

HAWKSMOOR



OYSTERS



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

STARTERS & SALADS

| | | | | | |
|---|----|--|----|--|---------|
| Charcoal-roasted scallops <i>white port & garlic</i> | 20 | Eyemouth crab on toast <i>cucumber salad</i> | 18 | Denhead Farms asparagus <i>hollandaise</i> | 15 |
| Langoustine scampi <i>tartare sauce</i> | 15 | Old Spot belly ribs <i>vinegar slaw</i> | 14 | Ash-baked beetroots <i>pickled fennel, horseradish, pumpkin brittle</i> | 9.5 |
| Armstrong's smoked salmon <i>Hawksmoor cure, Guinness bread, crowdie</i> | 16 | Potted beef & bacon <i>Yorkshire puddings & onion gravy</i> | 12 | Hawksmoor Caesar salad <i>Cantabrian anchovies</i> | 13/14.5 |
| Dozen shell-on-prawns <i>cocktail sauce, mayonnaise</i> | 14 | Fillet carpaccio <i>pickled chestnut mushrooms, parmesan</i> | 16 | Smoked mackerel salad <i>new potatoes, watercress, horseradish</i> | 15 |
| | | Roasted bone marrow <i>slow-cooked onions</i> | 12 | | |

CHARCOAL-GRILLED STEAKS

The key to great steak is happy cattle, passionate farmers
and a little magic from our live-fire charcoal grill.

HAWKSMOOR EIGHT

| | |
|----------------------------|-----------|
| Rump (275g) | 27 |
| Sirloin (350g) | 42 |
| Rib-eye (350g/450g) | 41/51 |
| Fillet (275g/350g) | 44/55 |
| Chateaubriand for 2 (500g) | 80 |
| T-bone | 12.5/100g |
| Bone-in prime rib | 13.5/100g |
| Porterhouse | 13.5/100g |
| Chateaubriand | 16/100g |

LONGHORN FEAST

| | |
|--|-----------|
| The very special native breed that started it all 20 years ago. Limited availability. | |
| Rib-eye (400g) | 52 |
| T-bone | 13.5/100g |
| Porterhouse | 14.5/100g |
| Prime Rib | 14.5/100g |
| <i>Longhorn Feast served with Hawksmoor classic roasted bone marrow and slow-cooked onions</i> | |

ELEVATE YOUR STEAK

| | |
|---------------------|-----------|
| Grilled bone marrow | 6.5 |
| Two fried eggs | 3 |
| Maple bacon | 5 |
| Half native lobster | 10.2/100g |

SAUCES 3.5 EACH

| | | |
|----------------------------|---|------------|
| Béarnaise | • | Peppercorn |
| Bone marrow gravy | | |
| Anchovy hollandaise | | |
| Hawksmoor blue hollandaise | | |

MAINS

| | | | | | |
|---|-----------|--|----|--|------|
| Monkfish <i>grilled over charcoal</i> | 14.2/100g | Charcoal-roasted hake <i>vinegar peppers, fresh basil</i> | 21 | Royale burger <i>American cheese, dill pickle, spiked mayo</i> | 19.5 |
| Whole native lobster <i>garlic butter</i> | 10.2/100g | Cast-iron fillet steak <i>bone marrow skirlie</i> | 38 | Roasted celeriac & spelt (v) <i>Rainton Tomme cheese, mushrooms</i> | 19.5 |
| Surf & Turf <i>fillet steak, grilled half lobster, garlic butter</i> | 70 | Charcoal chicken Ana Mari <i>roast garlic, olive oil, lemon</i> | 24 | Winslade Wellington (v) <i>Winslade cheese, celeriac, mushrooms</i> | 26 |

SIDES

| | | | | | |
|------------------------|-----|--------------------|-----|-------------------------------|-----|
| Beef dripping chips | 6.5 | Macaroni cheese | 8 | Buttered asparagus | 8.5 |
| Beef dripping fries | 6.5 | Garlic mushrooms | 6.5 | Spinach, lemon & garlic | 7.5 |
| Buttered Jersey Royals | 6.5 | Creamed spinach | 7 | Butter lettuce & herb salad | 6 |
| Mash & gravy | 6.5 | Buttered greens | 7 | Hawksmoor Caesar | 6.5 |
| Tunworth mash | 8 | Baked sweet potato | 6 | Palmerston sourdough & butter | 5 |

SUNDAY ROAST Slow roast rump or sirloin with all the trimmings ~ 29/33 (Sunday only until 4:30pm)



PLEASE SCAN FOR
ALLERGEN & DIETARY
INFORMATION

AN OPTIONAL 12.5% SERVICE CHARGE WILL
BE ADDED TO THE BILL. ALL SERVICE CHARGE,
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.

