

# HAWKSMOOR

Champagne Brut Reserve  
Charles Heidsieck,  
NV Champagne, France  
22

Ultimate Steakhouse Martini  
Grey Goose Vodka, Chardonnay,  
green peppercorn, olive brine  
15

Sour Cherry Negroni  
East London gin, Select Aperitivo,  
Asterley Bros vermouth, sour cherry  
14.5



## OYSTERS



Jersey Rock oysters  
lemon, classic mignonette  
three 12 / six 24 / dozen 48

## STARTERS & SALADS

Roasted scallops <i>white port &amp; garlic</i>	21.5	Old spot belly ribs <i>vinegar slaw</i>	16	Ash-baked beetroots <i>pickled fennel, horseradish, pumpkin brittle</i>	9.5
Hawksmoor smoked salmon <i>Guinness bread, herbed cream cheese</i>	16	Potted beef & bacon <i>Yorkshire puddings &amp; onion gravy</i>	12	Bitter leaf salad <i>Devon blue, pecans</i>	11.5
Dozen shell-on prawns <i>cocktail sauce, mayonnaise</i>	14	Fillet carpaccio <i>pickled chestnut mushrooms, parmesan</i>	16	Hawksmoor Caesar salad <i>Cantabrian anchovies</i>	11/14.5
Devon crab on toast <i>cucumber salad</i>	19.5	Roasted bone marrow <i>slow-cooked onions</i>	12	Smoked mackerel salad <i>new potatoes, watercress, horseradish</i>	15

## CHARCOAL-GRILLED STEAKS

The key to great steak is happy cattle, passionate farmers  
and a little magic from our live-fire charcoal grill.

### HAWKSMOOR EIGHT

Rump (275g)	28
Sirloin (350g)	43
Rib-eye (350g/450g)	44/58
Fillet (275g/350g)	45/58
Chateaubriand for 2 (500g)	80
T-bone	12.5/100g
Bone-in prime rib	13.5/100g
Porterhouse	13.5/100g
Chateaubriand	16/100g

### LONGHORN FEAST

The very special native breed that started  
it all 20 years ago. Limited availability.

Rib-eye (400g)	52
T-bone	13.5/100g
Porterhouse	14.5/100g
Prime Rib	14.5/100g

*Longhorn Feast served with Hawksmoor classic  
roasted bone marrow and slow-cooked onions.*

### ELEVATE YOUR STEAK

Grilled bone marrow	6.5
Two fried eggs	3
Maple bacon	5
Half native lobster	10.2/100g

### SAUCES 4 EACH

Béarnaise	• Bone marrow gravy
Peppercorn	• Anchovy hollandaise
Cornish blue	hollandaise

## MAINS

Monkfish <i>grilled over charcoal</i>	14.2/100g	Roasted hake <i>vinegar peppers, fresh basil</i>	21	Royale burger ( <i>Mon-Sat until 5.45 pm</i> ) <i>American cheese, dill pickle, spiked mayo</i>	19.5
Half native lobster <i>garlic butter</i>	10.2/100g	Cast-iron fillet steak <i>bone marrow &amp; onions</i>	39	Roasted celeriac & spelt (v) <i>Spewood cheese, mushrooms</i>	19.5
Surf & Turf <i>fillet steak, grilled half lobster, garlic butter</i>	Market price	Charcoal chicken Ana Mari <i>roast garlic, olive oil, lemon</i>	25	Winslade Wellington (v) <i>Winslade cheese, celeriac, mushrooms</i>	26

## SIDES

Beef dripping chips	7	Macaroni cheese	8	English lettuce & herb salad	6
Beef dripping fries	7	Creamed spinach	7.5	Hawksmoor Caesar	7
Buttered new potatoes	6.5	Baked sweet potato	6	Bitter leaf & Devon blue salad	6
Mash & gravy	6.5	Spinach, lemon & garlic	7.5	Toklas sourdough & butter	5
Tunworth mash	8				

### HAPPY MONDAYS B.Y.O.B.

Every Monday, corkage is £5 for  
any bottle. For maximum value  
bring a Nebuchadnezzar.

### SUNDAY ROAST (until 5pm) 29.5/35

Slow-roast rump or sirloin with  
Yorkshire pudding, roast potatoes  
and all the trimmings.

### EVENING SET MENU

2 courses 25 3 courses 30  
Monday - Saturday 5-5.45

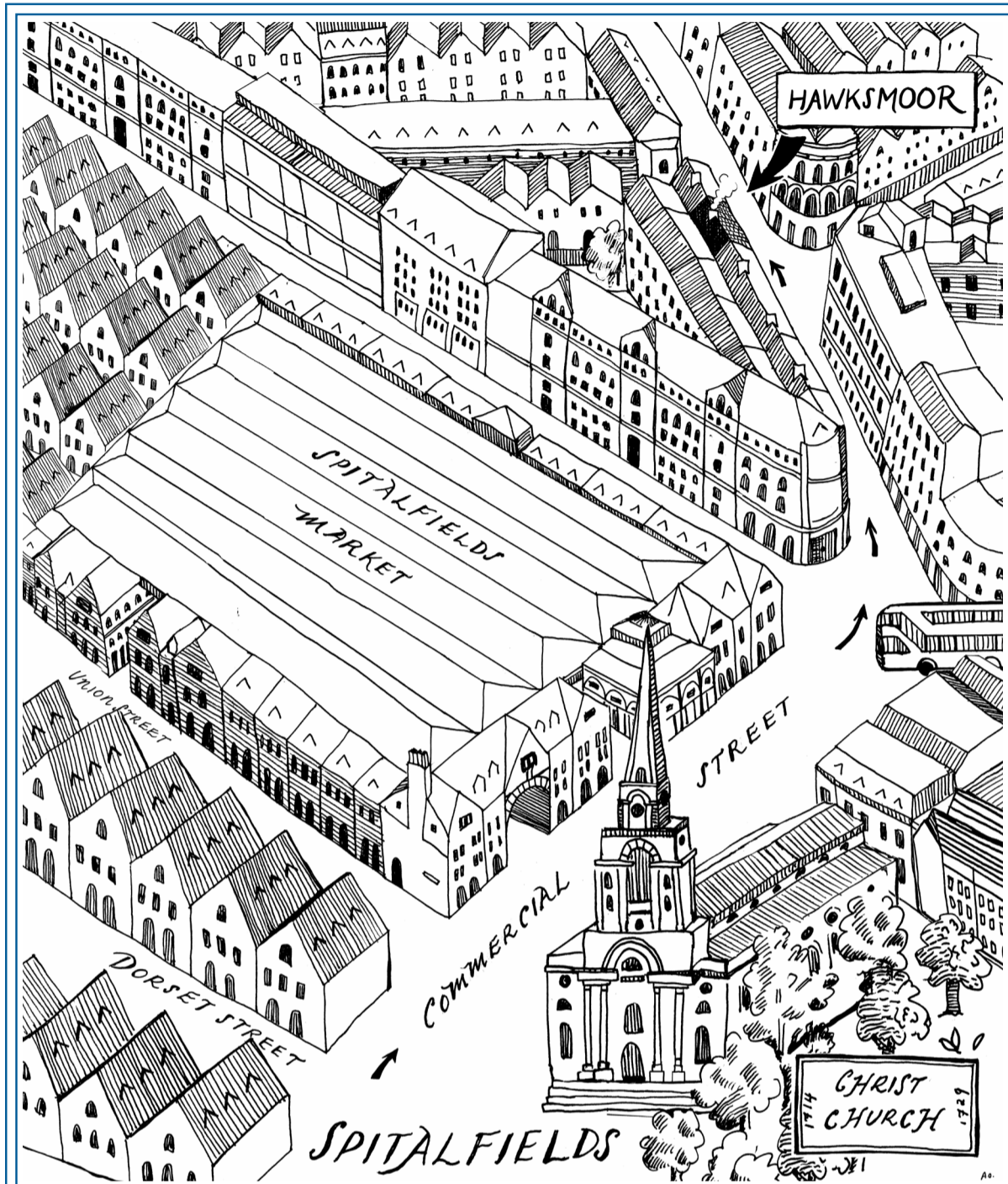


PLEASE SCAN FOR  
ALLERGEN & DIETARY  
INFORMATION

AN OPTIONAL 12.5% SERVICE CHARGE WILL  
BE ADDED TO THE BILL. ALL SERVICE CHARGE,  
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.





**Let us remake London the most August Town in the world. Turn this ugly, inconvenient, self-destructing, unwieldy Monster into a regular and commodious forme.**

*Nicholas Hawksmoor*

After the dust settled from the Great Fire, our namesake Nicholas Hawksmoor saw an opportunity: to cure London's ills through architecture. Or... was that just a cunning smokescreen for his evil masterplan?

He built six churches in the city's most squalid parishes, including Christchurch Spitalfields down the road, which rose up with a 'most Solemn & Awfull Appearance' above plague pits and ancient burial grounds. Crammed with occult symbols, pagan pyramids and references to sacrificial altars, 'the Devil's architect' has had Occult Psychogeographers (yes, that's a thing) in a frenzy ever since, trying to work out whether the locations form a satanic pentangle, the Eye of Horus or hide an even deeper meaning... When we mapped them out we saw a ribeye, but that might just be us.

“

BEEF

AND

LIBERTY”

This was the motto and rallying cry of the Sublime Society of Beefsteaks back in eighteenth-century London.

Part members' club, part secret society, this group met weekly to consume vast quantities of beefsteak and booze. **JUST PUNCH, PORT AND PORTER.** No fancy French wines allowed.

Initially comprised of actors, artists and songsmiths, before long everyone wanted in. Even the soon-to-be King George IV (then known as the Prince of Whales due to his formidable girth) joined their ranks, after a spell on the waiting list just like anyone else.

# THE HAWKSMOOR EIGHT



Fig.1 Rib-eye



Fig.2 Sirloin



Fig.3 Porterhouse  
T-Bone

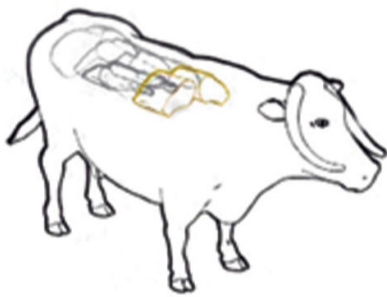


Fig.7 Prime Rib

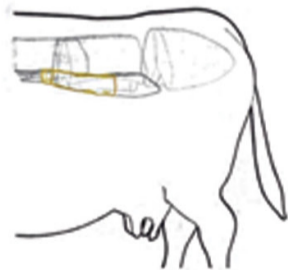


Fig.6 Fillet



Fig.5 Chateaubriand

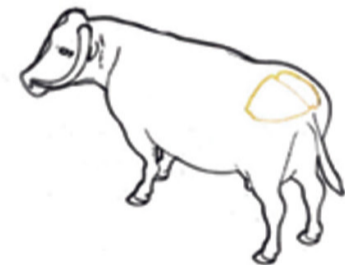
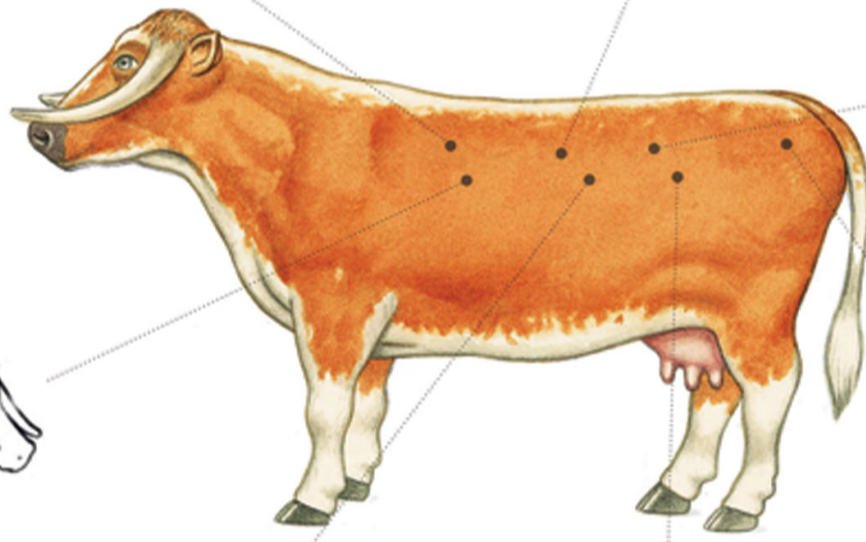


Fig.4 D-Rump



# 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-focused  
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