400g) 37.50
Sirloin (400g) 36.00
Rump (300g) 25.00

Two fried eggs 3.00
Grilled bone marrow 5.50
Maple bacon 4.50
Half lobster 8.00/100g

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

SIDES

Triple-cooked chips 5.50
Beef dripping fries 5.50
Mash & gravy 5.50
Tunworth mash 6.50
Baked sweet potato 4.50

Jersey Royals 5.50
Onion rings 4.50
Macaroni cheese 6.50
Creamed spinach 6.50
Spinach, lemon & garlic 6.50
Buttered Purple sprouting broccoli 6.00

Buttered English greens 5.50
Evesham asparagus 8.50
Hawksmoor Caesar 5.50
English lettuce & herb salad 5.00
Rye by the Water sourdough 3.75

EXPRESS MENU 2 COURSES £24.00, 3 COURSES £28.00 (Tues-Fri lunch and Mon-Sat until 6.30pm)

Potted beef & bacon
Spring herb salad
Smoked mackerel salad

Rump or fillet tail (+6.50)
Whole roasted sea bream
Ricotta dumplings

Yoghurt and lemon cheesecake
Peanut butter shortbread
Sticky toffee sundaes

SUNDAY ROAST

Slow roasted rump with beef dripping potatoes, Yorkshire pudding, carrots, greens and lashings of bone marrow & onion gravy. 25.00

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





7am - 10am

A hearty breakfast is available at Hawksmoor Guildhall 7am to 10am Monday to Friday. Enjoy your empire building.

“Best Power Breakfast in London” GQ

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"

DOLLY'S

HAWKSMOOR GUILDHALL is a stone's throw from what may well have been the world's first steakhouse, which went by the unlikely name of Dolly's. If the story that it was given by Queen Anne to her favourite cook, Dorothy, is to be believed, she would have first stoked up the grill between 1702 and 1714. It was frequented by Fielding, Defoe, Swift, Dryden, Boswell and Pope and received the following tribute in 1846: "a more celebrated tavern does not exist within the precincts of London... How shall we number the great and celebrated men who have many a time and often visited the venerable gridiron at Dolly's. And a rare gridiron it is! For upwards of a century that gridiron has never cooled; by night and day from luncheon-bearing morn, through dinner-inviting mid-day, till suppers eve, perpetually are its bars simmering and simpering forth their greaseful admiration of the tender steaks which lie upon them." We hope that Hawksmoor Guildhall will one day be worthy of the same kind of praise.



The first of these is the *Journal of the American Medical Association* (JAMA), which has been a leading voice in the medical profession since its founding in 1847. It has long been known for its rigorous standards and its commitment to the advancement of medical knowledge. In recent years, JAMA has been particularly vocal in its support of the medical profession's efforts to combat the opioid crisis. It has published numerous articles and editorials that have helped to shape public opinion and influence policy.

Another important organization is the *American Medical Association* (AMA), which represents the interests of physicians and other medical professionals. The AMA has been a strong advocate for the medical profession's right to practice medicine without undue government interference. It has also been a leading voice in the fight against the opioid crisis, publishing articles and editorials that have helped to raise awareness of the problem.

The *Medical Society of the State of New York* (MSSNY) is another organization that has been active in the fight against the opioid crisis. It has published numerous articles and editorials that have helped to shape public opinion and influence policy. It has also been a strong advocate for the medical profession's right to practice medicine without undue government interference.

Finally, the *Medical Society of the State of New York* (MSSNY) has been a leading voice in the fight against the opioid crisis. It has published numerous articles and editorials that have helped to shape public opinion and influence policy. It has also been a strong advocate for the medical profession's right to practice medicine without undue government interference.