

HAWKSMOOR

SHARPENERS

Fitzpatrick's Aviation Gin, lemon, maraschino & blood tonic 8.50	Champagne Charlie Champagne, gin & seasonal fruits 12.00	Deansgate No. 2 Honeycomb-infused rye & Aperol 9.00	Hawksmoor Collins Gin, lemon, Campari, bitters & soda 9.50
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STARTERS

Roast scallops with tarragon and garlic	14.50	Potted beef and bacon with Yorkshires	8.75	Ricotta dumplings with winter vegetables	8.75/13.00
Wild sea bass raw, with ginger and chilli	9.25	Bone marrow & onions Fillet steak tartare	7.50 13.00	Roast beetroot salad with Dorstone	8.75/13.00
Smoked salmon with soda bread	9.50	Brixham crab salad with brown shrimp	12.00	Doddington Caesar	8.25/11.50
Ginger Pig belly ribs	9.50				

MAINS

Hawksmoor hamburger add shortrib	12.00 1.00	Whole royal bream with garlic, rosemary, & chilli	18.00
Kimchi burger	13.00	House-cured salmon	13.00
Herb-fed chicken	13.00	Hake with romesco	14.00
Native lobster whole or half	5.00/100g		

SIDES

Triple cooked chips	4.25	Roasted field mushrooms	4.00
Dripping fries	4.25	Buttered greens	3.50
Mash & gravy	4.00	Spinach with lemon & garlic	5.00
Baked sweet potato	3.75	Creamed spinach	5.00
Shortrib macaroni	6.00	Doddington Caesar	4.25
Macaroni cheese	5.50	Butter lettuce salad	3.50

STEAKS

Chateaubriand	13.00/100g
Porterhouse	9.25/100g
T-bone	8.25/100g
Bone-in prime rib	8.25/100g
Fillet (300g)	34.00
Sirloin (400g)	28.50
Rib-eye (350g)	27.50
Rump (300g) aged 55 days	18.50

with	
Two fried eggs	3.00
Maple bacon	4.25
Grilled bone marrow	4.50
Half lobster	5.00/100g

Béarnaise, Peppercorn, Bone marrow gravy,
Anchovy hollandaise, Stilton hollandaise - all £1

LUNCH SPECIAL
RUMP & CHIPS 15.00

EXPRESS MENU

2 courses 25.00, 3 courses 28.00

(served 12pm til 3pm, 5pm til 6pm and from 10pm - Monday to Saturday and all day Sunday)

Potted mackerel – Bone marrow and onions – Roast beetroot salad

Rump | Fillet tail (+£5) | House-cured salmon | Ricotta dumplings
Plus one side: Fries – Chips – Greens – Salad

Sticky toffee pudding – Peanut butter shortbread – Lemon and yogurt cheesecake

SUNDAY ROASTS

Slow-roast rump 20.00
Slow-roast prime rib 80.00
(for 3-4)

with all the trimmings

BYO MONDAY £5 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

HAWKSMOOR AT HOME is available for £20, all proceeds go to Action Against Hunger.

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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
An optional 10% service charge will be added to tables of 6 or more. All cash and card tips go directly to staff.

THE HAWKSMOOR EIGHT

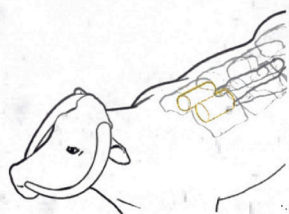


Fig.1 Rib-eye

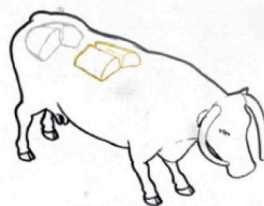


Fig.2 Sirloin

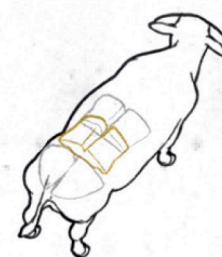


Fig.3 Porterhouse
T-Bone

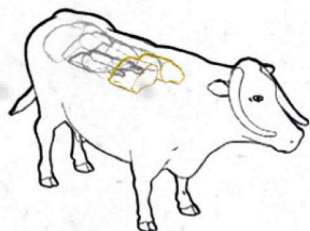


Fig.7 Prime Rib

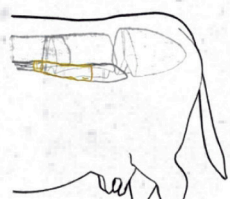
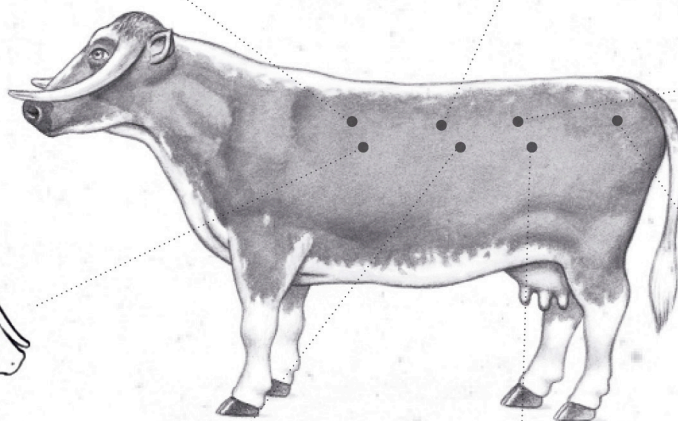


Fig.6 Fillet

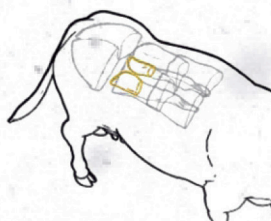


Fig.5 Chateaubriand

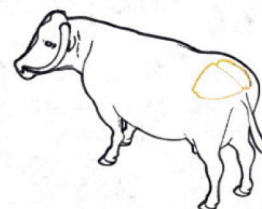


Fig.4 D-Rump

ARISE SIR LOIN OF BEEF

Lancashire has played its part in England's proud beef history; for example the British White, which is one of the oldest breeds in Britain, originated from Whalley Abbey, a mere 30 miles from here. However, more famously*, it was the county that saw King James I knight a loin of beef.



Legend has it this happened just up the road at Hoghton Tower when His Royal Highness stayed in 1617. 'Jimmy' loved good eating, and one of his nobles pulled out all the stops when he turned up (spending so much on food and festivities during the three-day visit that he ended up spending a year in Fleet Prison to settle his debt).

He was so impressed by the size of the loin of beef at his table that, having had a few too many, he drew out his sword and knighted it.



www.thehawksmoor.com/cow.

The Hoghton coat of arms, suggesting they may have been a bit cattle-obsessed too.

*and almost certainly less factually ... the word sirloin originally appeared years earlier as 'surloyn', probably from the Middle French word surlonge with sur meaning 'over' and 'longe' meaning loin. (As all the cow-geeks will know the sirloin sits on top of the fillet, aka loin). If you'd like a further cow anatomy lesson have a look at the 'Hawkmoor Eight' on the back of someone else's menu