

# LUNCH & DINNER

## STARTERS

- Half native lobster 6.00/100g  
Smoked mackerel salad, new potatoes, watercress, horseradish 8.00  
Armstrong's smoked salmon, Hawksmoor cure, crowdie & soda bread 9.50  
Isle of Mull scallops, roasted with white port & garlic 15.00  
Eyemouth crab on toast 12.50  
Potted beef & bacon with Yorkshires 8.75  
Fillet carpaccio 12.00  
pickled chestnut mushrooms & parmesan  
Old Spot belly ribs 9.50  
Bone marrow with onions 7.50  
Heritage beetroot salad 9.00  
ash baked & pickled, Beenleigh blue  
Doddington Caesar 7.50/11.75  
Heritage beetroot & hazlenut salad 9.00  
horseradish creme fraiche

## MAINS

- Monkfish 8.50/100g  
grilled over charcoal  
Royal sea bream 20.00  
with chilli, lemon and garlic  
Chargrilled heritage courgettes 18.00  
Twineham Grange dumplings, courgette fries  
Whole native lobster 5.00/100g  
grilled with garlic butter  
Hawksmoor burger & chips 16.00  
add kimchi (+1.50)

## STEAKS

The key to good steak is happy cattle. We've spent over a decade working with farms in England and Scotland sourcing ethical dry-aged beef from native breeds that live a good life eating their natural food – grass.

- Chateaubriand 13.00/100g  
Porterhouse 9.50/100g  
Bone-in prime rib 8.50/100g  
T-bone 8.25/100g  
Fillet (275g) 34.00

Sirloin (350g)28.00  
Rib-eye (350g)28.00  
Rump (300g)19.50  
Two fried eggs3.00  
Grilled bone marrow4.50  
SAUCES2.50

Béarnaise, Peppercorn, Bone marrow gravy, Anchovy hollandaise, Stichelton hollandaise

## SIDES

Buttered new potatoes4.50  
Invisible chips3.00

0% fat, 100% hospitality. All proceeds from invisible chips go to Hospitality Action, who are doing everything they can to help people in hospitality worst affected by the Covid crisis. Thanks for chipping in.

For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

Triple cooked chips4.50  
Dripping fries4.50  
Creamed spinach5.00  
Spinach, lemon and garlic5.00  
Buttered greens4.50  
Macaroni cheese5.50  
Butter lettuce & herb salad3.50  
Doddington Caesar3.25  
Twelve Triangles bread & butter3.50

## PUDDINGS

### PUDDINGS

Crunchy Bar9.50

Our tribute to our childhood favourite. We've used the best possible ingredients, including a 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 each one served goes to Social Bite, an amazing local charity that feeds, employs and empowers homeless people to build sustainable lives. For more information check out [www.social-bite.co.uk](http://www.social-bite.co.uk)

Strawberries, meringue & cream7.50  
Strawberry sorbet, vanilla shortbread  
Sticky toffee pudding7.50

Clotted cream

Peanut butter shortbread 7.50

Salted caramel ice cream, Original Beans chocolate

Yorkshire rhubarb pavlova 7.50

muscat cream and rhubarb sorbet

#### ICE-CREAM & SORBET

Sorbet Scoop 3.50 for one. 6.50 for two. 9.00 for three

Lemon, Strawberry

Sticky toffee sundae 6.50

clotted cream ice cream, sticky toffee sponge, toffee sauce

Ice Cream Scoop 3.50 for one. 6.50 for two. 9.00 for three

Salted caramel, Clotted cream, Marscapone

#### CHOCOLATES

Salted caramel rolos 4.50

A box of eight to take away 10.00

#### CHEESE

Colston Bassett Stilton 5.75

fruit bread, oat biscuits & pears

I.J. Mellis cheeses 3.25 each

damson paste, fruit bread & oat biscuits

We cannot guarantee the absence of traces of nuts or other allergens, cheese may be unpasteurised.

## SUNDAY ROAST

Traditionally, large joints of meat were roasted on a spit over an open fire. To achieve a similar flavour we start ours on real charcoal and finish them in the oven.

We can't guarantee roasts will be available after 5pm.

Slow roast rump 20.00

Served with beef dripping roast potatoes, Yorkshire puddings, carrots, greens, roasted shallots & garlic and lashings of bone marrow & onion gravy

# SHARING MENU

To avoid decision fatigue (and your 'foodie' best friend ordering half the menu) we offer a variety of sharing menus for groups of 9 or more across our restaurants and private dining rooms. Our sharing menus start at £50 a head and feature the very best that Hawksmoor has to offer not least our British breed, 35 day dry aged steaks. Let us take care of the food and your guests while you concentrate on having a good time.

To see our terms & conditions please click [here](#).

For those with dietary requirements, we have 3 extra options available; Vegetarian (£40/£45), Monkfish (£50/£55) & Chicken (£40/£45).

## Sharing Menu A - 2/3 courses £50/£55

### Starters

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

### Steak

Prime Rib - Porterhouse - Rump

### Sides & Sauces

Triple cooked chips - Lettuce & herb salad - Mushrooms - Creamed spinach - Bone marrow -  
Macaroni cheese - Peppercorn - Bearnaise

### Puddings

Sticky toffee pudding Or Rhubarb Pavlova

## Sharing Menu B - 2/3 courses £60/£65

### Starters

Old Spot belly ribs - Hawksmoor smoked salmon - Heritage beetroot salad

### Steak

Prime Rib - Sirloin - Chateaubriand

### Sides & Sauces

Triple cooked chips - Lettuce & herb salad - Mushrooms - Creamed spinach - Bone marrow -  
Macaroni cheese - Peppercorn - Bearnaise

### Puddings

Sticky toffee pudding Or Rhubarb Pavlova

## Sharing Menu C - 2/3 courses for £80/£85

### Starters

Old Spot belly ribs - Roast scallops - Heritage beetroot salad

### Steak

Prime Rib - Sirloin - Chateaubriand - Lobster

### Sides & Sauces

Triple cooked chips - Lettuce & herb salad - Mushrooms - Creamed spinach - Bone marrow -  
Macaroni cheese - Peppercorn - Bearnaise

### Puddings

Sticky toffee pudding Or Rhubarb Pavlova

## PRE & POST THEATRE

### MENU

2 Courses £22, 3 Courses £25 (Available for reservations made Monday -  
Saturday 12-3pm, 5-6.30pm; Sunday, 12-4pm & 5-6.30pm.)

### STARTERS

Potted beef & bacon with Yorkshires - Smoked Mackerel salad - Heritage  
beetroot & hazlenut salad

### MAINS

35 day aged rump & chips - Royal sea bream - Chargrilled heritage courgettes

### PUDDINGS

Stick toffee sundae - Peanut butter shortbread, salted caramel ice cream,  
Original Beans chocolate - Strawberries, meringue and cream