

# HAWKSMOOR

Champagne Cocktail  
Seven Tails XO, jasmine,  
Champagne  
17

Ultimate Steakhouse Martini  
Boatyard Vodka, Chardonnay,  
green peppercorn, olive brine  
15

Sour Cherry Negroni  
East London gin, Select Aperitivo,  
Asterley Bros vermouth, sour cherry  
14.5

## 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

Vietnamese oysters  
ginger, soy, crispy shallots  
three 12.75 / six 25.5 / dozen 51

## CHILLED SEAFOOD

### SEAFOOD PLATTER

Jersey Rock oysters, Dressed Devon crab, Scallop crudo, Shell-on prawns, Pickled cockles 75 add Lobster +30

Dozen shell-on prawns cocktail sauce, mayonnaise	14	Scallop crudo citrus, ginger, chilli	21	Dressed Devon crab mayonnaise, toasted sourdough	19.50
-----------------------------------------------------	----	-----------------------------------------	----	-----------------------------------------------------	-------

## STARTERS & SALADS

Charcoal-roasted scallops white port & garlic	21	Fillet carpaccio pickled chestnut mushrooms, parmesan	16	Ash-baked beetroots 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
Potted beef & bacon Yorkshire puddings & onion gravy	12	Old spot belly ribs vinegar slaw	16	Smoked mackerel salad new potatoes, watercress, horseradish	15

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

## 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

## RARE BREED STEAKS

Saving Britain's rare and minority native breeds,  
in partnership with the Rare Breed Survival Trust. See blackboards.

## MAINS

Monkfish grilled over charcoal	14.2/100g	Cast-iron fillet steak bone marrow & onions	39	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 / 45  
Slow-roast rump or Rib of beef with  
Yorkshire pudding, roast potatoes  
and all the trimmings.

**MARTINI BAR**  
Sub-zero Martinis, bar food and more.  
Midday 'til late.  
DJ Thursday - Saturday.



Please scan for allergen and  
dietary information.

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.



# “BEEF AND LIBERTY”

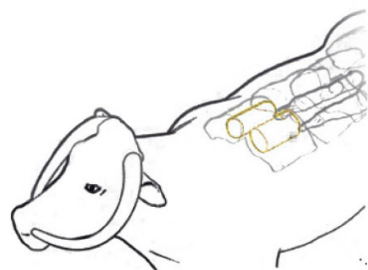
This was the motto and rallying cry of the Sublime Society of Beefsteaks back in eighteenth-century London.

Part members' club, part secret society, this group met weekly to consume vast quantities of beefsteak and booze. **JUST PUNCH, PORT AND PORTER.** No fancy French wines allowed.

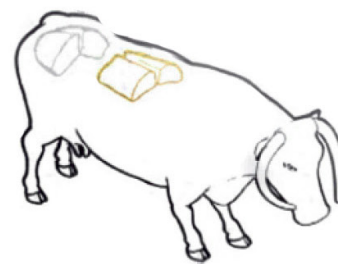
Initially comprised of actors, artists and songsmiths, before long everyone wanted in. Even the soon-to-be King George IV (then known as the Prince of Whales due to his formidable girth) joined their ranks, after a spell on the waiting list just like anyone else.

# THE HAWKSMOOR EIGHT

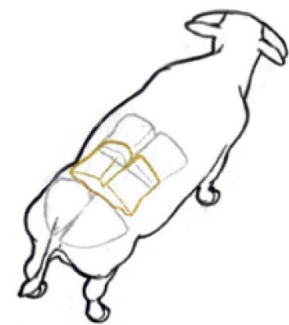
---



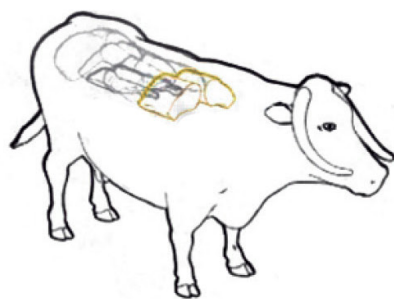
*Fig. 1* Rib-eye



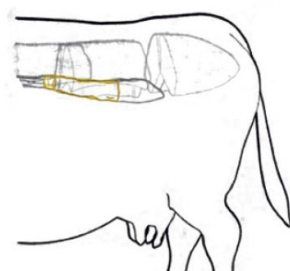
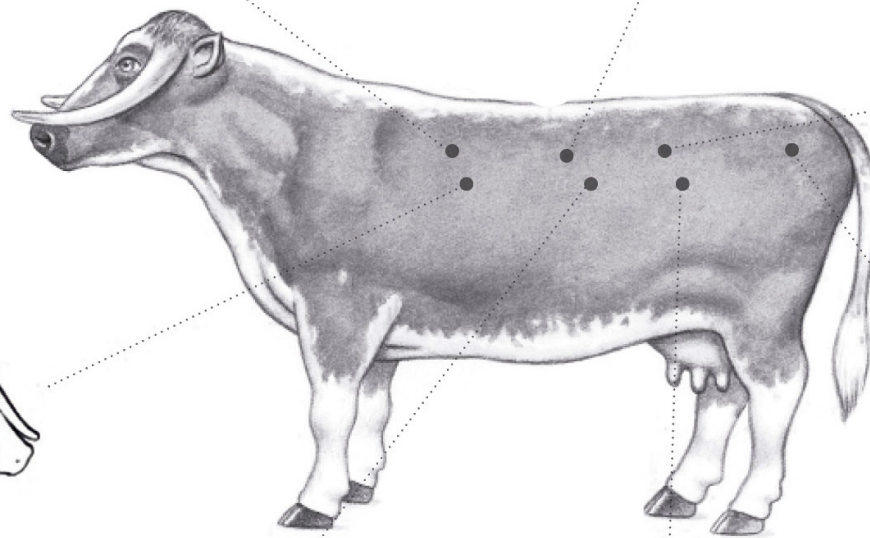
*Fig. 2* Sirloin



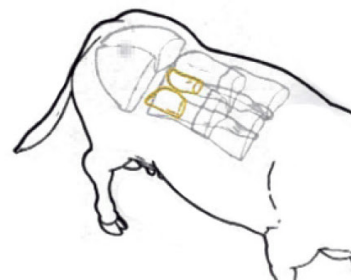
*Fig. 3* Porterhouse  
T-Bone



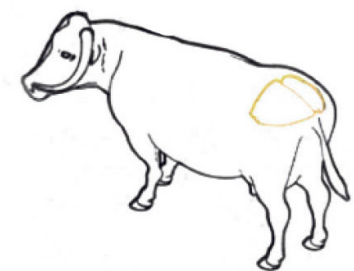
*Fig. 7* Prime Rib



*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