

**Hawksmoor Bloody Mary**

*Absolut vodka, spice mix,  
tomato juice*

12.50

**Mellow Yellow Spritz**

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

8.00

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Flat iron 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, mushrooms, 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 leaf salad

Steak frites  
*(fillet tail +£6)*  
Whole royal sea bream  
Roasted butternut squash

Sticky toffee sundae  
Peanut butter shortbread  
Hot chocolate tart

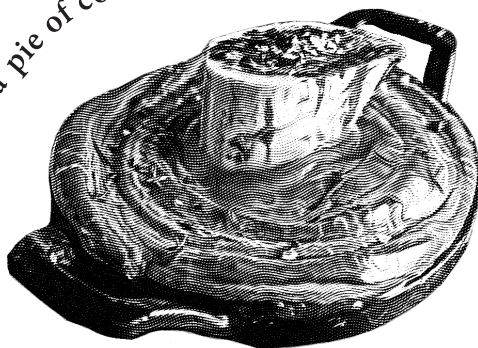


# Our story starts early one morning.

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.