

# HAWKSMOOR

## PRE - PRANDIALS

<b>Fancy Gin Cocktail</b> <i>A forerunner of the Martini from 1862</i> 9.00	<b>Champagne Charlie</b> <i>Champagne, Gin &amp; Seasonal Fruits</i> 12.00	<b>Sherry Crusta</b> <i>Manzanilla Sherry, Shipwreck</i> 8.50	<b>Hawksmoor Collins</b> <i>Gin, Lemon, Campari, Bitters &amp; Soda</i> 9.50
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## STARTERS

Brixham Crab on Toast 12.50	Roast Scallops with White Port & Garlic 15.00	Bone Marrow with Onions 8.00
Hawksmoor Smoked Salmon with Soda Bread 12.00	Potted Beef & Bacon with Yorkshires 8.75	Doddington Caesar Salad 8.25/11.50
Half a Native Lobster with Garlic Butter 16.00	Fillet Steak Tartare 13.00	Roast Beetroot Salad with Goat's Cheese 8.75/13.00
Potted Smoked Mackerel 8.00	Tamworth Belly Ribs 11.25	Ricotta Dumplings with Winter Vegetables 8.75/13.00

## STEAKS

**Be warned, our favourite cuts – Bone-in Prime Rib, Porterhouse & Chateaubriand – are big. Good if you're hungry or for two to share.**

Bone-in Prime Rib 8.25/100g	Fillet (300g) 34.00	<b>Extras</b>
T-Bone 8.25/100g	Sirloin (400g) 28.50	Half a Native Lobster with Garlic Butter 16.00
Porterhouse 9.25/100g	Rib-eye (400g) 31.00	Grilled Bone Marrow 4.50
Chateaubriand 13.00/100g	Rump (300g) Aged 55 Days 18.50	Two Fried Eggs 3.00
	Surf 'n' Turf 50.00	Maple Bacon 4.25
	<i>Fillet (300g) &amp; Grilled Half Lobster with Garlic Butter</i>	

SAUCES – Béarnaise, Peppercorn, Bone Marrow Gravy, Anchovy Hollandaise, Stilton Hollandaise 3.00

## THE REST

Whole Sea Bream with Chilli, Rosemary and Garlic 20.00
Native Lobster Grilled with Garlic Butter 32.00
Grilled Free Range Chicken 13.00
Ricotta Dumplings with Autumn Vegetables 12.75

## SIDES

Beef Dripping Fries 4.25	Bermondsey Sourdough 2.00
Triple Cooked Chips 4.25	Roast Field Mushrooms 4.00
Mash & Gravy 4.50	Buttered Sprout Tops 4.00
Baked Sweet Potato 3.75	Doddington Caesar Salad 4.50
Macaroni Cheese 5.50	English Lettuce & Herb Salad 4.00
Creamed Spinach 5.50	

## EXPRESS MENU 2 COURSES £25.00, 3 COURSES £28.00

SERVED UNTIL 6:30PM AND FROM 10:00PM ONWARDS, MONDAY TO SATURDAY

STARTERS Roast Beetroot Salad with Goat's Cheese – Potted Mackerel – Bone Marrow with Onions

MAINS Hawksmoor Hamburger – Rump (300g) – Fillet Tail (200g) *with £5 supplement*

Whole Sea Bream – Ricotta Dumplings with Winter Vegetables

*plus one side:* Triple Cooked Chips, Beef Dripping Fries, Sweet Potato, Buttered Sprout Tops or Herb Salad

PUDDINGS Sticky Toffee Pudding – Peanut Butter Shortbread – Lemon & Yoghurt Cheesecake

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.

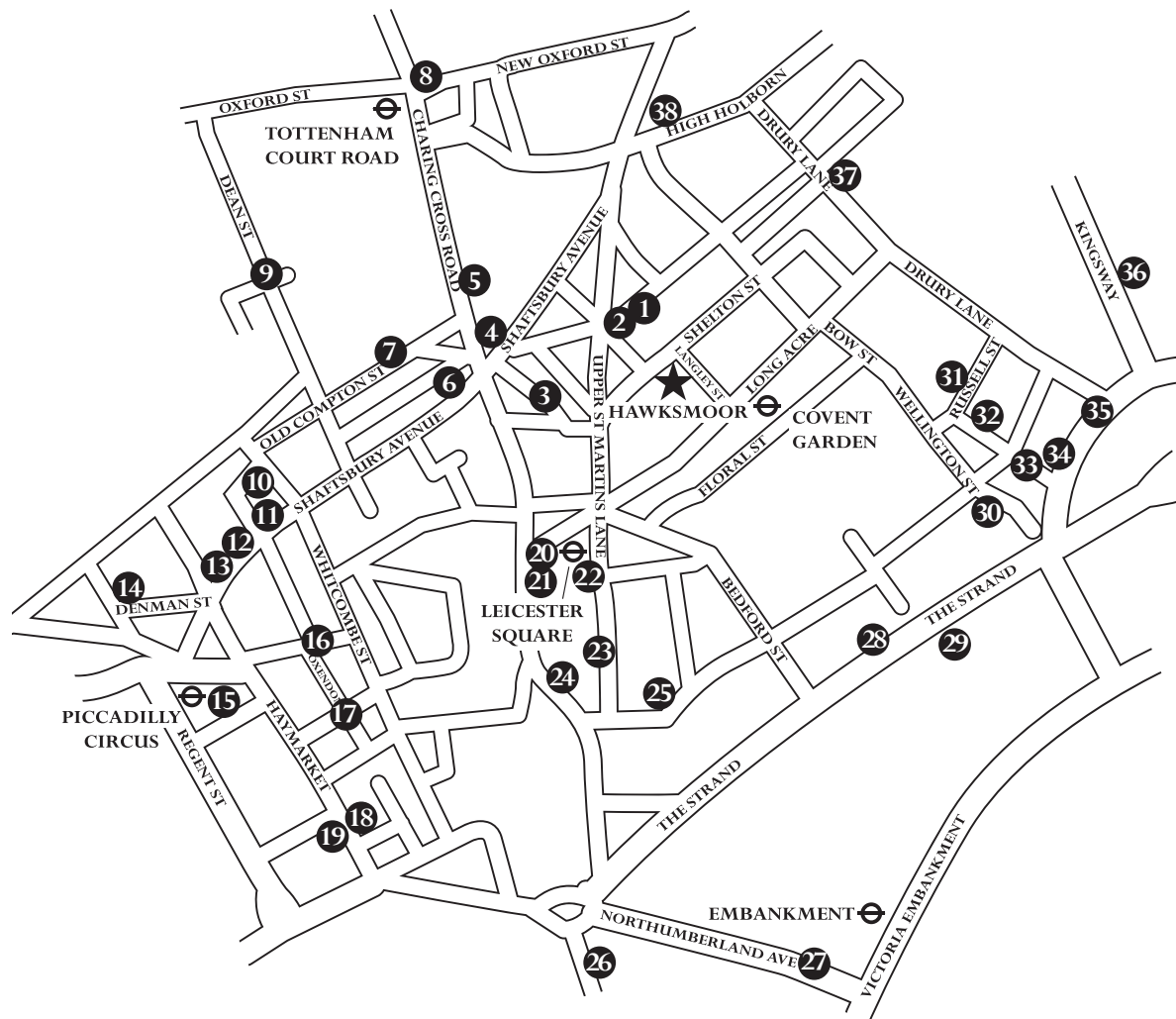
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL, ALL OF WHICH GOES TO THE STAFF.

**BYO** Bring a bottle from home & enjoy it with our award winning steaks. Corkage is £25 Tuesday through Sunday, but on Mondays it's only £5 all day.

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

ROAST RUMP OF LONGHORN BEEF & ALL THE TRIMMINGS AVAILABLE ON SUNDAYS

“Best Sunday Lunch” Observer Food Monthly



<b>Aldwych Theatre</b> 9 minutes	<b>35</b>	<b>Garrick</b> 6 minutes	<b>24</b>	<b>Noel Coward</b> 4 minutes	<b>22</b>	<b>Savoy Theatre</b> 8 minutes	<b>29</b>
<b>Apollo</b> 8 minutes	<b>12</b>	<b>Gielgud</b> 8 minutes	<b>11</b>	<b>Novello Theatre</b> 8 minutes	<b>34</b>	<b>Shaftesbury</b> 5 minutes	<b>38</b>
<b>Cambridge</b> 2 minutes	<b>2</b>	<b>Her Majesty's</b> 10 minutes	<b>19</b>	<b>Palace</b> 4 minutes	<b>6</b>	<b>Soho Theatre</b> 9 minutes	<b>9</b>
<b>Comedy</b> 8 minutes	<b>17</b>	<b>Leicester Square Theatre</b> 5 minutes	<b>20</b>	<b>Peacock</b> 11 minutes	<b>36</b>	<b>St Martin's</b> 2 minutes	<b>4</b>
<b>Criterion</b> 10 minutes	<b>15</b>	<b>London Coliseum</b> 6 minutes	<b>25</b>	<b>Phoenix</b> 5 minutes	<b>5</b>	<b>Theatre Royal Drury Lane</b> 6 minutes	<b>32</b>
<b>Dominion</b> 9 minutes	<b>8</b>	<b>Lyceum</b> 7 minutes	<b>30</b>	<b>Piccadilly</b> 11 minutes	<b>14</b>	<b>Theatre Royal Haymarket</b> 11 minutes	<b>18</b>
<b>Donmar Warehouse</b> 2 minutes	<b>1</b>	<b>Lyric</b> 8 minutes	<b>13</b>	<b>Playhouse Theatre</b> 13 minutes	<b>27</b>	<b>Trafalgar Studios</b> 10 minutes	<b>26</b>
<b>Duchess Theatre</b> 7 minutes	<b>33</b>	<b>New Ambassadors Theatre</b> 4 minutes	<b>3</b>	<b>Prince Edward</b> 6 minutes	<b>7</b>	<b>Vaudeville Theatre</b> 8 minutes	<b>28</b>
<b>Duke of Yorks</b> 5 minutes	<b>23</b>	<b>New London Theatre</b> 4 minutes	<b>37</b>	<b>Prince of Wales</b> 8 minutes	<b>16</b>	<b>Wyndham's</b> 4 minutes	<b>21</b>
<b>Fortune Theatre</b> 6 minutes	<b>31</b>			<b>Queens Theatre</b> 7 minutes	<b>10</b>		

# BEEF STEAK CLUBS

**In the early 18th Century** a number of Beef Steak Clubs began to spring up in London. They were part members' club, part secret society and all based around the wonder and marvel of beef steaks. The most famous of these, The Sublime Society of Beef Steaks, was formed by John Rich, the harlequin and machinist (now more prosaically known as a 'manager') at the Theatre Royal, Covent Garden. The club was frequented by actors, artists, men of wit and song, noblemen, royalty, statesmen and great soldiers. So stringent were the entry requirements that even the Prince Regent (the future King George IV) was merely placed on the waiting list.

## The Sublime Society of Beef Steaks



Patrons considered themselves to be down-to-earth men of the people and would attend wearing simple clothes and rugged leather boots. They were said to embody the British spirit and saw beef as the sustenance of the nation (unlike France's "soup meager, frogs and sallads"). Members wore a ring with a picture of a gridiron and the words 'Beef & Liberty'. They were in stark contrast to the flamboyant and effeminate Macaroni Club, formed by rich young men freshly returned from the Grand Tour, who became associated with outrageous costumes and foreign food.

**If you'd like to start your own Beef Steak Club (which we would be happy to host), here are a few guidelines from the Sublime Society:**

The Club admitted no more than 24 brethren, everyone else (including the Prince of Wales) was put on a waiting list

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Members were allowed to bring one guest per session

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Three sessions a year were held with no membership

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Payment was organized via a whip, with everyone paying the same

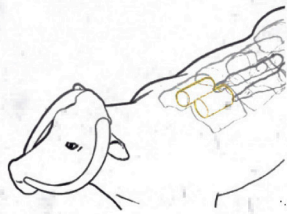
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Members generally referred to themselves as "The Steaks"

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The toast at each session was "Ne fidos inter amicos sit, qui dicta foras eliminat", which today might be translated as "What's said at Steak Club stays at Steak Club"

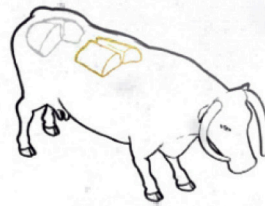


# THE HAWKSMOOR EIGHT

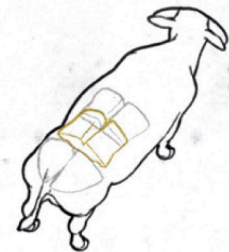
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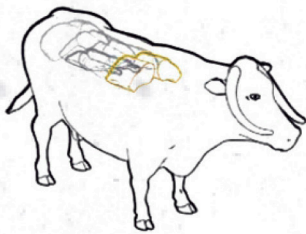
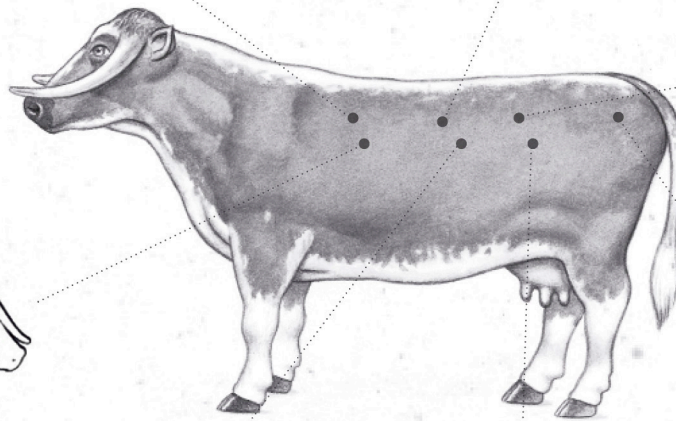
*Fig.1* Rib-eye



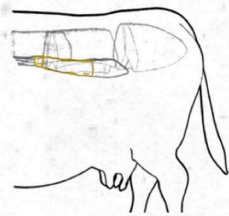
*Fig.2* Sirloin



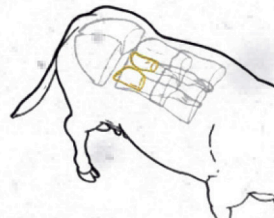
*Fig.3* Porterhouse  
T-Bone



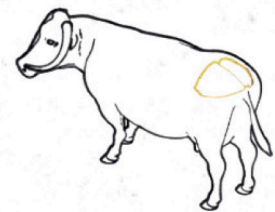
*Fig.7* Prime Rib



*Fig.6* Fillet



*Fig.5* Chateaubriand



*Fig.4* D-Rump

# This restaurant is situated in the old Combe's brewery,

which by 1880 was the second largest brewery in London. Every year, Harvey Christian Combe (Brewer, Lord Mayor and the City's representative in Parliament) threw a steak dinner that was attended by the great and the good. His Royal Brewhouse Dinner, held here on June 7th 1807, became legendary.

## *A contemporary newspaper reported:*

“On Friday, Alderman Combe gave his annual dinner of beef-steaks to several of the Royal Family at his Covent Garden Brewhouse. When the Prince of Wales, the Duke and Duchess of York, and the Duke of Cambridge arrived, they were conducted to a table laid with materials that the brewhouse affords. The table cloth was only a hop sack nailed to the table; and it was laid for dinner with wooden trenchers, wooden bowls for the sallads, wooden salt sellers, with bone spoons and Tunbridge-ware pepper-castors.

The Royal Party were joined by the Earl of Lauderdale, Lord Erskine, Mr. Sheridan and several others.

Five capital rumps of beef were provided, and a butcher attended to cut the prime steaks. Afterwards, he handed them, on a wooden malt shovel, to the stoker of the Brewhouse, who is always cook upon these occasions. The stoker placed them on an iron plate, and turned them with an iron instrument in the shape of a horse-shoe. When he thought the steaks sufficiently done, in the Brewhouse style, he put them into a new malt-shovel, covered with a tin lid, made very hot: it was taken to the table by a brewer, with a clean white apron on, and placed upon the table. The Alderman and his son helped the distinguished guests to the prime pieces.

At a late hour the company left the Brewhouse, highly gratified with their beef-steaks, on which the Duchess of York was lavish in her praise, and very pleased with their worthy host's hospitality.”