

# HAWKSMOOR

## SHARPENERS

Le Crunch 75  
Neversink Apple Brandy,  
Pommeau, Champagne  
19.00

Ginza Highball  
Johnnie Walker Black Label, quince, apple,  
verjus, lemon verbena, soda  
19.00

Sour Cherry Negroni  
Fords Gin, Martini Rubino,  
sour cherry, Campari  
19.00

Schramsberg Blanc de Noirs  
Napa Valley  
23.00



## 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>	22.00	Steak tartare* <i>dry-aged rump, pickled shiitakes</i>	20.00	Potted beef & bacon <i>Yorkshires &amp; onion gravy</i>	18.00
Charcoal-roasted scallops <i>white port &amp; garlic</i>	26.00	Old Spot pork belly <i>vinegar slaw</i>	24.00	Spring pea salad <i>sugar snaps, mint, pecorino</i>	16.00
Half Maine lobster <i>garlic butter</i>	30.00	Elysian Fields lamb T-bones <i>pickled onions &amp; mint</i>	26.00	Charcoal-roasted carrots <i>sheep's milk ricotta, pistachios, Madras Spice</i>	18.00
		Roasted bone marrow <i>slow-cooked onions</i>	18.00	Caesar salad <i>Cantabrian anchovies</i>	18.00

## 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	4.50/oz	<i>EXTRAS</i>	
Filet (10oz)	55.00	Sirloin on the bone	4.00/oz	Roasted bone marrow	15.00
Strip (14oz)	50.00	Porterhouse	4.50/oz	Vermont smoked bacon	10.00
Rump (12oz)	28.00	T-bone	4.00/oz	Two fried eggs*	8.00
		Chateaubriand	5.50/oz		

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

## MAINS

East coast halibut <i>porcini &amp; 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	Fifth Crow Farm artichokes <i>young carrots, burrata, carrot-top pesto</i>	24.00

## SIDES

Beef fat fries	8.00	Creamed spinach	10.00	Boston lettuce & herb salad	10.00
Mash & gravy	10.00	Spinach, lemon & garlic	10.00	Caesar salad	10.00
Butterball potatoes	10.00	Atlas carrots, cider & mustard	10.00	Sourdough & cultured butter	5.00
Macaroni & cheese	10.00	Charcoal-grilled asparagus <i>gremolata, lemon, olive oil</i>	14.00	Second Helping	4.50

*What do you get? Nothing. But a hungry child receives three days of life-saving nutrition from Action Against Hunger.*

**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**