

HAWKSMOOR

SHARPENERS

Shore Leave
Bombay Sapphire, 1er Cru, preserved
lemon, dulse, bergamot, soda
20.00

Mackinaw Highball
Maker's Mark Bourbon, Peach, Jasmine,
White Balsamic, Soda
20.00

Sour Cherry Negroni
Fords Gin, Martini Rubino,
sour cherry, Campari
20.00

Schramsberg Blanc de Noirs
Napa Valley
28.00



OYSTERS



Natural*
East Coast
13 / 26 / 52

Scotch bonnet*
Scotch bonnet mignonette
15 / 30 / 60

Bone marrow*
charcoal-roasted
15 / 30 / 60

STARTERS

Steelhead tartare* citrus, ginger, chili	26.00	Steak tartare* dry-aged rump, filet, pickled shiitakes	22.00	Potted beef & bacon Yorkshires & onion gravy	20.00
Charcoal-roasted scallops white port & garlic	28.00	Carolina-spiced pork belly vinegar slaw	24.00	Bitter leaf salad Bluebird cheese, pecans, anchovy dressing	21.00
Fried Louisiana shrimp tartar sauce	26.00	Elysian Fields lamb T-bones pickled onions & mint	30.00	Heirloom tomato salad whipped feta cheese	18.00
Half Maine lobster garlic butter	35.00	Roasted bone marrow slow-cooked onions	20.00	Caesar salad Cantabrian anchovies	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	<i>EXTRAS</i>	
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 ● Porcini hollandaise ● Boucher blue hollandaise 6.00

MAINS

Monkfish grilled over charcoal	45.00	Veal chop* fried oysters, tartare sauce	60.00	Roasted heritage chicken porcini mushrooms	35.00
Maine lobster roasted over charcoal	35.00/70.00	Cast-iron filet steak* bone marrow skirlie	55.00	Nancy's Wellington celeriac, oyster & shiitake mushrooms, Nancy's Camembert	30.00

SIDES

Beef fat fries	9.50	Garlic portobello mushrooms	14.00	Caesar salad	12.00
Mash & gravy	11.00	Spinach, lemon & garlic	11.00	Bitter leaf salad	12.00
Macaroni & cheese	12.50	Atlas carrots, cider & mustard	12.00	Sourdough & cultured butter	5.00
Creamed spinach	12.00	Heirloom 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.

