

HAWKSMOOR

LUNCH MENU

Ultimate Manhattan
Michter's bourbon & rye, Cocchi
Torino, Little City sweet vermouth
25

Sour Cherry Negroni
Fords gin, Martini Rubino,
sour cherry, Campari
23

Coates & Seely 'Britannique'
Brut Reserve, NV
Hampshire, England
22

Natural*
East Coast
14 / 28 / 56

Scotch bonnet*
Scotch bonnet mignonette
16 / 32 / 64



OYSTERS
(three / six / dozen)
CHILLED SEAFOOD

Vietnamese*
ginger, soy, crispy shallots
16 / 32 / 64

Bone marrow
charcoal-roasted
19 / 38 / 76

GRAND SEAFOOD TOWER

Natural and dressed oysters, Shrimp cocktail, Cape Cod scallop crudo, Chilled Maine lobster, Jonah crab claws 160 / 220

STARTERS

Steelhead tartare* citrus, ginger, chili	28	Charcoal-roasted scallops white port & garlic	29	Potted beef & bacon Yorkshires & onion gravy	25
Shrimp cocktail chili crunch cocktail sauce	29	Steak tartare* rump, filet, pickled shiitake mushrooms	29	Roasted bone marrow slow-cooked onions	25
Hawksmoor smoked salmon herbed cream cheese, Guinness bread	24	Carolina-spiced pork belly vinegar slaw	25	Ash baked beets salad pickled fennel, horseradish, hazelnuts	19
Fried Louisiana shrimp tartar sauce	29	Jonah crab claws crab shack mayo	38	Caesar salad Cantabrian anchovies	20

CHARCOAL-GRILLED STEAKS

Carefully selected from wide-open ranches in the Pacific north-west and small family farms in the north-east.

Dry-aged and grilled over live-fire charcoal.

NORTHWEST RANCHES

Rump 12oz	45
Filet 8oz/12oz	73/95
Rib-eye 12oz/16oz	73/95
Strip 14oz	73

SHARING CUTS

Porterhouse	6.5/oz
Chateaubriand	6.5/oz

100% GRASS-FED

Sirloin on the bone	7/oz
Ribchop	7/oz

LONG-BONE RIB CHOP

As served at Dolly's of London,
world's first steakhouse,
1702-1856
7/oz

ELEVATE YOUR STEAK

Charcoal-grilled half Maine lobster 3.5/oz • Vermont smoked bacon 14 • Grilled bone marrow 16 • Two fried eggs* 8
SAUCES 7.50 : Anchovy hollandaise • Boucher Blue hollandaise • Béarnaise • Peppercorn • Bone marrow gravy

MAINS

East Coast Halibut café de paris butter, provencal breadcrumbs	51	Whole Maine lobster roasted over charcoal	3.5/oz	Cast-iron filet steak* bone marrow skirlie	70
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SIDES

Beef fat fries	12	Mushrooms Diane	14	Boston lettuce & herb salad	13
Mash & gravy	14	Spinach, lemon & garlic	14	Caesar salad	14
Macaroni & cheese	14	Creamed spinach	14	Second Helping	4.5
Sourdough & cultured butter	7	Atlas carrots	14	What do you get? Nothing. But a hungry child receives three days of life-saving nutrition from Action Against Hunger.	

SUNDAY ROAST Slow roast rump with all the trimmings ~ 55 (Sundays 11:45pm - 4.30pm)

EXPRESS MENU 1 Course ~ 25 2 Courses ~ 40 3 Courses ~ 55 (Mon - Sat 12pm - 3pm)

BYO MONDAY \$10 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

ALL OUR BEEF IS REARED ON NORTH AMERICAN FARMS. ALL SEAFOOD IS SUSTAINABLY FISHED FROM NORTH AMERICAN WATERS.

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.

