

Hawksmoor Bloody Mary

*Absolut vodka, spice mix,
tomato juice*

12.50

Mellow Yellow Spritz

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

8.00

Flatiron steak, Café de Paris ... 19.50

beef dripping fries, steakhouse salad

Rump steak & chips ... 21.00

beef dripping chips, steakhouse salad

Short-rib au poivre ... 22.00

mash or beef-dripping fries

Tunworth Royale patty melt ... 16.00

gherkin ketchup, shoestring onions

Beefsteak pudding ... 25.00

beef-dripping chips, mushy peas, gravy

Charcoal-roasted hake ... 19.00

vinegar peppers, fresh basil

Salt-baked celeriac ... 18.00

Hen of the Woods, whipped cashew 'ricotta', marjoram

EXPRESS MENU

2 courses £26, 3 courses £29

Potted beef & bacon

Smoked mackerel salad

Bitter leaves & blue cheese

Rump steak & chips

(fillet tail +£6)

Sea bream

Charcoal-roasted squash

Sticky toffee sundae

Peanut butter shortbread

Hot chocolate tart

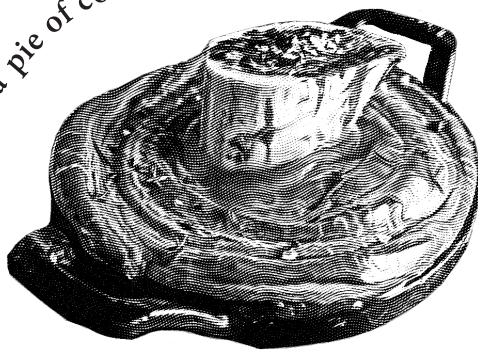


Our story starts early one morning.

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.