

HAWKSMOOR

Le Crunch 75
Somerset cider brandy,
Normandy apple aperitif, Champagne
11.50

Sour Cherry Negroni
Tanqueray Gin, Campari, Martini Rubino,
Sour Cherry
11.50

Palmer & Co Brut/Rosé
Champagne, France
11.50/12.50

Hawksmoor Calling
Fords gin, Scottish honey,
chamomile, fino sherry, fizz
12.00



OYSTERS



Natural
six 18.00

Scotch bonnet
six 19.00

STARTERS

Isle of Mull scallops 16.00
roasted with white port & garlic
Smoked mackerel salad 9.00
Jersey royals, watercress & horseradish
Armstrong's smoked salmon 12.00
Hawksmoor cure, crowdie, soda bread
Half native lobster 8.00/100g
with garlic butter

Eyemouth crab on toast 13.50
cucumber salad
Potted beef & bacon 9.50
Yorkshires & onion gravy
Fillet carpaccio 13.50
pickled chestnut mushrooms, parmesan
Old Spot belly ribs 11.50
vinegar slaw

Bone marrow with onions 8.50
sourdough toast
Hawksmoor Caesar 9.00/12.50
Cantabrian anchovies
Wye Valley asparagus 10.00
with Hollandaise
Spring vegetable salad 8.00
goats curd, heritage radishes & sourdough crisp

MAINS

Halibut 9.00/100g
with tartare sauce
Royal sea bream 23.00
baked in paper with rosemary, garlic & chilli

Half native lobster 8.00/100g
with garlic butter
Half grilled chicken 16.00
with Béarnaise

Hawksmoor Hamburger & chips 17.00
with Ogleshead or Stilton
Ricotta dumplings 17.00
peas, broad beans, asparagus & wild garlic

STEAKS

The key to good steak is happy cattle. We've spent over a decade working with farms in England and Scotland sourcing ethical dry-aged beef from native breeds that live a good life eating their natural food – grass.

Chateaubriand 14.00/100g
Porterhouse 10.50/100g
Bone-in prime rib 9.50/100g
T-bone 9.25/100g

Fillet (275g) 37.00
Sirloin (350g) 33.00
Rib-eye (350g) 32.00
Rump (300g) 23.00

Extras
Two fried eggs 3.00
Grilled bone marrow 5.00

Sauces 3.00: Béarnaise, Peppercorn, Bone marrow gravy, Anchovy hollandaise, Stilton hollandaise

Cast-iron fillet steak with bone marrow skirlie 30.00

SIDES

Beef dripping fries 5.00
Buttered Jersey Royals 5.50
Mash & gravy 5.00
Tunworth mash 6.50
Macaroni cheese 6.00
Baked sweet potato 4.00

Spinach, lemon & garlic 5.50
Creamed spinach 5.50
Buttered greens 5.00
Wye Valley asparagus 7.50
Buttered sprouting broccoli 5.50
Maple bacon 4.50

Hawksmoor Caesar 4.00
Butter lettuce & herb salad 4.00
The Palmerston sourdough 3.50
with Edinburgh Butter Co. salted butter

EXPRESS MENU 2 COURSES £22 / 3 COURSES £25 (EVERY DAY UNTIL 6 PM)

Potted beef & bacon
Spring vegetable salad
Smoked mackerel salad

Rump or fillet tail (+5.50) & chips
Royal sea bream
Ricotta dumplings

Peanut butter shortbread
Sticky toffee sundae
Yogurt & lemon cheesecake

SUNDAY ROASTS SLOW ROAST RUMP WITH ALL THE TRIMMINGS 23.00

BYO MONDAY £5 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO THE BILL. ALL CASH AND CARD TIPS GO DIRECTLY TO STAFF.

We cannot guarantee the absence of traces of nuts or other allergens, cheese may be unpasteurised. Please advise a member of staff if you have any particular dietary requirements.

HAWKSMOOR IS A
CARBON NEUTRAL
RESTAURANT
GROUP



ST ANDREW AND THE SEVEN-HEADED DRAGON



Keeping up with the Joneses can be costly. The National Bank of Scotland first opened on this spot in 1825, but tired of being overshadowed by their more prestigious neighbours – the Royal Bank of Scotland and the British Linen Bank – they flattened the building in the 1930s and started again.

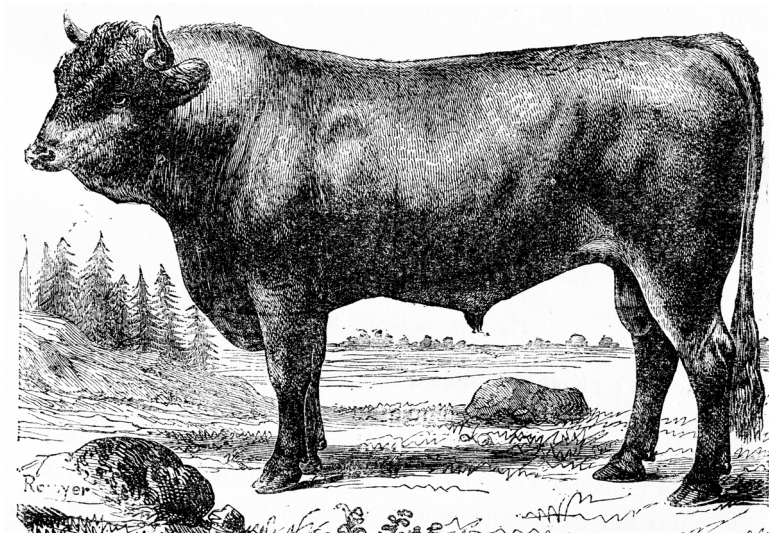
They turned to the architects responsible for London's Ritz Hotel and gave them two key instructions: create a modern forward-looking headquarters using the finest possible materials, and, most importantly, make sure it's the tallest building on St Andrew Square.

The architects followed their brief, drawing inspiration from America's opulent Art Deco banks. They sourced rare hardwoods from around the world and commissioned master craftsmen and important artists. Eleven years and a significant amount of cash later, the amazing Grade A listed 'building of national importance' you find yourselves in was born. And, until pesky Harvey Nicholls arrived, it was indeed the tallest building on the square. Hopefully it will outlive the bank it was designed for (which within twenty years had ceased to exist) by many centuries.

As well as lining every surface with polished limestone, the architects asked Sadie McLellan, now thought of as one of the greatest Scottish artists of the twentieth century, to create the etched windows you see around you. In them she pays homage to the pillars of Scottish industry: engineering, shipping, printing, architecture, agriculture, fisheries, education and weaving. Unfortunately, no seven-headed dragons like the one in her enormous Marian Window at Pluscarden Abbey.

We've tried to stay true to the building's heritage, searching far and wide for reclaimed materials from the era and incorporating gems from, amongst others, a grand Glaswegian townhouse, the British Museum and a Blackpool ballroom. In turn, we've also paid homage to Sadie McLellan by creating the McLellan Room for private dining and events (dragons optional). For forty years or so this room has been hidden from public view, it's a pleasure to open the doors up once again and give the building the audience it deserves.

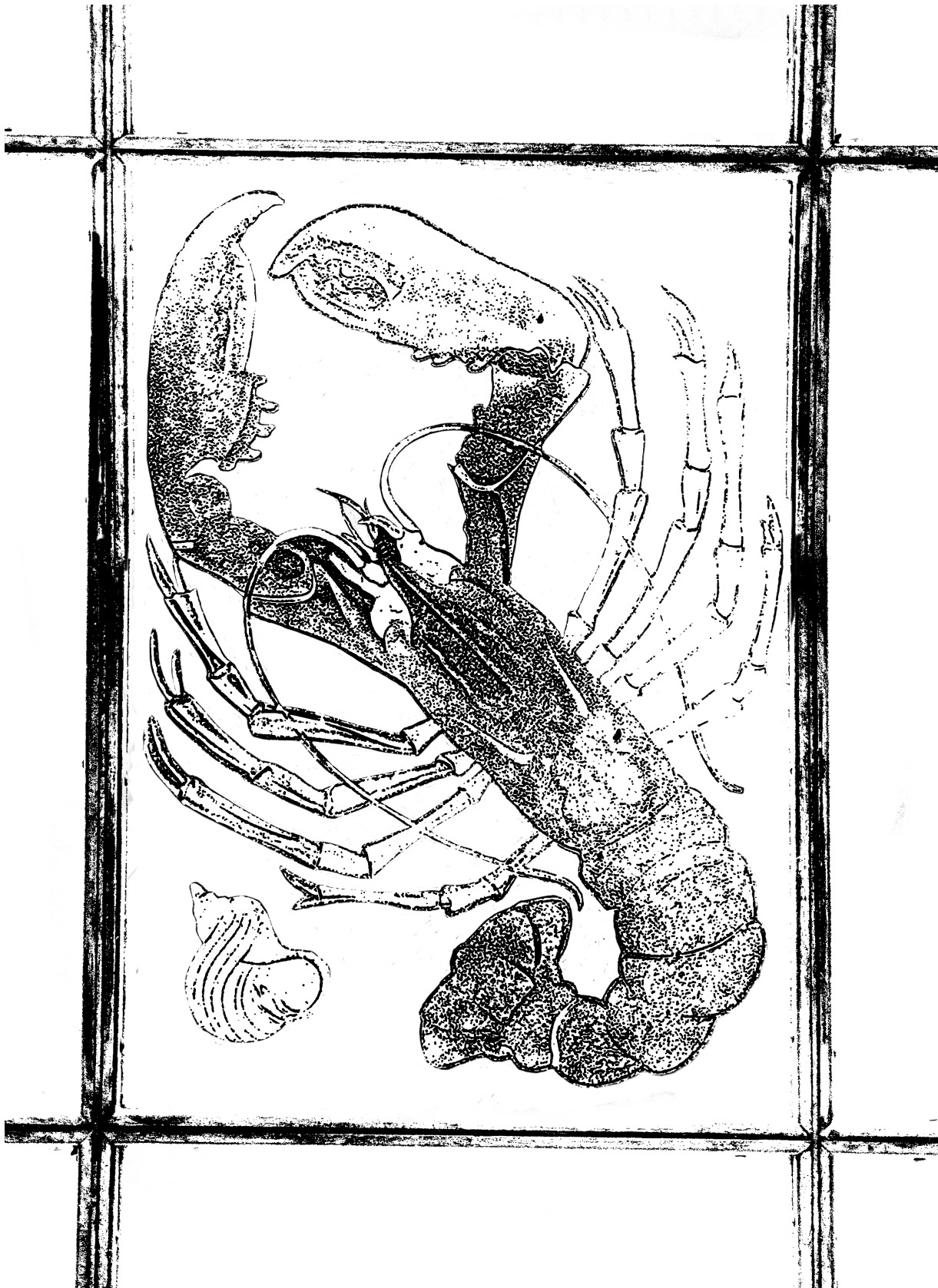
THE BLACK PRINCE AND THE BARMAID



What happened when the Black Prince of Tillyfour got it on with the Barmaid of Portlethen? 280 days later (or thereabouts) out popped Queen Mother, the latest addition to a herd that also included Buxom Polly, Madame Loftus and Linty of Wingfield. That was back in 1870 when men were men and cows had proper names. These Buchan humlies were early members of a breed now better known as Aberdeen Angus, which alongside shaggy Highlands, Galloway's 'Oreo cow' belties, red Luings and hardy Shetlands, are one of Scotland's great gifts to the world of beef.

One of the joys of opening in Edinburgh has been touring the country – from the Borders to the Highlands, the Western Isles to Aberdeen – in search of farmers rearing traditional Scottish cattle the old fashioned way. People like Iain Mackay and Claire Simonetta and their small fold of Highlands on the untouched hills of Torloisk or Kenneth Headspeath and his pedigree Highlands and Belted Galloways (and Hebridean lamb, which we also had to get on the menu) which roam the heather moorland of Glenshee.

Their cattle still have real names like Tobergill Minstrel, Neil of Dunvegan and Princess Dubh of Cnoc na Sith (Black Princess from the Peaceful Hill) and you'll find them on our blackboards alongside the beef from farmers we've been working with north and south of the border for over a decade.



A detail from Sadie McLellan's FISHERIES window created for this room in 1942 as part of her series celebrating the traditional pillars of Scottish industry.

Scotland is indeed blessed with glorious seafood and we've hunted far and wide for the best of the best. From Guy Grieve's hand-dived scallops from the Isle of Mull to Loch Duart salmon smoked to our recipe just down the road at Armstrong's of Stockbridge. And the lobsters? They're from the Firth of Clyde, between Troon and the Isle of Arran.