

HAWKSMOOR

Salmon tartare crisps
3.00

Fried oysters
7.00

Seasonal pickles
4.00

STARTERS

Brixham crab on toast with mayonnaise	11.50	Baerial malossol caviar 30g/50g	50.00/80.00	Tamworth belly ribs	10.50
Roast scallops with white port & garlic	14.50	Half Dartmouth lobster	5.00/100g	Potted beef & bacon with Yorkshire	8.50
Shrimps on toast	10.50	Elberry cove mussels with bay & chilli	11.00	Summer vegetables with lemon & goat's curd	8.50/12.75
Fried Queenies with tartare sauce	10.00	Hawksmoor smoked salmon	11.00	Doddington Caesar	8.00/11.25
		Steak tartare	12.50	Pea & Dorstone tart	9.00

SEAFOOD

Turbot Hawksmoor cut Grilled over charcoal	13.00/100g	Dover sole Grilled over charcoal or Meunière	36.00	Monkfish Grilled over charcoal	24.00/48.00
Roast 'Shoulder' With béarnaise sauce	35.00	Royal bream Baked in paper with garlic, rosemary & chilli	20.00	Dartmouth lobster Steamed to order	5.00/100g

STEAKS

Chateaubriand	13.00/100g	Fillet (300g)	34.00	with	
Porterhouse	9.00/100g	Bone-in sirloin (500g)	28.00	Two fried eggs	3.00
T-bone	8.00/100g	Rib-eye (400g)	30.00	Grilled bone marrow	4.00
Bone-in prime rib	7.50/100g	D-Rump (350g) aged 55 days	20.00	Half Dartmouth lobster	5.00/100g

Sauces: Béarnaise, Peppercorn, Bone marrow gravy, Anchovy hollandaise, Stilton hollandaise or Tartare 3.00

SIDES

Beef dripping potatoes	4.00	Lobster mac 'n' cheese	16.00	Roasted field mushrooms	4.00
Triple cooked chips	4.00	Tenderstem broccoli	4.50	Heritage tomato Salad	4.00
Jansson's temptation	6.00	Creamed spinach	4.50	Doddington Caesar salad	4.00
Buttered new potatoes	5.00	Spinach, lemon & garlic	5.00	English lettuce & herb salad	4.00
Baked sweet potato	3.50	Spring greens	4.00	Shaved fennel & watercress	4.00
Macaroni cheese	5.00			Elliot's bread & butter	2.00

ROAST BEEF

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.

Served with duck fat roast potatoes, Yorkshire puddings, carrots, greens and lashings of bone marrow & onion gravy. 19.50

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

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

020 7406 3980
www.thehawksmoor.com
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HAWKSMOOR AT HOME
is available for £20, all proceeds go to
Action Against Hunger.