

BREAKFAST

ANTI-FOGMATICS

Harry Craddock, head bartender at the Savoy Hotel in the 1920s, thought it was a 'great necessity of the age' to develop some kind of 'anti-fogmatic, eye opener, bracer, corpse reviver or morning glory' to be drunk 'before 11am, or whenever steam and energy are needed'

Shaky Pete's Ginger Brew 10.00

Gin, homemade ginger syrup, lemon juice & topped with London Pride

'Breakfast Juice' 7.00

Dowie Dooley, 'Moxie' sparkling Shiraz NV McLaren Vale, Australia

Red Snapper 9.50

Gin, Sherry, tomato juice, harissa & Hawksmoor spice mix

Le Crunch 759.5

Somerset cider brandy, Normandy apple aperitif, Champagne

Harvey Wallbanger JNR 10.00

Absolut, mandarin shrub, lemon, vanilla, soda

Corpse Reviver No. 2 10.50

Beefeater, triple sec, Cocchi Americano, lemon, absinthe

HAWKSMOOR BREAKFAST

For 2 to share 40.00

Smoked bacon chop, sausages, (made with pork, beef, & mutton), black pudding, short-rib bubble & squeak, grilled bone marrow, trotter baked beans, fried eggs, grilled mushrooms, roast tomatoes,

HP gravy, unlimited toast

Full English 17.00

Plum Pudding bacon, sausage (made with pork, beef & mutton), black pudding, fried eggs, hash brown, grilled mushrooms, roast tomatoes, trotter baked beans, toast

Bacon Chop, Fried Eggs & Hash Browns 18.25

Short-Rib Bubble & Squeak, Fried Eggs & HP Gravy 10.00

Smoked Salmon with Scrambled Eggs 12.00

Manx Kipper & Poached Eggs 13.00

Eggs Benedict 9.25

Eggs Florentine 9.50

Eggs Royale 12.50

Lobster Benedict 18.00/36.00

STEAK & EGGS

add Fried Eggs & Hash Brown to any steak 3.75

Fillet (200g/300g) 24.00/36.00

Rib-eye (250g/400g) 20.65/33.00
Sirloin (300g/400g) 23.25/31.00
Rump (300g) 21.00
Chateaubriand 13.50/100g
Porterhouse 9.50/100g
Bone-in prime rib 9.00/100g
T-Bone 8.50/100g

SANDWICHES

Sausage & egg HK Muffin 9.50
Sausage Sandwich French Dip 8.00
Bacon Sandwich 8.00

FRUIT & GRAINS

Pink Grapefruit 4.50
Greek Yoghurt with Seasonal Compote 5.75
Granola with Yoghurt 5.75
Porridge with Golden Syrup 5.25

ON TOAST

Wild Mushrooms with Poached Eggs & Hollandaise 11.50
Avocado, Chilli & Lime 8.50
Unlimited Toast with Homemade Jams & Marmalade (for one) 4.25

JUICES & SHAKES

Amber: Carrot, orange, yellow pepper & ginger 5.25
Green: Cucumber, apple, pineapple & green pepper 5.50
Freshly squeezed orange or grapefruit 4.75
Freshly Pressed Apple 4.50
Cornflake Milkshake 5.75
add a slug of Bourbon add 4.00

SMALL BATCH COFFEE

Espresso, Macchiato 3.60
Capuccino, Latte, Flat White 3.85
Single Estate Filter 3.50

RARE TEA COMPANY

RAF English Breakfast, Tregothnan Earl Grey, Lost Malawi Black, Green Tea,
Jasmine Silver Tip, Chamomile, Wild Rooibos, Darjeeling, Peppermint, Lemongrass

LUNCH & DINNER

STARTERS

- Devon crab on toast 14.00
- Roast scallops with white port & garlic 16.50
- Half Dartmouth lobster 7.00/100g
- Hawksmoor smoked salmon 12.50
- Old Spot belly ribs 12.00
- Potted beef & bacon with Yorkshires 9.50
- Bone marrow & onions 8.50
- Heritage beetroot salad 9.00
- ash-baked & pickled, Beenleigh Blue
- Smoked mackerel salad 8.50
- heritage potatoes, watercress & horseradish
- Fillet carpaccio 13.00
- pickled chestnut mushrooms & parmesan
- Doddington Caesar 8.75/12.25

SEAFOOD

- Dartmouth lobster half/whole 7.00/100g
- Gilthead bream with garlic, rosemary & chilli 21.00
- Monkfish grilled over charcoal 9.00/100g

LARGE CUTS

These steaks are priced per 100g and are dependent on what we have in stock. They are big and don't generally come any smaller than 500g. Good if you're hungry or for two to share.

- Chateaubriand 13.50/100g
- Porterhouse 9.50/100g
- Bone-in prime rib 9.50/100g
- T-Bone 8.50/100g

STEAKS

- Fillet (300g) 36.00
- Rib-eye (400g) 34.00
- Sirloin (400g) 31.00
- Rump (300g) 22.00

SAUCES

Béarnaise, Peppercorn, Bone marrow gravy 3.00,
Anchovy hollandaise or Stichelton hollandaise 3.25

EXTRAS

Thick cut bacon 4.50
Two fried eggs 3.00
Grilled bone marrow 5.00
Half Dartmouth lobster 7.00/100g

THE REST

Hawksmoor Hamburger 17.00
with Oglesfield or Stichelton cheese
Herb-fed chicken 17.00
with Béarnaise sauce
Chargrilled heritage courgettes 18.00
Twineham Grange dumplings,
courgette fries
Surf 'n' Turf 60.00
fillet (300g), grilled half lobster

SIDES

Triple cooked chips 4.75
Beef dripping fries 4.50
Macaroni cheese 6.00
Mash & gravy 5.00
Roasted field mushrooms 4.00
Creamed spinach 6.00
Buttered English greens 4.50
Doddington Caesar 4.75
English lettuce & herb salad 4.50
Buttered new potatoes 4.50
Rye by the Water sourdough 3.50
Longman's butter
Spinach, lemon & garlic 6.00

SET LUNCH MENU

MENU

2 courses £20.00, 3 courses £23.00.

Available:

Monday 5.30-6.30pm & 9-9.30pm
Tuesday to Thursday 12-2.30pm & 5.30-6.30pm & 9-9.30pm
Friday 12-2.30pm & 5-6.30pm & 9-9.30pm

STARTERS

Potted beef & bacon with Yorkshires - Smoked mackerel salad- Heritage beetroot salad

MAINS

35-day aged rump or fillet tail (+6) & triple cooked chips - Whole roasted sea bream - Chargrilled heritage courgettes, Twineham Grange dumplings, courgette fries

PUDDINGS

Peanut butter shortbread - Sticky toffee sundae - Strawberries, meringue & cream

PUDDINGS

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English strawberries, meringue & cream 8.50

strawberry sorbet, vanilla shortbread

Crunky Bar 10.00

Femmes de Virunga chocolate, honeycomb, mascarpone ice-cream

Our tribute to a childhood favourite. We've used the best possible ingredients, including a unique small-batch chocolate: Original Beans 'One Bar, One Tree' Femmes de Virunga. The beans are harvested in the Eastern Congo by the world's first women cacao cooperative – sales help fund employment and literacy programmes and each bar adds one to the hundreds of thousands of trees they've already planted.

50p from everyone we serve goes to Action Against Hunger to support their aid work around the world.

Sticky toffee pudding 8.25

with clotted cream

Peanut butter shortbread 8.50

salted caramel ice cream

ICE CREAM & SORBET

Sticky toffee sundae 7.50

clotted cream ice cream, sticky toffee sponge, toffee sauce

Sorbet 3.50 each

lemon, strawberry
Ice cream scoops 3.50 each
mascarpone, salted caramel, clotted cream

CHOCOLATES
Salted caramel rolos 4.50
a box of eight to take away - 10.50

CHEESE
Neal's Yard cheeses 3.50 each
homemade damson paste & oat biscuits

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.

SET DINNER MENU

MENU
2 courses £20.00, 3 courses £23.00.
Available:
Monday 5.30-6.30pm & 9-9.30pm
Tuesday to Thursday 12-2.30pm & 5.30-6.30pm & 9-9.30pm
Friday 12-2.30pm & 5-6.30pm & 9-9.30pm

STARTERS
Potted beef & bacon with Yorkshires - Smoked mackerel salad- Heritage beetroot salad

MAINS
35 Day dry-aged rump or fillet tail (+6) & triple cooked chips – Whole roasted sea bream - Chargrilled heritage courgettes, Twineham Grange dumplings, courgette fries

PUDDINGS
Peanut butter shortbread - Sticky toffee sundae - Strawberries, meringue & cream

BAR MENU

SNACKS

Short-Rib nuggets with kimchi ketchup 7.50

Langoustine scampi 14.00

tartare sauce

Potted beef & bacon 9.50

Yorkshires & onion gravy

Roasted nuts 3.25

Cheese & marmite straws 3.25

Olives 3.25

BURGERS, ROLLS AND SANDWICHES

Hawksmoor hamburger 17.00

100% well-loved British beef, including small nuggets of bone marrow. Topped with Oglesfield cheese or Stichelton. Served with triple cooked chips, beef dripping fries or English lettuce salad.

Short-rib french dip 13.75

Braised beef short-rib sandwich, Oglesfield cheese, American mustard and bone marrow gravy for dipping.

Steak sandwich 19.25

Rib-eye, Graceburn soft cheese, anchovy hollandaise, watercress and fresh horseradish on sourdough.

SIDES

Triple cooked chips 4.75

Beef dripping fries 4.50

Onion rings 4.00

Macaroni cheese 6.00