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Green Snapper

*Pod vodka, green tomato,
jalapeño, lime*

Mellow Yellow Spritz

*Botivo non-alc aperitif,
elderflower, lemon, soda*

Steak frites

dry-aged rump, beef dripping fries, bone marrow & onions, watercress

Steak salad

charcoal-roasted beets, horseradish

Steak sandwich

porcini hollandaise, parmesan, fried shallots

Brixham calamari

cuttlefish steak, cucumber salad

Hawksmoor burger

served with triple-cooked chips or salad

Steak & bone marrow pie

*Madeira gravy,
croissant pie crust*

Winslade Wellington

*celeriac, oyster mushrooms,
shiitakes, Winslade cheese*

EXPRESS MENU

2 courses / 3 courses

Potted beef & bacon
Smoked mackerel salad
Ash-baked beetroot

Steak frites
Sea bream
Celeriac &
Sharpham Park spelt

Sticky toffee sundae
Peanut butter shortbread
Frozen lemon meringue pie



Our story starts early one morning.

Genius chef, renowned tinkerer and long-time friend of Hawksmoor, Robin Gill, notices a glut of croissant dough in his bakery. The time for making morning pastries had passed, and his thoughts (as they so often are) were on lunch.

WHAT TO DO?

Swirl it up and stick it on a pie of course.



AND WITH THAT, PIE-CRUST HISTORY CHANGED FOREVER

When our own arch tinkerer, Matt Brown (a former Head Chef of two restaurants with three Michelin stars), started hatching plans for an epic Hawksmoor steak pie, Proustian memories of Robin's pie set thoughts whirring, and the chef-equivalent of the bat signal was sent to Robin ... a collaboration?

The result of the duo's pie-eyed culinary experimentations? Our Steak & bone marrow pie - dry-aged steak slow-cooked generously with Madeira, topped with a bone-skewered crust made with Robin's genius swirly cro-dough.