

HAWKSMOOR

SHARPENERS

Double Melon Daiquiri 12.00 <i>Havana Club rum, melon, rosé wine, watermelon cordial</i>	Sour Cherry Negroni 12.00 <i>Tanqueray gin, Campari, Martini Rubino, sour cherry</i>	Hawksmoor Calling 13.00 <i>Fords gin, Salisbury honey, chamomile, fino sherry, fizz</i>	Rémi Leroy, Nature Brut NV 18.00 <i>Champagne, France</i>
--	--	---	---



OYSTERS



Jersey Rocks

Natural
three 9.00 six 18.00 dozen 36.00

Fried with devilled tartare
three 9.50 six 19.00 dozen 38.00

Vietnamese-style
three 10.00 six 19.00 dozen 38.00

STARTERS

Charcoal-roasted scallops <i>white port & garlic</i>	18.00	Fillet carpaccio <i>pickled chestnut mushrooms, parmesan</i>	14.00	Smoked mackerel salad <i>new potatoes & horseradish</i>	9.00
Half Dartmouth lobster <i>with garlic butter</i>	8.00/100g	Bone marrow & onions <i>sourdough toast</i>	9.50	New Moor Farm asparagus <i>with Hollandaise</i>	11.75
Hawksmoor smoked salmon <i>soda bread</i>	14.00	Potted beef & bacon <i>Yorkshires & onion gravy</i>	10.50	Spring vegetable salad <i>goats curd, heritage radishes & sourdough crisp</i>	9.00
Shetland mussels <i>white wine, bay & chilli</i>	12.00	Old Spot belly ribs <i>vinegar slaw</i>	14.00	Hawksmoor Caesar <i>Cantabrian anchovies</i>	9.50/12.50
Devon crab on toast <i>cucumber salad</i>	16.00				

MAINS

Whole roasted sea bream <i>baked in paper with chilli, lemon, garlic</i>	24.00	Herb-fed chicken <i>with Béarnaise sauce</i>	19.00	Surf 'n' turf <i>fillet & half a lobster with garlic butter</i>	Market price
South Coast monkfish <i>grilled over charcoal</i>	9.50/100g	Ricotta dumplings <i>peas, broad beans, asparagus & wild garlic</i>	18.00	Hawksmoor hamburger <i>with Oglesfield or Stichelton & triple-cooked chips or salad</i>	18.00
Dover sole <i>grilled or meunière</i>	39.00	Dartmouth lobster <i>with garlic butter</i>	8.00/100g		

STEAKS

All our steaks are from small British farms. Grass-fed, native breeds that are dry-aged then grilled over charcoal.

Chateaubriand	14.50/100g	Chateaubriand (300g)	43.50	Extras	
Porterhouse	11.00/100g	Fillet (300g)	39.00	Two fried eggs	3.00
Bone-in prime rib	11.00/100g	Rib-eye (400g)	37.50	Grilled bone marrow	5.50
T-bone	9.50/100g	Sirloin (400g)	36.00	Maple bacon	4.50
Tomahawk	8.00/100g	Rump (300g)	25.00	Half lobster	8.00/100g

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

SIDES

Triple-cooked chips	5.50	Macaroni cheese	6.50	New Moor Farm asparagus	8.50
Skinny fries	5.50	Creamed spinach	6.50	Garlic mushrooms	6.00
Mash & gravy	5.50	Buttered English greens	5.50	English lettuce & herb salad	5.00
Tunworth mash	6.50	Spinach, lemon & garlic	6.50	Hawksmoor Caesar	5.50
Baked sweet potato	4.50	Purple sprouting broccoli	6.00	Rye in the Water sourdough <i>with Longmans butter</i>	3.75
Buttered Jersey Royals	5.50				

EXPRESS MENU 2 courses £24, 3 courses £28

Everyday until 6.30pm and after 9pm (not available on Sunday lunch)

Potted beef & bacon	Royal sea bream	Peanut butter shortbread
Radish salad	35 day aged rump or fillet tail (+6.50)	Sticky toffee sundae
Smoked mackerel salad	Ricotta dumplings	Yoghurt & lemon cheesecake

SUNDAY ROAST Slow roast rump with all the trimmings 25.00 Available until 5pm

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



THE HAWKSMOOR EIGHT

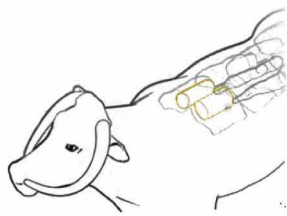


Fig.1 Rib-eye

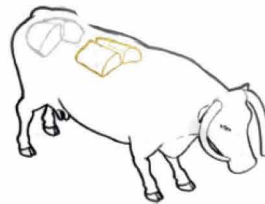


Fig.2 Sirloin

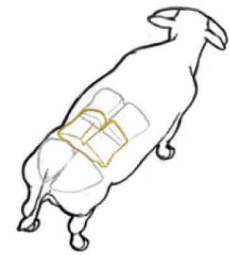


Fig.3 Porterhouse
T-Bone

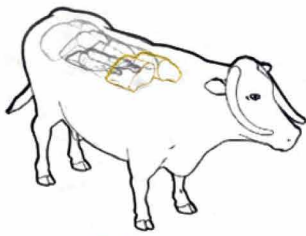


Fig.7 Prime Rib

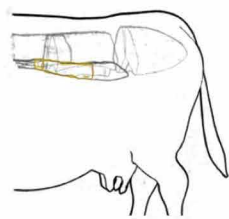
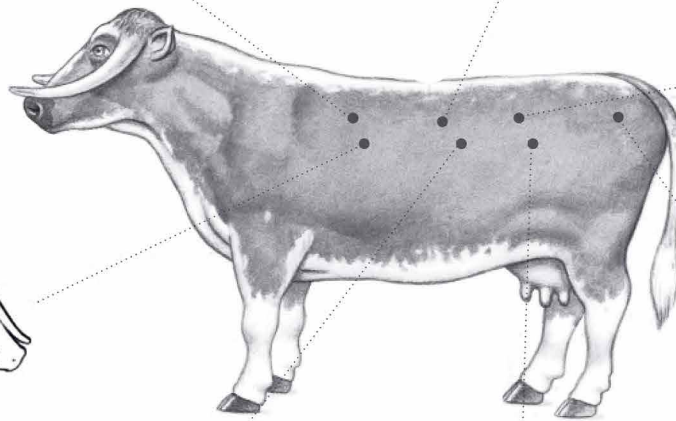


Fig.6 Fillet

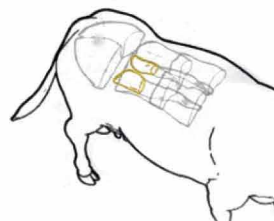


Fig.5 Chateaubriand

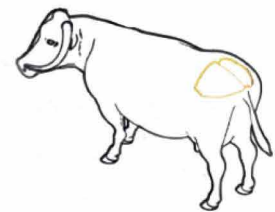


Fig.4 D-Rump

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