

HAWKSMOOR

Hawksmoor Bloody Mary

Absolut vodka, Fino Sherry, Hot Sauce, Lemon, Tomato Juice

Champagne Cocktail

*Seven Tails XO, Jasmine,
Champagne*

Longshore Drift

*Coast Ruby non-alc aperitif,
grapefruit, Coast tonic*

SUNDAY ROAST

Roast Beef

*Dry-aged beef rump, beef-dripping roast potatoes, Yorkshire pudding,
roasted carrots, buttered greens, roasted garlic, bone marrow gravy.*

Sunday Feasting

For 2 or more.

*Choose any of our blackboard sharing cuts and add the trimmings.
Cuts most suitable for a Sunday-style feast are Prime Rib and Chateaubriand.*

See blackboard for cuts ~

SUNDAY SIDES

Hawksmoor Stuffing

*Other Sunday roasts come with
a delicious stuffing. Why not Roast Beef?*

*We're rewriting the rule book with
a decadent mix of bone marrow, onions,
high-grade sausage and lots of fresh herbs.*

Cauliflower cheese

Celeriac mash & sausage gravy

Roasted bone marrow & onions

~ Unfortunately we are unable to guarantee roasts after 5pm ~

“*The feeling of friendship
is like that of being comfortably
filled with roast beef; love, like being
enlivened with champagne.*”

Samuel Johnson, 1772

We've been thinking
about Sunday roast a lot recently..

For many years our roast has been an Hawksmoor stalwart, twice rated Best Sunday Lunch in the UK. Recently we took it to bemused New Yorkers, who soon took it to their hearts:

*“Of all the things that Americans shed for independence from
Britain, why did we leave the Sunday roast behind?”*

EATER NY

Now we're breathing new life into Sundays this side of the pond by welcoming a host of new sharing sides that dial the Hawksmoor Sunday roast experience up to eleven.

Bruce Springsteen sang that, *“Everybody's got a hungry heart”*. After a dialled-up Hawksmoor Sunday roast, every heart, belly and soul is sure to be full to the brim.