

HAWKSMOOR

SHARPENERS

Le Crunch 75 10.00 Somerset cider brandy, Normandy apple aperitif, Champagne	Sour Cherry Americano 9.00 Belsazar vermouth, Campari, cherry juice, soda	Hawksmoor Calling 10.00 Fords gin, Salisbury honey, chamomile, fino sherry, fizz	Palmer & Co Brut/Rosé NV 10.00/11.50 Champagne, France
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STARTERS

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

MAINS

Whole roasted sea bream baked in paper with chilli, lemon, garlic 21.00	Roasted celeriac & Sharpham Park spelt mushrooms, Spenwood 16.50	Dartmouth lobster with garlic butter 7.00/100g
South Coast monkfish grilled over charcoal 9.00/100g	Herb-fed chicken 17.00	Surf 'n' turf fillet & half a lobster with garlic butter Market price
Dover sole grilled or meunière 38.00	Béarnaise sauce	Hawksmoor Hamburger with Oglesfield or Stichelton 17.00

STEAKS

All our steaks are from small British farms. Grass-fed, native breeds that are dry-aged then grilled over charcoal.

Chateaubriand 13.50/100g	Chateaubriand (300g) 40.50	<i>Extras</i>
Porterhouse 9.50/100g	Fillet (300g) 36.00	Two fried eggs 3.00
Bone-in prime rib 9.50/100g	Rib-eye (400g) 34.00	Grilled bone marrow 5.00
T-bone 8.50/100g	Sirloin (400g) 32.00	Half lobster 7.00/100g
	Rump (300g) 22.00	

Sauces: Béarnaise, Peppercorn, Bone marrow gravy 3.00 Anchovy hollandaise, Stichelton hollandaise 3.25

SIDES

Triple cooked chips 5.00	Creamed spinach 6.00	English lettuce & herb salad 4.50
Buttered new potatoes 4.50	Maple roasted parsnips & bacon 4.50	Doddington Caesar 4.75
Macaroni cheese 6.50	Sprouts & beef butter 4.50	Rye in the Water sourdough with Longmans butter 3.30
Spinach, lemon & garlic 6.00	Buttered English greens 4.50	

EXPRESS MENU 2 courses £20, 3 courses £23

Everyday until 6.30pm and after 9pm (not available on Sunday lunch)

Potted beef & bacon	Royal sea bream	Peanut butter shortbread
Heritage beetroot salad	35 day aged rump or fillet tail (+6.00)	Sticky toffee sundae
Smoked mackerel salad	Roasted celeriac & Sharpham Park spelt	Bramley apple pie & brandy custard

Slow roast rump with all the trimmings 23.00 - "Best Sunday Lunch", Observer Food Monthly, only available on Sundays until 5pm



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BYO MONDAY Bring a bottle from home & enjoy it with our award winning steaks. Corkage is £25 Tuesday through Sunday, but on Mondays it's only £5 all day

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL. ALL OF WHICH GOES TO THE STAFF.

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

HAWKSMOOR: RESTAURANTS & RECIPES AND HAWKSMOOR AT HOME are available for £30, all proceeds go to **Action Against Hunger**

THE HAWKSMOOR EIGHT

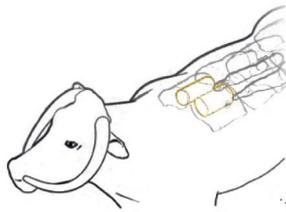


Fig.1 Rib-eye



Fig.2 Sirloin

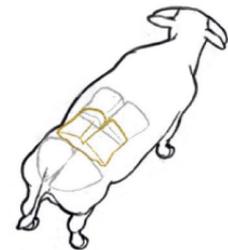


Fig.3 Porterhouse
T-Bone

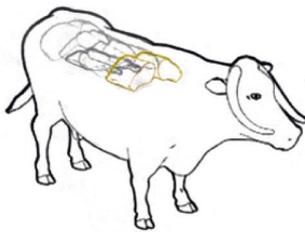
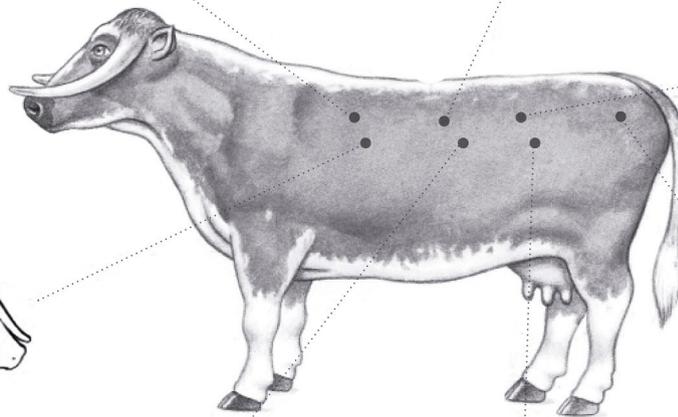


Fig.7 Prime Rib

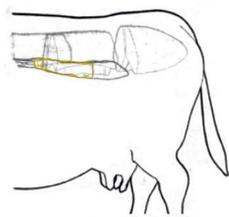


Fig.6 Fillet

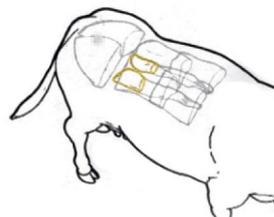


Fig.5 Chateaubriand

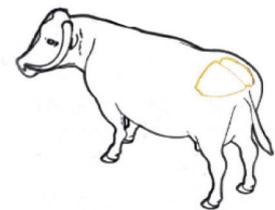


Fig.4 D-Rump

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

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Members were allowed to bring one guest per session

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Three sessions a year were held with no membership

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

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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"