

HAWKSMOOR

EXMOOR CAVIAR

crème fraîche & beef-dripping hash browns
45



OYSTERS



Jersey Rock oysters
lemon, classic mignonette
three 12 / six 24 / dozen 48

Scotch Bonnet
Scotch Bonnet mignonette
three 12.75 / six 25.5 / dozen 51

Bone marrow oysters
roasted over charcoal
three 12.75 / six 25.5 / dozen 51

CHILLED SEAFOOD

SEAFOOD PLATTER

Jersey Rock oysters, Dressed Devon crab, Scallop crudo, Crevettes, Pickled cockles 75 add Lobster +30

Dozen crevettes cocktail sauce, mayonnaise	14	Scallop crudo citrus, ginger, chilli	7	Dressed Devon crab mayonnaise, toasted sourdough	19.50
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STARTERS & SALADS

Charcoal-roasted scallops white port & garlic	21	Fillet carpaccio pickled chestnut mushrooms, parmesan	16	Ash-baked beets pickled fennel, horseradish, hazelnuts	9.5
Hawksmoor smoked salmon herbed cream cheese, Guinness bread	16	Roasted bone marrow slow-cooked onions	12	Caesar salad Cantabrian anchovies	11/14.5
Half native lobster garlic butter	10.2/100g	Old spot belly ribs vinegar slaw	16	Smoked mackerel salad new potatoes, watercress, horseradish	12

Yorkshire Sloppy Joes 12
Yorkshire puddings, Farm Wilder mince, horseradish

CHARCOAL-GRILLED STEAKS

The key to great steak is happy cattle. We source from farms we trust across the country.
Dry-aged and grilled over live-fire charcoal.

Chateaubriand Bone-in prime rib Porterhouse	16/100g 13.5/100g 13.5/100g	T-bone Fillet (275g / 350g) Rib-eye (350g / 450g)	12.5/100g 45/57 43/57	Sirloin (350g/450g) Rump (275g) Chateaubriand for 2 (600g)	42/51 27 96
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RARE BREED STEAKS

Saving Britain's rare and native breeds
in partnership with the Rare Breed Survival Trust
see blackboards

PRIME RIB ROAST

Yorkshire pudding, braised rib, Madeira gravy, horseradish
45
an all-week roast, American style. limited availability

ELEVATE YOUR STEAK

Grilled bone marrow 6.5 • Cows-in-blankets 7.5 • Bone marrow stuffing 8 • Half native lobster 10.2/100g
SAUCES 4: Béarnaise • Peppercorn • Bone marrow gravy • Anchovy hollandaise • Cornish Blue hollandaise

MAINS

Monkfish grilled over charcoal	14.2/100g	Cast-iron fillet steak bone marrow & onions	42	Charcoal-roasted hake brown butter. lemon, capers	21
Native lobster garlic butter	10.2/100g	Charcoal chicken Ana Mari roast garlic, olive oil, lemon	25	Winslade Wellington (v) celeriac, mushrooms, Winslade cheese	26

SIDES

Beef dripping chips	7	Macaroni cheese	8	Spinach, lemon & garlic	7
Beef dripping fries	7	Garlic mushrooms	6.5	English lettuce & herb salad	6
Buttered Charlotte potatoes	6.5	Creamed spinach	7.5	Hawksmoor Caesar	7
Mash & gravy	6.5	Buttered sprouts & chestnuts	7	Toklas sourdough & butter	5

HAPPY MONDAYS B.Y.O.B.

Every Monday, corkage is £5 for any bottle.
For maximum value bring a Nebuchadnezzar.

SUNDAY ROAST 29.5

Slow-roast rump or Rib of beef with Yorkshire
pudding, roast potatoes and all the trimmings

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE
ADDED TO THE BILL. ALL CASH AND CARD TIPS
GO DIRECTLY TO STAFF.

We cannot guarantee the absence of traces of nuts
or other allergens, cheese may be unpasteurised.
Please advise a member of staff if you have any
particular dietary requirements.



B E E F S T E A K C L U B S

In the early 18th Century a number of Beef Steak Clubs began to spring up in London. They were part members' club, part secret society and all based around the wonder and marvel of beef steaks. The most famous of these, The Sublime Society of Beef Steaks, was formed by John Rich, the harlequin and machinist (now more prosaically known as a 'manager') at the Theatre Royal, Covent Garden. The club was frequented by actors, artists, men of wit and song, noblemen, royalty, statesmen and great soldiers. So stringent were the entry requirements that even the Prince Regent (the future King George IV) was merely placed on the waiting list.

The Sublime Society of Beef Steaks



Patrons considered themselves to be down-to-earth men of the people and would attend wearing simple clothes and rugged leather boots. They were said to embody the British spirit and saw beef as the sustenance of the nation (unlike France's "soup meager, frogs and sallads").

Members wore a ring with a picture of a gridiron and the words 'Beef & Liberty'. They were in stark contrast to the flamboyant and effeminate Macaroni Club, formed by rich young men freshly returned from the Grand Tour, who became associated with outrageous costumes and foreign food.

If you'd like to start your own Beef Steak Club (which we would be happy to host), here are a few guidelines from the Sublime Society:

The Club admitted no more than 24 brethren, everyone else (including the Prince of Wales) was put on a waiting list

•

Members were allowed to bring one guest per session

•

Three sessions a year were held with no membership

•

Payment was organized via a whip, with everyone paying the same

•

Members generally referred to themselves as "The Steaks"

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The toast at each session was "Ne fidos inter amicos sit, qui dicta foras eliminet", which today might be translated as "What's said at Steak Club stays at Steak Club"

THE HAWKSMOOR EIGHT

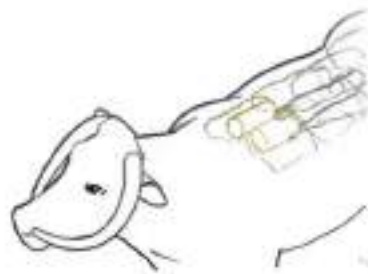


Fig. 1 Rib-eye



Fig. 2 Sirloin



Fig. 3 Porterhouse
T-Bone



Fig. 7 Prime Rib

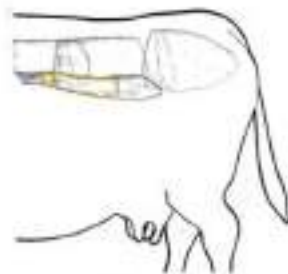
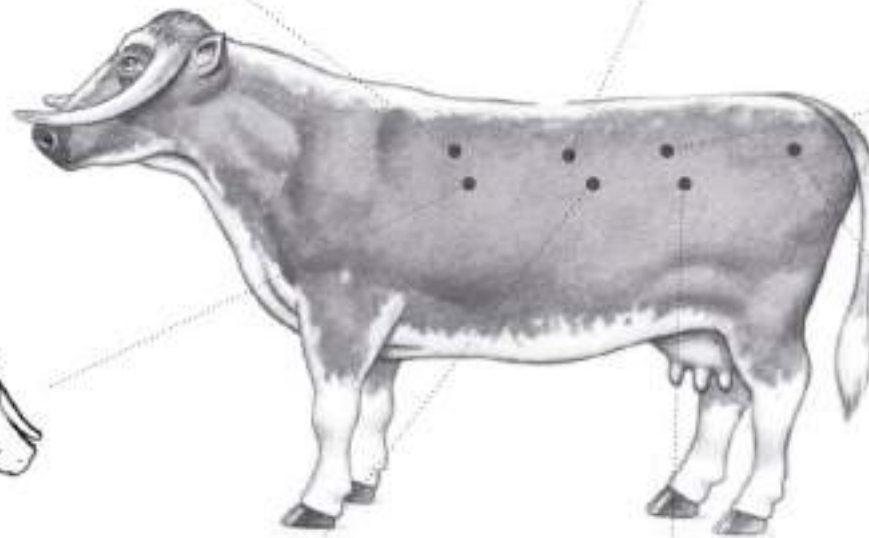


Fig. 6 Fillet

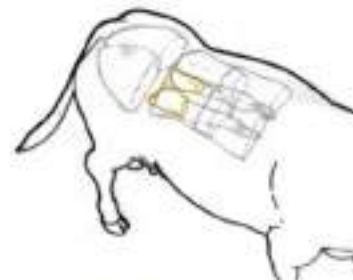


Fig. 5 Chateaubriand



Fig. 4 D-Rump

ABC OF A B CORP

We've always been wary of shouting about this kind of thing. ("I just want a ribeye and chips, please don't drown it all in self-congratulatory look-how-awesome-we-are-ness.") But... in August 2022 we became a certified B Corp, which feels like a moment to celebrate some of the things we're most proud of. And an excuse to give a MIGHTY SHOUT OUT to all the people we work with doing invaluable amazingness here and around the world.

A

ACTION
AGAINST
HUNGER

almost £2m raised

B

B CORP

Businesses balancing
profit and purpose

C

CYRENIANS

Delivering meals to Edinburgh's
most in need

D

DEVELOPMENT

1200 people (and growing)
building brilliant careers across
6 cities and 4 countries

E

EAT WELL

MANCHESTER

Cooking meals for families
affected by poverty

F

FEEDING

LIVERPOOL

Helping deliver
'Good Food for All'

G

GREEN RESTAURANT
ASSOCIATION

We're three star rated in the US

H

HOSPITALITY
ACTION

Help for people in our sector
when it's needed most

I

IN SCHOOLS

Supporting CHEFS IN
SCHOOLS to power brains

J

JOINING FORCES

with food-world friends to
set up A GOOD DINNER
and TODAY'S SPECIAL,
raising over £500,000

K

KELLY'S CAUSE

Improving mental
health in hospitality

L

LOCKDOWN

COMMUNITY

COOKING

Over 50,000 meals

M

MAGIC BREAKFAST

570,795 breakfasts funded
for school children

N

CARBON NEUTRAL

World's first steak restaurant
group

O

ON WHEELS

Our first NYC charity partner,
City Meals on Wheels, deliver
meals to the homebound elderly
in all five boroughs of the city

P

PEOPLE

Best Companies
(formerly Sunday Times Best
Companies) for over 10 years

Q

QUALITY

Supporting dozens of
small-scale food,
wine & liquor producers

R

REGENERATIVE
FARMING

Seeking out farms where
wildlife (and soil-life) thrives

S

SUSTAINABLE
RESTAURANT
ASSOCIATION

Maximum 3-stars for
the last 12 years

T

TERN (THE
ENTREPRENEURIAL
REFUGEE NETWORK)

Supporting food-focussed
start-ups

U

UNLOCKING
POTENTIAL

Helped set up 180 KITCHEN,
world's first community
kitchen inside a prison

V

VOLUNTEERING

Over 19,000 paid volunteering
hours available each year

W

WOOD STREET
MISSION

Getting food where it's
most needed in Manchester

X

X-MAS MINCE PIES

Supporting charity partners at
Christmas through the power of
mince pies

Y

YOU

None of this would have
been possible without
all of you. Thank you!

Z

NET ZERO

by 2030

ARISE SIR LOIN OF BEEF

Lancashire has played its part in England's proud beef history; for example the British White, which is one of the oldest breeds in Britain, originated from Whalley Abbey, a mere 30 miles from here. However, more famously*, it was the county that saw King James I knight a loin of beef.



Legend has it this happened just up the road at Hoghton Tower when His Royal Highness stayed in 1617. 'Jimmy' loved good eating, and one of his nobles pulled out all the stops when he turned up (spending so much on food and festivities during the three-day visit that he ended up spending a year in Fleet Prison to settle his debt).

He was so impressed by the size of the loin of beef at his table that, having had a few too many, he drew out his sword and knighted it.



The Hoghton coat of arms, suggesting they may have been a bit cattle-obsessed too.

*and almost certainly less factually ... the word sirloin originally appeared years earlier as 'surloyn', probably from the Middle French word surlonge with sur meaning 'over' and 'longe' meaning loin. (As all the cow-geeks will know the sirloin sits on top of the fillet, aka loin). If you'd like a further cow anatomy lesson have a look at the 'Hawksmoor Eight' on the back of someone else's menu

or

www.thehawksmoor.com/cow.