

# HAWKSMOOR

## SHARPENERS

Bee & Butt Fizz  
Aberfeldy 12 Y.O. Single Malt, Pear,  
Oloroso Sherry, Andrew's Honey  
19.00

Mackinaw Highball  
Maker's Mark Bourbon, Peach, Jasmine,  
White Balsamic, Soda  
19.00

Sour Cherry Negroni  
Fords Gin, Martini Rubino,  
sour cherry, Campari  
19.00

Schramsberg Blanc de Noirs  
Napa Valley  
27.00



## OYSTERS



Natural\*  
East Cape, PEI  
12 / 24 / 48

Scotch bonnet\*  
Scotch bonnet mignonette  
15 / 30 / 60

Bone marrow\*  
charcoal-roasted  
15 / 30 / 60

## STARTERS

Steelhead tartare* <i>citrus, ginger, chili</i>	28.00	Steak tartare* <i>dry-aged rump, filet, pickled shiitakes</i>	21.00	Potted beef & bacon <i>Yorkshires &amp; onion gravy</i>	19.00
Charcoal-roasted scallops <i>white port &amp; garlic</i>	27.00	Carolina-spiced pork belly <i>vinegar slaw</i>	24.00	Bitter leaf salad <i>Bluebird cheese, pecans, anchovy dressing</i>	20.00
Fried Louisiana shrimp <i>tartar sauce</i>	26.00	Elysian Fields lamb T-bones <i>pickled onions &amp; mint</i>	28.00	Ash-baked beets <i>pickled fennel, horseradish, hazelnuts</i>	18.00
Half Maine lobster <i>garlic butter</i>	35.00	Roasted bone marrow <i>slow-cooked onions</i>	18.50	Caesar salad <i>Cantabrian anchovies</i>	18.50

## 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)	65.00	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 / Boucher blue hollandaise 6.00

## MAINS

East coast halibut <i>porcini &amp; bone marrow sauce</i>	45.00	Veal chop* <i>fried oysters, tartare sauce</i>	60.00	Roasted heritage chicken <i>traditional English trimmings</i>	35.00
Maine lobster <i>roasted over charcoal</i>	35.00/70.00	Cast-iron filet steak* <i>bone marrow skirlie</i>	55.00	Roasted celeriac & Maine farro <i>mushrooms &amp; Parmesan</i>	24.00

## SIDES

Beef fat fries	9.00	Garlic portobello mushrooms	12.00	Caesar salad	12.00
Mash & gravy	10.00	Spinach, lemon & garlic	10.00	Bitter leaf salad	12.00
Macaroni & cheese	12.00	Atlas carrots, cider & mustard	11.00	Sourdough & cultured butter	5.00
Creamed spinach	11.00	Brussels sprouts, chestnuts & bacon	11.00	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.

**SUNDAY ROAST** GRASS-FED, DRY-AGED ROAST BEEF WITH ALL THE TRIMMINGS 45.00 AVAILABLE SUNDAYS 12-3 PM

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.

