

HAWKSMOOR

SHARPENERS

Le Crunch 75
Neversink Apple Brandy,
Pommeau, Champagne
19.00

Ginza Highball
Johnnie Walker Black Label, quince, apple,
verjus, lemon verbena, soda
18.00

Sour Cherry Negroni
Fords Gin, Martini Rubino,
sour cherry, Campari
18.00

Schramsberg Blanc de Noirs
Napa Valley
22.00



OYSTERS



Natural
Island Creek, MA
12 / 24 / 48

Dressed
Scotch bonnet mignonette
14 / 28 / 56

Bone marrow
charcoal-roasted
14 / 28 / 56

STARTERS

Steelhead crudo <i>citrus, ginger, chili</i>	20.00	Steak tartare <i>dry-aged rump, pickled shiitakes</i>	18.00	Potted beef & bacon <i>Yorkshires & onion gravy</i>	16.00
Charcoal-roasted scallops <i>white port & garlic</i>	26.00	Old Spot pork belly <i>vinegar slaw</i>	22.00	Ash-baked beets <i>pickled fennel, horseradish, hazelnuts</i>	18.00
Bangs Island mussels <i>bay & chili</i>	20.00	Lamb T-bones <i>pickled onions & mint</i>	26.00	Kohlrabi salad <i>celery hearts & Parmesan</i>	16.00
Half Maine lobster <i>garlic butter</i>	30.00	Roasted bone marrow <i>slow-cooked onions</i>	16.00	Caesar salad <i>Cantabrian anchovies</i>	16.00

CHARCOAL-GRILLED STEAKS

The key to great steak is happy cattle. We've visited family-run farms across the country to find the best all-natural, pasture-reared beef. Dry aged and grilled over real charcoal.

Rib-eye (14oz)	65.00	Bone-in rib chop	4.00/oz	EXTRAS	
Filet (10oz)	50.00	Porterhouse	4.50/oz	Roasted bone marrow	15.00
Strip (14oz)	45.00	T-bone	4.00/oz	Vermont smoked bacon	10.00
Rump (12oz)	28.00	Chateaubriand	5.00/oz	Two fried eggs	8.00

SAUCES - Béarnaise / Peppercorn / Bone marrow gravy 5.00 Anchovy hollandaise / Bayley Hazen hollandaise 6.00

MAINS

East coast halibut <i>porcini & bone marrow sauce</i>	40.00	Veal chop <i>fried oysters, tartare sauce</i>	55.00	Roasted heritage chicken <i>traditional English trimmings</i>	35.00
Maine lobster <i>roasted over charcoal</i>	30.00/60.00	Cast-iron filet steak <i>bone marrow skirlie</i>	45.00	Ricotta dumplings <i>hen-of-the-woods mushrooms, honeynut squash</i>	22.00

SIDES

Triple-cooked chips	8.00	Spinach, lemon & garlic	10.00	Sourdough & cultured butter	5.00
Beef dripping fries	8.00	Broccoli, anchovy & chili	10.00	• • •	
Mash & gravy	10.00	Heirloom tomato salad	10.00	Second Helping	4.22
Macaroni & cheese	10.00	Boston lettuce & herb salad	10.00	<i>What do you get? Nothing. But a hungry child receives three days of life-saving nutrition from Action Against Hunger. A little that adds up to a lot.</i>	
Creamed spinach	10.00	Caesar salad	10.00		

BYO MONDAY \$10 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

ALL OUR MEAT IS HORMONE FREE AND NATURALLY REARED. ALL SEAFOOD IS SUSTAINABLY FISHED FROM NORTH AMERICAN WATERS.

Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.

HAWKSMOOR:
RESTAURANTS & RECIPES
AND
HAWKSMOOR AT HOME
are available for \$45, all proceeds go to
Action Against Hunger