



# HAWKSMOOR

## OYSTERS

Jersey Rocks  
six 14.00 dozen 28.00

Fine de Claires  
six 18.00 dozen 36.00

Mixed oysters  
six 16.00 dozen 32.00

Natural  
Vietnamese-style  
three 8.00 six 16.00

Natural  
with Hawksmoor sausages  
three 8.00 six 16.00

Fried  
with devilled tartare  
three 8.00 six 16.00

## CAVIAR

From sturgeon ethically farmed in Finland.

Royal  
30g 50.00 50g 80.00

Imperial  
30g 70.00 50g 110.00

Steak tartare & caviar (2-4 people)  
50g 100.00

## Frozen vodka

Chase (Herefordshire)  
4.80 (25ml)

Babička (Czech)  
5.00 (25ml)

Beluga Gold (Siberia)  
12.50 (25ml)

## STARTERS

Charcoal-roasted scallops  
with white port & garlic  
15.00

Wild sea bass  
raw, with chilli & ginger  
9.25

Hawksmoor smoked salmon  
with cream cheese & rye bread  
12.00

Steamed lobster  
with garlic butter  
half 20.00 whole 40.00

Elberry Cove mussels  
with bay & chilli  
11.50

Brixham crab salad  
with brown shrimps & little gem  
14.00

Potted beef & bacon  
with Yorkshires  
8.75

Fillet steak tartare  
with sourdough crisps  
13.00 / 17.00

Roast beetroot salad  
with goats cheese  
8.75 / 13.00

Tamworth belly ribs  
with vinegar slaw  
11.25

Ricotta dumplings  
with winter vegetables  
8.75 / 13.00

Doddington Caesar  
with Cantabrian anchovies  
8.25 / 11.50

## BRIXHAM LOBSTER

Steamed (900g)  
with garlic butter  
40.00

Devilled (900g)  
Singapore-style  
45.00

Lobster roll  
with sriracha mayonnaise & yuzu  
25.00

BYO Mondays - £5 corkage on any bottle all day Mondays, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Burgundy.



We cannot guarantee the absence of traces of nuts or other allergens.  
Please advise a member of staff if you have any particular dietary requirements.

## FISH

Monkfish (300g)  
grilled over charcoal  
26.00

Dover Sole (400g)  
grilled or meunière  
36.00

Hake (200g)  
roasted, with rosemary & garlic  
18.00

## STEAKS

Chateaubriand  
13.00/100g

Porterhouse  
9.25/100g

T-bone  
8.25/100g

Bone-in prime rib  
8.25/100g

Tomahawk  
6.50/100g

Fillet (300g)  
34.00

Rib-eye (400g)  
31.00

Sirloin (400g)  
28.50

Rump (300g) aged 55 days  
18.50

with

Two fried eggs  
3.00

Maple bacon  
4.25

Grilled bone marrow  
4.50

Half lobster  
20.00

Sauces: Béarnaise, Peppercorn, Bone marrow gravy, Anchovy Hollandaise, Stilton Hollandaise, Bottarga butter 3.00

## SIDES

Triple cooked chips  
4.25

Macaroni cheese  
5.50

Buttered greens  
4.00

Jansson's temptation  
6.50

Creamed spinach  
5.50

Doddington Caesar salad  
4.50

Mash & gravy  
4.50

Roasted field mushrooms  
4.00

Butter lettuce & herb salad  
4.00

Baked sweet potato  
3.75

Bermondsey sourdough  
2.00

## SET MENU

2 courses 24.00, 3 courses 27.00 (12:00 - 15:00 & 17:00 - 18:30)

Roast beetroot salad  
with goats cheese

Potted smoked mackerel

Tamworth belly ribs  
with vinegar slaw

Rib-eye (250g) | Fillet tail (200g) £5 supplement | Hake (200g) | Ricotta dumplings with winter vegetables & one side: Triple cooked chips, Baked sweet potato, Butter lettuce salad

Peanut butter shortbread

Lemon & yoghurt cheesecake

Passionfruit pavlova



HAWKSMOOR AT HOME is available for £20, all proceeds go to Action Against Hunger.  
An optional 12.5% service charge will be applied to your bill, all of which goes to the staff.