

HAWKSMOOR

SHARPENERS

Shore Leave <i>Bombay Sapphire, 1er Cru, preserved lemon, dulse, bergamot, soda</i> 20.00	Mackinaw Highball <i>Maker's Mark Bourbon, Peach, Jasmine, White Balsamic, Soda</i> 20.00	Sour Cherry Negroni <i>Fords Gin, Martini Rubino, sour cherry, Campari</i> 20.00	Schramsberg Blanc de Noirs <i>Napa Valley</i> 28.00
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OYSTERS



Natural*
East Cape, PEI
13 / 26 / 52

Scotch bonnet*
Scotch bonnet mignonette
15 / 30 / 60

Bone marrow*
charcoal-roasted
15 / 30 / 60

STARTERS

Steelhead tartare* <i>citrus, ginger, chili</i> 26.00	Steak tartare* <i>dry-aged rump, filet, pickled shiitakes</i> 22.00	Potted beef & bacon <i>Yorkshires & onion gravy</i> 20.00
Charcoal-roasted scallops <i>white port & garlic</i> 28.00	Carolina-spiced pork belly <i>vinegar slaw</i> 24.00	New season asparagus <i>hollandaise sauce</i> 18.00
Hawksmoor shrimp cocktail <i>Guinness bread</i> 26.00	Elysian Fields lamb T-bones <i>pickled onions & mint</i> 30.00	Heirloom tomato salad <i>whipped feta cheese</i> 18.00
Half Maine lobster <i>garlic butter</i> 35.00	Roasted bone marrow <i>slow-cooked onions</i> 20.00	Caesar salad <i>Cantabrian anchovies</i> 18.50

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	4.50/oz	EXTRAS	
Filet (10oz)	68.00	Sirloin on the bone	4.50/oz	Roasted bone marrow	15.00
Strip (14oz)	58.00	Porterhouse	5.50/oz	Vermont smoked bacon	10.00
Rump (12oz)	36.00	T-bone	4.00/oz	Two fried eggs*	8.00
		Chateaubriand	6.00/oz		

SAUCES - Béarnaise ● Peppercorn ● Bone marrow gravy ● Anchovy hollandaise ● Boucher blue hollandaise 6.00

MAINS

Monkfish <i>grilled over charcoal</i> 45.00	Veal chop* <i>fried oysters, tartare sauce</i> 60.00	Roasted heritage chicken <i>traditional English trimmings</i> 35.00
Maine lobster <i>roasted over charcoal</i> 35.00/70.00	Cast-iron filet steak* <i>bone marrow skirlie</i> 55.00	Roasted celeriac & Maine farro <i>mushrooms & Parmesan</i> 24.00

SIDES

Beef fat fries	9.50	Garlic portobello mushrooms	14.00	Caesar salad	12.00
Mash & gravy	11.00	Spinach, lemon & garlic	11.00	New season asparagus	12.00
Macaroni & cheese	12.50	Atlas carrots, cider & mustard	12.00	Sourdough & cultured butter	5.00
Creamed spinach	12.00	Heritage tomato salad	12.00	Second Helping	4.50
Buttered fingerling potatoes	10.00	Boston lettuce & herb salad	10.00	What do you get? Nothing. But a hungry child receives three days of life-saving nutrition from Action Against Hunger.	

SUNDAY

GRASS-FED, DRY-AGED ROAST BEEF WITH ALL THE TRIMMINGS 45.00 AVAILABLE SUNDAYS 12-4:30PM

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.

