

HAWKSMOOR

LUNCH MENU



OYSTERS

(three / six / dozen)

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

Scotch bonnet*
Scotch bonnet mignonette
16 / 32 / 64

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

Seafood platter 125
Natural & dressed oysters*, Gulf shrimp cocktail, Lobster Louie, Steelhead tartare*

STARTERS

Steelhead tartare* <i>citrus, ginger, chili</i>	28	Lobster Louie <i>Louie strata sauce</i>	49	Roasted bone marrow <i>slow-cooked onions</i>	25
Shrimp cocktail <i>chili crunch cocktail sauce</i>	29	Steak tartare* <i>rump, filet, pickled shiitake mushrooms</i>	29	Ash baked beets salad <i>pickled fennel, horseradish, hazelnuts</i>	19
Hawksmoor smoked salmon <i>herbed cream cheese, Guinness bread</i>	24	Carolina-spiced pork belly <i>vinegar slaw</i>	25	Caesar salad <i>Cantabrian anchovies</i>	20
Fried Louisiana shrimp <i>jalapeño tartar sauce</i>	29	Potted beef & bacon <i>Yorkshires & onion gravy</i>	25	Delta Queen asparagus <i>hollandaise sauce</i>	20
Charcoal-roasted scallops <i>white port & garlic</i>	29				

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.

NORTHWEST RANCHES

Rump 12oz	48
Filet 8oz/12oz	75/98
Rib-eye 12oz/16oz	78/97
Strip 14oz	73

SHARING CUTS

Porterhouse 6.5/oz
Chateaubriand 6.5/oz

LONG-BONE RIB CHOP

As served at Dolly's of London,
world's first steakhouse, 1702-1856
7/oz

ELEVATE YOUR STEAK

Charcoal-grilled half Maine lobster 3.5/oz • Vermont smoked bacon 14 • Grilled bone marrow 16 • Two fried eggs* 8
SAUCES 7.50 : Anchovy hollandaise • Bayley Hazen Blue hollandaise • Béarnaise • Peppercorn • Bone marrow gravy

MAINS

East Coast Halibut <i>tartar hollandaise</i>	48	Whole Maine lobster <i>roasted over charcoal</i>	3.5/oz	Cast-iron filet steak <i>bone marrow skirlie</i>	70
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SIDES

Crispy beef fat potatoes <i>malt vinegar mayo</i>	14	Swiss Chard <i>salsa verde, anchovy</i>	14	Boston lettuce salad <i>fresh herbs, mustard vinaigrette</i>	13
Mashed potatoes <i>Madeira gravy</i>	14	Creamed spinach <i>rosemary, cayenne, nutmeg</i>	14	She Wolf sourdough <i>Vermont Creamery cultured butter</i>	10
Macaroni & cheese <i>five cheeses</i>	14	Delta Queen aparagus <i>steamed & buttered</i>	14	Second Helping <i>What do you get? Nothing. But a hungry child receives three days of life-saving nutrition from Action Against Hunger.</i>	4.5
Beef dripping fries <i>Hawksmoor ketchup</i>	12	Josper roasted mushrooms <i>garlic butter</i>	14		

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.

