

HAWKSMOOR



A DECADE OF HAWKSMOOR

in

SIX COURSES,

SIX DRINKS

and

SIXTEEN PEOPLE





SCALLOPS WITH WHITE PORT & GARLIC (2012)

Our best-selling starter is a Mitch Tonks classic. A long-time friend turned collaborator, Mitch's attitude to seafood so closely mirrors ours to meat (buy the best and cook it simply) that it felt natural to ask him to get involved when we set out to do London's best seafood at Air Street in 2012. Like Mitch we cut out the middlemen (whose presence impedes getting the best, freshest fish) by buying everything through our friend Nigel every day at Brixham market.

Since then Mitch has given Hawksmoor so much, not just access to great seafood and recipes, but passion, training, enthusiasm, huge amounts of Armagnac and, most of all, a lasting friendship.

DOMAINE HAUT BOURG, MUSCADET CÔTES DE GRANDLIEU 'ORIGINE' 2005 (FROM MAGNUM) LOIRE, FRANCE

We are celebrating our 10th anniversary, and simple maths will tell you that this wine is 11 years old, but we chose it for three reasons: because 2005 is in fact the current release of Domaine Haut Bourg, as it spends the magic number of ten years 'sur lie' in traditional underground vats and because an old Muscadet of this freshness and concentration is virtually unheard of. Nutty and citrus with a lemon-cream feel in the mouth, it balances beautifully with the plumpness of the scallop.

Finally we chose it because it comes from another friend we've had for 10 years, Tim McLaughlin-Green. When we had one small restaurant we loved working with small suppliers like Tim, and one of the things that has made us happiest is watching their businesses grow alongside ours. Tim, like many of the people who find or make wine for us, is still a great friend and a central part of the Hawksmoor family.





TAMWORTH PORK BELLY RIBS (2006)

So much of Hawksmoor's success is down to two men's contribution: Tim Wilson and Richard Turner. Tim is now best known for rearing the best cattle in the land, but as the name of his company suggests his first love wasn't cows. The Ginger Pig started with an obsession over Tamworth Pigs which have always appeared on our menu in the form of these belly ribs. It wasn't until 'Dickie' (aka Chef Turner) turned up, however, that we went into 'tweaking' overdrive. Day after day, week after week, month after month and year after year Huw and his new kindred spirit Richard tweaked recipes over and over again – never quite satisfied, always edging closer to some imaginary perfection. Nothing went through this obsessive recocking more than the belly ribs, and although we're pretty pleased with the results we imagine the tweaking will carry on for many years to come.

QUPE, BIEN NACIDO HILLSIDE ROUSSANNE 2010 SANTA MARIA VALLEY, USA

So much of Hawksmoor's success is based on friendship and drinking, and our wine lists really began with Nick sitting down with Tim Gould*, drinking a lot, and talking about wine and people. We love hearing about kindred spirits, such as great friends Jim Clendenen (see below) and Bob Lindquist, who have their own vineyards, their own wines (Jim is Au Bon Climat; Bob is Qupe), but share a winery. A founding member of the 'Rhône Rangers' (a band of Californian winemakers obsessed with Rhône Valley varietals), Bob's wines have been on our list from day one. We've found that this Rousanne (an unfashionable grape that Bob champions) goes particularly well with our Belly Ribs.

*Tim is one of the people celebrating 10 years with us this year, he was here from the very beginning as Nick's Assistant Manager, and now basically runs everything for us, making up for Will & Huw's organisational ineptitude. He's also the brains behind Monday Wine Club and was a big influence on how we think about wine at Hawksmoor.





STICKY TOFFEE PUDDING WITH CLOTTED CREAM (2010)

We've always been blessed with many of the basic pre-requisites for producing the perfect after-dinner puddings: a sweet tooth and an age and a British education that ensures the word 'dessert' rarely passes our lips. What we may have lacked until Carla Henriques arrived was skill. This Portuguese Princess of Pastry graced us with her presence in 2010 and, after a crash course in traditional English fare, became Hawksmoor's Queen of Puddings. We have never looked back.

She's embraced Huw and Richard's philosophy of endless tweaking and this sticky toffee pudding is her masterpiece. At Richard's insistence her many variations in search of perfection included one with a heart of molten Stilton – he (unsurprisingly) loved it, everyone else not so much.

VINHOS BARBEITO MALVASIA 20 YEAR OLD, LOTE 14050

We've had a strange obsession with sweet and fortified wines for a long time, which in Will's case at least probably comes from being one of the only teenagers in Britain to end up with vintage Madeira when raiding his mum's drinks cabinet. This one, rather than coming from Fiona's drinks cabinet, was discovered by Becca, who after 6 years with us and despite her tender years, is now in charge of wine for all our restaurants, and shares our weird, geeky passions.

Madeira was discovered by accident, as wine from the island would be fortified with spirit to protect it on long sea voyages, then loaded onto ships which would accidentally 'bake' the barrels of wine in tropical heat creating Madeira's distinct nutty, oxidative style – a brilliant match for our dark, caramelised sticky toffee pudding.



SALTED CARAMEL ‘TRIBUTES’ (2012)

Over the years we’ve played around with lots of fondly remembered dishes from our childhoods. From roast beef and sticky toffee pudding to macaroni cheese and trifle. So far so safe, but we’ve found that some of our experiments in nostalgia have got us into legal hot waters (or at least into trouble with a few angry trademark lawyers).

Except for our Sausage & Egg HkMuffin (on the breakfast menu at Hawksmoor Guildhall), all of these forays into the bad lands of intellectual property law have been on sweeter side of things. We had to rename an oft-Instagrammed Ferrero Rocher tribute (now known as ‘The Ambassador’s Reception’) after a threat of legal action, and then there are our ‘Salted Caramel Rolos.’ Created after Carla worked with our great friend and master chocolatier, Paul A Young, Jay Rayner declared that “The mayor’s office should denote these a London landmark”. Again, a lawyer disagreed and we switched the name to the less incriminating ‘Tributes’.

CLERK OF THE WORKS WHISKY (2016)

One of our resident Scotch obsessives was so taken with a particular cask he tried at the Craggenmore distillery that he insisted the master distiller, Laura Vernon, bottle it up just for us. Distilled on the edge of the river Spey, it’s a 16 year old single cask single malt. Rich and full with biscuit and sweet spice and a lingering finish. We’ve named it Clerk of the Works after our namesake Nicholas Hawksmoor, who built the beautiful Christ Church Spitalfields a couple of hundred yards from our first restaurant.



HAWKSMOOR SPITALFIELDS (2006)

157a Commercial Street, London, E1 6BJ

Tel. 020 7426 4850

HAWKSMOOR SEVEN DIALS (2010)

11 Langley Street, London WC2H 9JG

Tel. 020 7420 9390

HAWKSMOOR GUILDHALL (2011)

10 Basinghall Street, London, EC2V 5BQ

Tel. 020 7397 8120

SPITALFIELDS BAR (2012)

157b Commercial Street, London, E1 6BJ

Tel. 020 7426 4856





HAWKSMOOR AIR ST (2012)

5a Air Street, London, W1J 0AD

Tel. 020 7406 3980

HAWKSMOOR KNIGHTSBRIDGE (2013)

3 Yeoman's Row, Knightsbridge, SW3 2AL

Tel. 020 7590 9290

HAWKSMOOR MANCHESTER (2015)

184-186 Deansgate, Manchester, M3 3WB

Tel. 0161 836 6980

HAWKSMOOR NEW YORK (2017)

