

HAWKSMOOR

SHARPENERS

Fitzpatrick's Aviation Gin, lemon, maraschino & Blood Tonic 8.50	Champagne Charlie Champagne, gin & seasonal fruits 12.00	Deansgate No. 2 Honeycomb-infused rye & Aperol 9.00	Hawksmoor Collins Gin, lemon, Campari, bitters & soda 9.50
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STARTERS

Roast scallops with tarragon & garlic 12.50	Wild sea bass raw, with ginger & chilli 9.00	Roast carrot & fennel salad 7.00
Potted Brixham crab 8.50	Fillet steak tartare 12.50	Salt-baked beetroot with hazelnuts & horseradish 8.50
Smoked salmon with soda bread 9.00	Bone marrow & onions 7.00	Potted beef & bacon with Yorkshires 8.50
Ginger Pig belly ribs 9.00	Doddington Caesar 8.00	

CHARCOAL GRILL

Veal rump with fried oysters 24.00	Royal bream with garlic, rosemary, & chilli 18.00
Shortrib macaroni 18.00	House-cured salmon 13.00
Hawksmoor hamburger add shortrib & kimchi 12.00 / 1.00	Native lobster half 16.00 / whole 32.00 / roll 18.00
Braised fennel with white bean chilli 12.00	Herb-fed chicken 13.00

SIDES

Triple cooked chips 4.00	Roasted field mushrooms 3.50
Dripping fries 4.00	Spring greens 3.50
Mash & gravy 4.00	Spinach with lemon & garlic 4.50
Baked sweet potato 3.50	Creamed spinach 4.50
Shortrib macaroni 6.00	Doddington Caesar 4.00
Macaroni cheese 5.00	Butter lettuce salad 3.50

STEAKS

Chateaubriand 13.00/100g
Porterhouse 9.00/100g
T-bone 8.00/100g
Bone-in prime rib 8.00/100g
Fillet (300g) 34.00
Bone-in sirloin (500g) 28.00
Rib-eye (350g) 26.50
D-Rump (300g) aged 55 days 18.00
with
Two fried eggs 3.00
Maple bacon 3.00
Grilled bone marrow 4.00
Half lobster 16.00

Béarnaise, Peppercorn, Bone marrow gravy,
Anchovy hollandaise, Stilton hollandaise - all £1

LUNCH SPECIAL
RUMP & CHIPS 15.00

EXPRESS MENU

2 courses 24.00, 3 courses 27.00 (12:00 - 15:00 & 17:00 - 18:30)

Potted mackerel – Bone marrow with onions – Salt-baked beetroots

Rump | Fillet tail (+£5) | House-cured salmon | Braised fennel with white bean chilli
Plus one side: Fries – Chips – Greens – Salad

Sticky orange pudding – Honeycomb sundae – Passion fruit crème brûlée

SUNDAY ROASTS

Slow-roast rump 19.50
Slow-roast prime rib 75.00
(for 3-4)

with all the trimmings

BYO MONDAY £5 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

HAWKSMOOR AT HOME is available for £20, all proceeds go to Action Against Hunger.

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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 10% service charge will be added to tables of 6 or more. All cash and card tips go directly to staff.