HAWKSMOOR

OYSTERS

Oysters on the half shell*
seasonal East Coast variety
14 / 28 / 56

Scotch bonnet oysters*
Scotch bonnet mignonette
16 / 32 / 64

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

CHILLED SEAFOOD

Gulf shrimp cocktail 29
chili crunch cocktail sauce

Steelhead carpaccio* 28
citrus, ginger, chili, cilantro

New Bedford crab on toast 35
cucumber salad

STARTERS & SALADS

Hawksmoor smoked salmon 25
Guinness bread, herbed cream cheese

Charcoal-roasted scallops 29
white port & garlic

Lobster crumpet 46
drawn Vermont butter, tarragon

Steak tartare* 29
grilled sourdough

Berkshire pork belly 26
Carolina spices, vinegar slaw

Potted beef & bacon 25
Yorkshire puddings, onion gravy

Ash-baked beets 19
pickled fennel, horseradish, hazelnuts

Mushroom crostini 19
whipped New Haven ricotta, tarragon

Lincolnshire Caesar 20
Lincolnshire Poacher, Cantabrian anchovies

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.

CHÂTEL FARMS, GEORGIA

BLACK ANGUS

Strip 10oz 55
Ribeye 14oz/18oz 75/90
Dry-aged porterhouse 7/oz
Dry-aged rib chop 7.5/oz

AKAUSHI WAGYU

Strip 10oz 90

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. Châtel Farms Black Angus.
7/oz

1855 BLACK ANGUS, GREAT PLAINS

Filet 8oz/12oz 75/98

GRASS RUN FARMS, UPPER MIDWEST

100% grass-fed filet 8oz 81

ALTAIR WAGYU, TASMANIA

100% grass-fed strip 12oz 125

STEAK FLIGHT

Four cuts. Taste, compare, crown a winner. ***(Serves 4-5)*** **300**

Ribeye 14oz - Châtel Farms Angus • Strip 12oz - Altair Wagyu • Strip 10oz - Châtel Farms Akaushi Wagyu
Filet 8oz - Grass Run Farms Grass Fed Angus

ELEVATE YOUR STEAK

NORTH COUNTRY MAPLE BACON 14 • TWO FRIED EGGS* 8 • HALF MAINE LOBSTER 50

SAUCES 7.5 : STILTON HOLLANDAISE • BÉARNAISE • PEPPERCORN • BONE MARROW GRAVY

MAINS

Roasted Dover sole 95
brown butter, capers, lemon, shallots

Lobster frites 50/95
thermidor butter

Roasted hake 49
vinegar peppers & basil

Charcoal chicken Ana Mari 39
roast garlic, shmaltz croutons

Salisbury steak 49
Boyden Farm top sirloin, shoestring fries

Salt-baked celery root 29
Maitake, Fiore Sardo, farro

SIDES

Hawksmoor chips 12
malt vinegar mayo

Beef fat fries 12
Hawksmoor ketchup

Mashed potatoes 14
Madeira gravy

Tunworth mash 16
molten Tunworth cheese

New potatoes 12
thermidor butter

Macaroni & cheese 15
Vermont cheeses

Creamed spinach 14
rosemary, cayenne, nutmeg

Sauteed spinach 15
lemon & garlic

Boursin mushrooms 15
garlic, chives, parsley

Lincolnshire Caesar 17
Lincolnshire Poacher, Cantabrian anchovies

Boston lettuce salad 13
fresh herbs, mustard vinaigrette

She Wolf sourdough 7
Vermont creamery butter

GREAT BRITISH SUNDAY ROAST

Roast beef with all the trimmings and lashings of gravy ~ 55 (Sundays 11:45am - 4.30pm)

Before placing your order, please inform your server if a person in your party has a food allergy. Please scan for allergen & dietary information.

** These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish 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.*

Certified B Corporation

Carbon Neutral