

HAWKSMOOR

SHARPENERS

Maletto Spritz
Strawberry amaro, Forthave bitter,
dry vermouth, Champagne, soda
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

Scotch bonnet*
Scotch bonnet mignonette
15 / 30 / 60

Bone marrow*
charcoal-roasted
15 / 30 / 60

STARTERS

Steelhead tartare* citrus, ginger, chili	28.00	Steak tartare* dry-aged rump, filet, pickled shiitakes	20.00	Potted beef & bacon Yorkshires & onion gravy	18.00
Charcoal-roasted scallops white port & garlic	26.00	Carolina-spiced pork belly vinegar slaw	24.00	Heirloom tomato salad whipped Rhode Island feta	18.00
Fried Louisiana shrimp tartar sauce	26.00	Elysian Fields lamb T-bones pickled onions & mint	28.00	Ash-baked beets pickled fennel, horseradish, hazelnuts	18.00
Half Maine lobster garlic butter	35.00	Roasted bone marrow slow-cooked onions	18.00	Caesar salad Cantabrian anchovies	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	EXTRAS	
Filet (10oz)	60.00	Sirloin on the bone	4.00/oz	Roasted bone marrow	15.00
Strip (14oz)	55.00	Porterhouse	5.00/oz	Vermont smoked bacon	10.00
Rump (12oz)	32.00	T-bone	4.00/oz	Two fried eggs*	8.00
		Chateaubriand	6.00/oz		

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

MAINS

East coast halibut porcini & bone marrow sauce	45.00	Veal chop* fried oysters, tartare sauce	55.00	Roasted heritage chicken traditional English trimmings	35.00
Maine lobster roasted over charcoal	35.00/70.00	Cast-iron filet steak* bone marrow skirlie	50.00	Fifth Crow Farm artichokes young carrots, burrata, carrot-top pesto	24.00

SIDES

Beef fat fries	8.00	Heirloom tomato salad	14.00	Caesar salad	12.00
Mash & gravy	10.00	Spinach, lemon & garlic	10.00	Sourdough & cultured butter	5.00
Macaroni & cheese	10.00	Atlas carrots, cider & mustard	10.00	
Creamed spinach	10.00	Charcoal-grilled asparagus gremolata, lemon, olive oil	14.00	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. A little that adds up to a lot.	
Garlic portobello mushrooms	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