
A DECADE OF
HAWKSMOOR

in

SIX COURSES,
SIX DRINKS

and

SIXTEEN PEOPLE



10 YEARS AGO



...a pair of naive old school friends, Will and Huw, stumbled upon a boarded-up kebab shop on what was then a pretty grim East London street.

An eventful few months followed: a handshake from a generous bank manager (who was credit crunched out of his job before his promised loan materialised), a hastily signed contract (we signed a 20 year lease before the loan fell through), a realisation that the bar directly beneath (whose music came full blast through the floor) was actually an illegal strip club, lots of sleepless nights, a tearful phone call to mum and dad (who crazily offered to remortgage their home/cafe), a cross-country search for Britain's best beef, a frantic eBay furniture spree, a quick repaint ... and hey presto! (kind of), the kebab shop became a steakhouse.

We've put this menu together to commemorate the dishes, drinks and people central to Hawksmoor's first ten years.



SHAKY PETE'S GINGER BREW (2008) OR MARMALADE COCKTAIL (2006)*

It's rare for a genuinely new cocktail to come along that makes a real and lasting impression. Over the last 30 years there's been the Cosmopolitan, Espresso Martini, Bramble and Penicillin, but that's about it. We don't want to speak too soon, but maybe one day Shaky Pete's Ginger Brew could be added to that list. His 'turbo shandy for the discerning drinker' quickly became our biggest seller, has become a fixture at dozens of bars around the country and was recently voted #1 on the 'Power Cocktail' list.

The Marmalade Cocktail has even more heritage; it's one of Harry Craddock's 'Anti-fogmatics' from the 1920s. Like 'Shaky' Pete Jeary, Nick Strangeway worked at Hawksmoor (as our first General Manager) for many years 'back in the day' and enjoyed nothing more than reviving long lost classic cocktails like this one. Amongst his many current interests is Hepple Gin, a spectacular gin that we are proud to have had a small role in helping get started.

SHORTTRIB NUGGETS WITH KIMCHI KETCHUP (2012)

When we converted a former illegal stripclub beneath our Spitalfields restaurant into a bar, it gave us an opportunity to indulge our less serious side. These Shorttrib Nuggets have been on the menu from day one, along with kimchi ketchup for dipping. (Oh kimchi, you much-abused victim of dreaded 'food trend' status. When we first put kimchi in a burger at Seven Dials in 2010 the only other place you could find the stinky but delicious stuff was at a handful of Korean restaurants. Now it's on the menu at Wetherspoon's. Despite your fall from cult to cliché we've stuck with you – you taste too damn good.)

* A glass of Champagne is available for the non-gin lovers amongst you:
[Bruno Paillard Première Cuvée, Champagne NV](#)





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 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.

MATHIS BASTIAN RIESLING 2013 MOSELLE, LUXEMBOURG

Our whole career is really just an excuse for eating and drinking with friends, and our wine lists began in the same way, with Nick sitting down with Tim Gould* over a steak, drinking a lot and talking about wine and people. We love hearing about kindred spirits and great wine stories, especially if they're a bit quirk and involve great wine. This Riesling ticks all the boxes; the wine is made by identical twin sisters, it's from Luxembourg, a landlocked little country that barely exports any of its wine, and we've never heard anyone say 'hey, a Riesling would be a great match for your pork belly ribs!' Nonetheless, despite its esoteric background we were blown away by the elegance of this zesty wine, which turned out to be the most delicious match with the salty sweetness of the 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.



FILLET 300G (2008) OR RIB-EYE 350G (2006)
WITH BONE MARROW (2008), TRIPLE COOKED CHIPS (2006),
SPINACH (2006) AND ANCHOVY HOLLANDAISE (2012),
STILTON HOLLANDAISE (2011), BÉARNAISE (2006)
OR PEPPERCORN (2006)

When Hawksmoor began we were purists: we had three steaks on our menu: rib-eye, for the fat, rump, for the aging, and sirloin, for the gnawable bone. Eventually, however, we fell in love with Tim's juicy fillet (ooh er), but as men who have always hankered after a bit of fat we made sure it was accompanied onto the menu by bone marrow, which we would smear all over it. Our obsessions have developed beyond meat and fat over the years, and Dickie in particular has from time to time suffered the fad addictions of a woman pregnant with triplets: marmalade, Stilton, kimchi and, perhaps most durably of all, anchovy. When Jay Rayner wrote about his anchovy hollandaise he said, "you could easily slip into a hotel room with a sauce boat of it and a consenting adult and lose a whole afternoon".

AU BON CLIMAT, 'KNOX ALEXANDER' PINOT NOIR 2012
(WITH FILLET) SANTA MARIA VALLEY, USA

For 10 years California has always featured prominently on our list. Knox Alexander, from the indomitable Jim Clendenen mentioned above, was featured on our first ever menu and hasn't budged since. Jim is known for his big, bold personality and total lack of 'filter'. By contrast the Burgundian-influenced wines of Au Bon Climat are a picture of balance and restraint.

CHÂTEAU DU TERTRE, MARGAUX 2006
(WITH THE RIB-EYE) BORDEAUX, FRANCE

When we first opened Will and his wine journalist mum, Fiona, did a mammoth steak and wine tasting and discovered the huge differences that different cuts, cuissons and sauces made to the ideal accompanying wine. Ever since, we've been obsessed with steak and wine matching. Now Fiona regularly advises us on great matches and on occasion helps us pick a few small parcels of wine. Rib-eye is a great match for 2006 Bordeaux, like this amazing Château du Tertre.




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.

CÉSAR FLORIDO 'CRUZ DEL MAR' CREAM SHERRY, CHIPIONA, SPAIN

We've had a strange obsession with sweet and fortified wines for a long time, which in Will's case probably comes from being one of the only teenagers in Britain to end up with cream sherry when raiding his mum's drinks cabinet. This one, rather than coming from Fiona's secret stash, 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. Cream sherry was first made in the 1860s by blending different sherries, usually including Oloroso and Pedro Ximénez, although Will's 1992 creative attempts to continue this process by mixing it with gin and R-Whites was much less successful, and is 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)





HAWKSMOOR

