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Steak Frites ... 40

10oz dry-aged rump, beef dripping fries, bone marrow & onions

Rump steak salad ... 36

10oz dry-aged rump, charcoal-roasted beets, horseradish

Baked whole sea bream ... 30

chili, rosemary & garlic, fennel salad



Hawksmoor steak sandwich ... 36

10oz dry-aged rump, porcini hollandaise, provolone, Parmesan, fried shallots

Hawksmoor cheeseburger ... 28

grass-fed beef, bone marrow & Briana cheese

served with beef dripping fries or Boston lettuce & herb salad

Warm lobster roll ... 35

garlic butter, Béarnaise

High Roller ... 45

Warm lobster roll, garlic butter & Bearnaise

&

Hanson Highball

J.J. Corry 'The Hanson' Irish whiskey, apple brandy, verjus, soda

RESTAURANT WEEK 2023

Select 2 courses, \$60

Served with Beef dripping fries, Boston lettuce & herb salad
or your choice of sauce

STARTERS

Potted beef & bacon

*Yorkshires
& onion gravy*

Caesar salad

Cantabrian anchovies

Roasted bone marrow

slow-cooked onions

MAINS

Steak Frites

*beef dripping fries,
bone marrow & onions*

Baked whole sea bream

fennel salad

Roasted celeriac

*& Maine farro
mushrooms & Parmesan*

DESSERT

Sticky toffee sundae
*milk ice cream, sticky toffee
sponge, toffee sauce*

Peanut butter Louis
salted caramel ice cream

Coconut rice pudding

*blackberry sorbet,
lime granita*

