

HAWKSMOOR

LUNCH MENU



Oysters on the half shell*
Classic mignonette
14 / 28 / 56

Vietnamese*
ginger, chili, soy, sesame, crispy shallots
16 / 32 / 64

Scotch bonnet*
Scotch bonnet mignonette
16 / 32 / 64

Seafood platter 125

Natural & dressed oysters*, Gulf shrimp cocktail, Lobster Louis, Steelhead tartare*

STARTERS

Steelhead tartare* citrus, ginger, chili	28	Charcoal-roasted scallops white port & garlic	29	Potted beef & bacon Yorkshires & onion gravy	25
Shrimp cocktail chili crunch cocktail sauce	29	Lobster Louis Louis strata sauce	49	Roasted bone marrow slow-cooked onions	25
Hawksmoor smoked salmon herbed cream cheese & Guinness bread	24	Steak tartare* tenderloin & pickled shiitakes	29	Ash baked beets salad pickled fennel, horseradish, hazelnuts	19
Fried Louisiana shrimp jalapeño tartar sauce	29	Carolina-spiced pork belly vinegar slaw	25	Caesar salad Cantabrian anchovies	20
		Heirloom tomato whipped East Haven ricotta	19		

CHARCOAL-GRILLED STEAKS*

The key to great steak is happy cattle and passionate farmers and ranchers.
Grilled with Maldon sea salt over red and white oak charcoal, handcrafted in Virginia.
All served with charcoal-roasted bone marrow.

CHATEL FARMS, GEORGIA

BLACK ANGUS	
Strip 10oz	55
Ribeye 14oz	75
Dry-aged porterhouse	7/oz
Dry-aged rib chop	7.5/oz

AKAUSHI WAGYU	
Strip 14oz	98

1855 CHATEAUBRIAND

The most luxurious sharing cut, born in London in 1822. Black Angus.
6.5/oz

DRY-AGED LONG-BONE RIB CHOP

As served at Dolly's of London, World's First Steakhouse. Chatel Farms Black Angus.
7/oz

1855 BLACK ANGUS, GREAT PLAINS

Filet 8oz/12oz	75/98
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GRASS RUN FARMS, UPPER MIDWEST

100% grass-fed filet 8oz	81
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ALTAIR WAGYU, TASMANIA

100% grass-fed strip 12oz	125
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ELEVATE YOUR STEAK

CHARCOAL-GRILLED HALF MAINE LOBSTER 3.5/oz	VERMONT SMOKED BACON 14	GRILLED BONE MARROW 16	TWO FRIED EGGS* 8
SAUCES 7.5 : ANCHOVY HOLLANDAISE	BAYLEY HAZEN BLUE HOLLANDAISE	BŪARNAISE	PEPPERCORN BONE MARROW GRAVY

MAINS

Fish & Chips mushy peas, tartar sauce, curry sauce	25	Notorious B.E.E.F two dry-aged beef patties, Hawksmoor special sauce, New School American Cheese, shredded lettuce, onion, homemade pickles	25	Coronation Chicken lime-pickle yogurt dressing, smoked almonds, Coronation spices	25
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SIDES

Crispy beef fat potatoes malt vinegar mayo	14	Spinach lemon & garlic	14	Boston lettuce salad fresh herbs & mustard vinaigrette	13
Mashed potatoes Madeira gravy	14	Creamed spinach rosemary, cayenne, nutmeg	14	Caesar salad Cantabrian anchovies	14
Macaroni & cheese four cheeses	14	Josper roasted mushrooms garlic butter	14	She Wolf sourdough Vermont Creamery cultured butter	10
Beef dripping fries Hawksmoor ketchup	12	Heirloom tomato whipped East Haven ricotta	14	Second Helping Donate to give 3 days of life-saving nutrition	4.5

SUNDAY ROAST Slow roast rump with all the trimmings ~ 55 (Sundays 11:45am - 4.30pm)
EXPRESS MENU 1 Course ~ 25 2 Courses ~ 40 3 Courses ~ 55 (Mon - Sat 12pm - 3pm)

BYO MONDAY \$10 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

All our beef is reared on north american farms. all seafood is sustainably fished from North American waters.

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.

