

HAWKSMOOR



PRE-PRANDIALS

Air Street cocktail <i>Chambéryzette, vermouth, lemon & Champagne</i> 10.00	Tom & Jerez <i>Gin, manzanilla, pear, almond & lemon</i> 8.50	French House <i>Strawberry gin, tarragon & lime</i> 9.50	Hawksmoor collins <i>Gin, lemon, campari, bitters & soda</i> 9.50
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STARTERS

Brixham crab on toast <i>with mayonnaise</i> 12.50	Elberry Cove mussels <i>with bay & chilli</i> 11.50	Tamworth belly ribs 11.25
Roast scallops <i>with white port & garlic</i> 15.00	Half Dartmouth lobster 5.00/100g	Fillet steak tartare 13.00
Potted smoked mackerel 8.00	Fried Queenies <i>with tartare sauce</i> 10.50	Roast beetroot salad <i>with goat's cheese</i> 8.75/13.00
Hawksmoor smoked salmon 12.00	Potted beef & bacon <i>with Yorkshires</i> 8.75	Ricotta dumplings <i>with winter vegetables</i> 8.75/13.00
Shrimps on toast 10.50		Doddington Caesar 8.25/11.50

SEAFOOD

 Turbot Hawksmoor cut <i>Grilled over charcoal</i> 13.00/100g	Royal bream <i>Baked in paper with garlic, rosemary & chilli</i> 20.00	Monkfish  <i>Grilled over charcoal</i> 24.00/48.00
	Dover sole <i>Grilled over charcoal or Meunière</i> 36.00	Brixham fish pie <i>Haddock, turbot & monkfish</i> 17.00

Fish & chips: dripping-fried haddock with triple cooked chips, pickles, mushy peas & tartare sauce 18.00 (12:00 - 18:30 & after 22:00)

STEAKS

Chateaubriand 13.00/100g	Fillet (300g) 34.00	<i>with</i> Maple bacon 4.25
Porterhouse 9.25/100g	Sirloin (400g) 28.50	Two fried eggs 3.00
T-bone 8.25/100g	Rib-eye (400g) 31.00	Grilled bone marrow 4.50
Bone-in prime rib 8.25/100g	Rump (300g) aged 55 days 18.50	Half Dartmouth lobster 5.00/100g

Sauces: Béarnaise, Peppercorn, Bone marrow gravy, Anchovy hollandaise or Stilton hollandaise 3.00

SIDES

Beef dripping fries 4.25	Lobster mac 'n' cheese 25.00	Roasted field mushrooms 4.00
Triple cooked chips 4.25	Macaroni cheese 5.50	Doddington Caesar salad 4.50
Jansson's temptation 6.50	Creamed spinach 5.50	English lettuce & herb salad 4.00
Mash potato & gravy 4.50	Spinach, lemon & garlic 5.25	Shaved fennel & watercress 4.00
Baked sweet potato 3.75	Buttered greens 4.00	Bermondsey sourdough 2.00 <i>with butter</i>

EXPRESS MENU 2 COURSES £25.00, 3 COURSES £28.00 (12:00 - 18:30 & after 22:00)

STARTERS Potted smoked mackerel – Roast beetroot salad with goat's cheese – Potted beef & bacon with Yorkshires

MAINS Rump (300g) – Fillet tail (200g) *with £5 supplement* – Ricotta dumplings with winter vegetables
& one side: Triple cooked chips – Baked sweet potato – Buttered greens – Lettuce & herb salad
or...

Fish & chips: dripping-fried haddock with triple cooked chips, pickles, mushy peas & tartare sauce

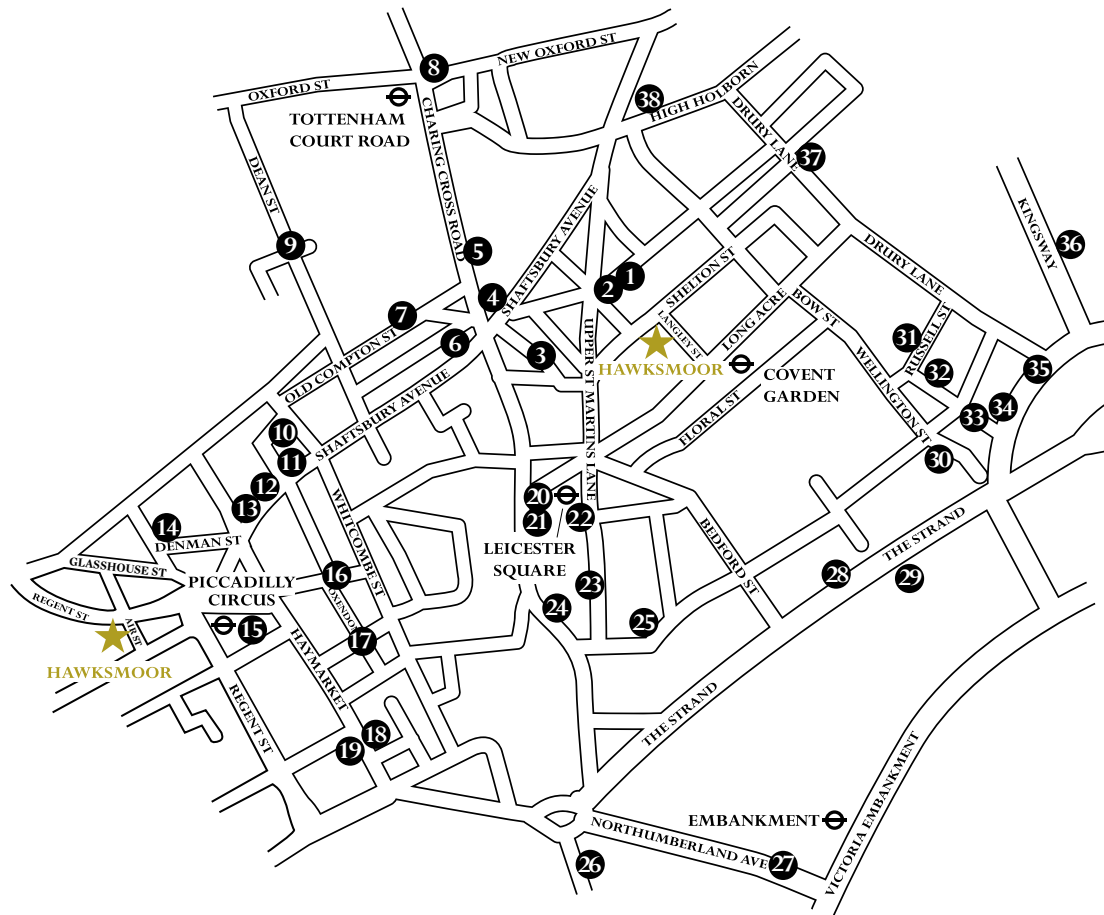
PUDDINGS Peanut butter shortbread – Sticky toffee pudding – Lemon & yoghurt cheesecake

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.

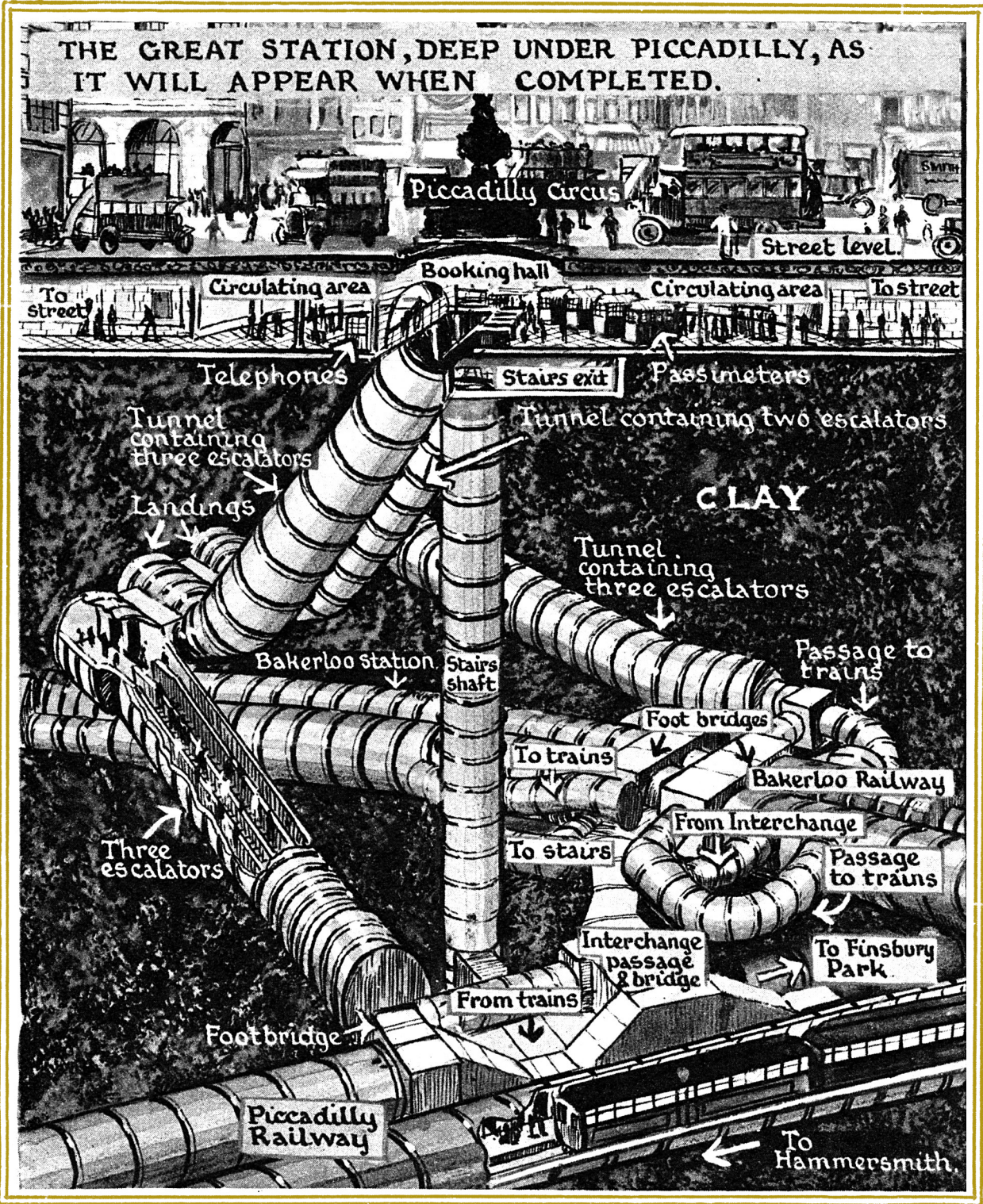
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL, ALL OF WHICH GOES TO THE STAFF.

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.



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



PICCADILLY CIRCUS BY G H DAVIS, 1927

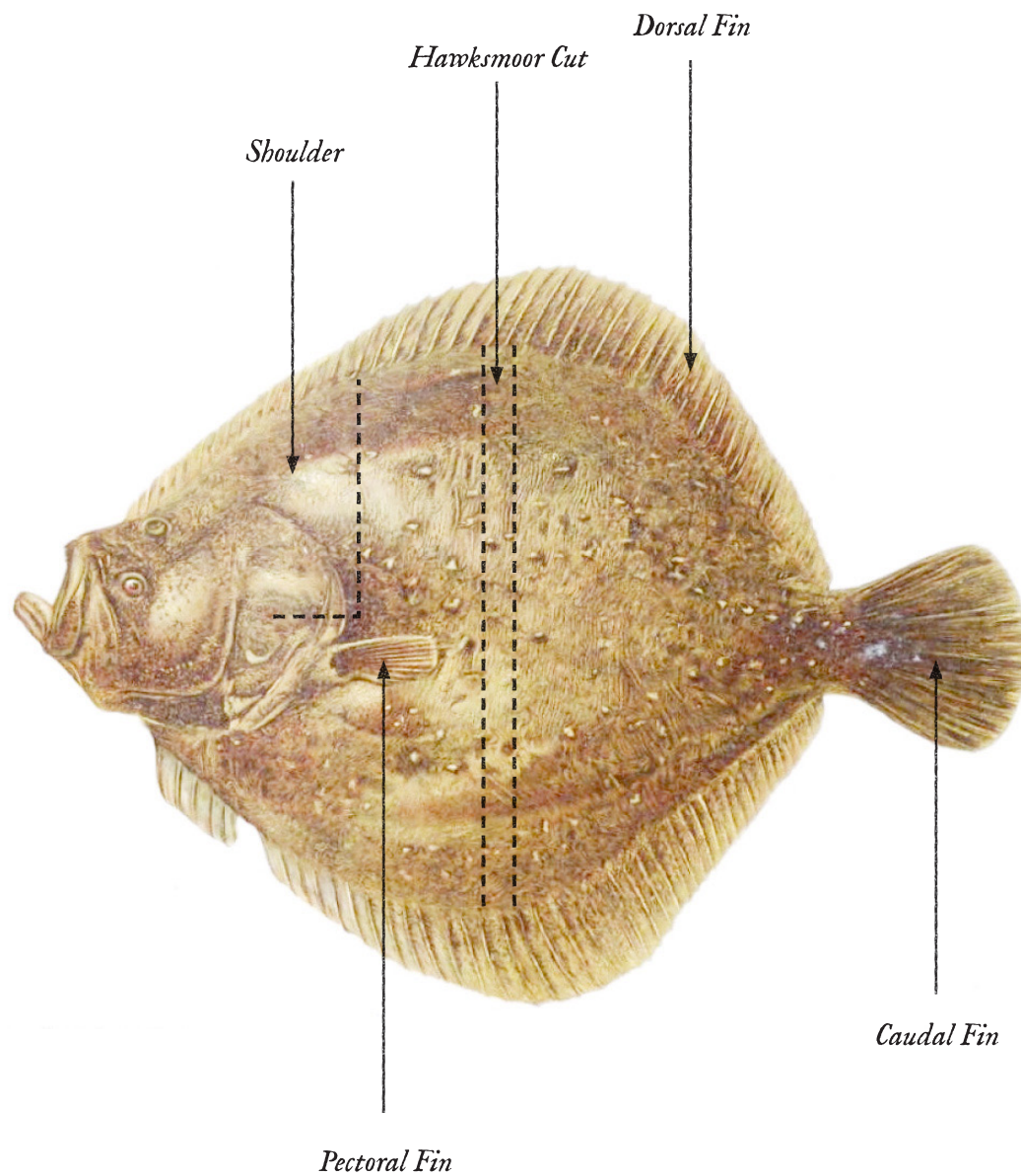


Fig 1: TURBOT (*Scophthalmus Maximus*) is a large left-eyed flatfish found primarily close to shore in sandy shallow waters throughout the Mediterranean, the Baltic Sea, the Black Sea and the North Atlantic. The European turbot has an asymmetrical disk-shaped body, and has been known to grow up to 100 cm (39 in) long and 25 kg (55 lb) in weight.

THE HAWKSMOOR EIGHT

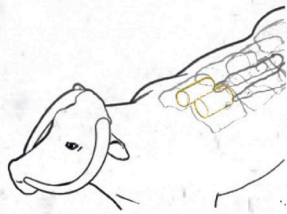


Fig.1 Rib-eye

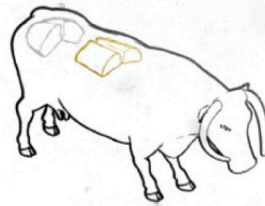


Fig.2 Sirloin

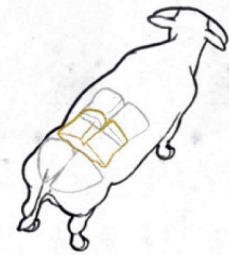


Fig.3 Porterhouse
T-Bone

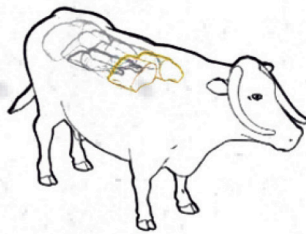
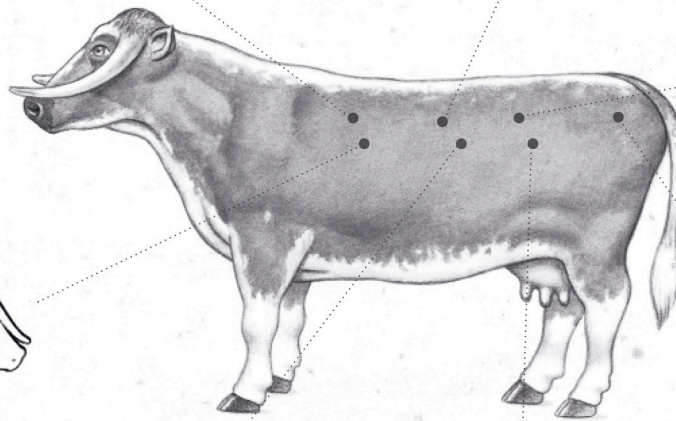


Fig.7 Prime Rib

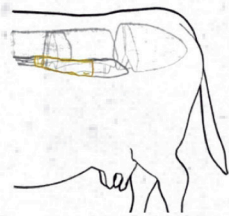


Fig.6 Fillet

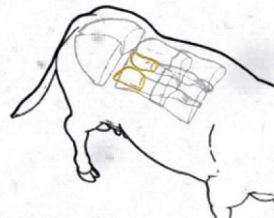


Fig.5 Chateaubriand

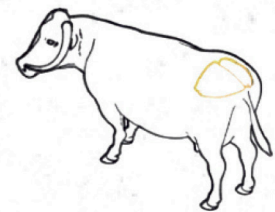


Fig.4 D-Rump