

HAWKSMOOR

Oyster Knife
Absolute Elyx, Empirical Cilantro, Dolin Blanc, olive brine, chili tincture, cilantro oil
21

Sour Cherry Negroni
Fords gin, Martini Rubino, sour cherry, Campari
23

Mackinaw Highball
Maker's Mark bourbon, peach, jasmine, white balsamic, soda
22

Coates & Seely 'Britannique'
Brut Reserve, NV Hampshire, England
22



OYSTERS (three / six / dozen)



Natural*
East Coast
14 / 28 / 56

Vietnamese oysters*
ginger, chili, soy, sesame, crispy shallots
16 / 32 / 64

Scotch bonnet*
Scotch bonnet mignonette
16 / 32 / 64

Bone marrow
charcoal-roasted
19 / 38 / 76

CHILLED SEAFOOD

GRAND SEAFOOD TOWER

Natural and dressed oysters, Shrimp cocktail, Cape Cod scallop crudo, Chilled Maine lobster, Jonah crab claws 160 / 220

Gulf shrimp cocktail
chili crunch cocktail sauce

29

Jonah crab claws
crab shack mayo

38

Steelhead tartare*
citrus, ginger, chili

28

STARTERS

Hawksmoor smoked salmon
herbed cream cheese, Guinness bread

24

Carolina-spiced pork belly
vinegar slaw

25

Roasted bone marrow
slow-cooked onions

25

Fried Louisiana shrimp
tartare sauce

29

Steak tartare*
dry-aged rump, filet, pickled shiitakes

29

Ash baked beets salad
pickled fennel, horseradish, hazelnuts

19

Charcoal-roasted scallops
white port & garlic

29

Potted beef & bacon
Yorkshires & onion gravy

25

Caesar salad
Cantabrian anchovies

20

CHARCOAL-GRILLED STEAKS

Carefully selected from wide-open ranches in the Pacific Northwest and small family farms in the northeast.
Dry-aged and grilled over live-fire charcoal.

NORTHWEST RANCHES

Rump 12oz 45
Filet (8oz/12oz) 73/95
Rib-eye (12oz/16oz) 73/95
Strip 14oz 73

SHARING CUTS

Porterhouse 6.5/oz
Chateaubriand 6.5/oz
100% GRASS-FED
Sirloin on the bone 7/oz
Ribchop 7/oz

LONG-BONE RIB CHOP

As served at Dolly's of London,
world's first steakhouse,
1702-1856
7/oz

ELEVATE YOUR STEAK

Charcoal-grilled half Maine lobster 3.5/oz • Vermont smoked bacon 14 • Grilled bone marrow 16 • Two fried eggs* 8
SAUCES 7.50 : Anchovy hollandaise • Boucher Blue hollandaise • Béarnaise • Peppercorn • Bone marrow gravy

MAINS

Surf & Turf 115
8oz filet, half Maine lobster, garlic butter

Whole Maine lobster 3.5/oz
garlic butter

East Coast Halibut 42
café de paris butter, provencal bread crumbs

Veal chop 70
deep fried oysters

Barnsley Chop 73
pickled onions & mint

Cast-iron filet* 70
bone marrow & onions

Charcoal roasted chicken Ana Mari 39
roast garlic, olive oil, lemon

Spiced roasted cauliflower 25
romesco, green sauce, pickled fresno chili

Nancy's Wellington 32
shiitake & oyster mushrooms, Nancy's camembert, celeriac

SIDES

Beef fat fries 12
Mash & gravy 14
Macaroni & cheese 14
Hash browns, malt vinegar mayo 14

Mushroom Diane 14
Spinach, lemon & garlic 14
Creamed spinach 14
Atlas carrots 14

Boston lettuce & herb salad 13
Caesar salad 14
Sourdough & cultured butter 7
Second Helping 4.5
What do you get? Nothing. But a hungry child receives three days of life-saving nutrition from Action Against Hunger.

B.Y.O.B. MONDAY

\$10 corkage on any bottle, for maximum value
bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

EXPRESS MENU

1 course - 25 • 2 course - 40 • 3 course - 55
Mon - Sat 12-3pm

GREAT BRITISH SUNDAY ROAST

Roast beef with all the trimmings 55
Sundays 11:45-4:30pm

* These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish 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.



The Daily Catch

ARE YOU FLUENT IN FISH & CHIPS?

Join us every Wednesday to Saturday to lunch or brunch on a host of Great British classics, from **Steak & Kidney Pudding¹** to **Rump Steak with Gentleman's Relish²** and **Coronation Chicken Salad³**. Along with the national treasure that is **Fish & Chips**. We serve ours with a host of chip shop companions, from mushy peas to a wally. For anyone wondering 'What on earth's a wally?' ... we compiled this handy guide to the delicacies found within a proper British chippy.

BABY'S HEAD A chip shop Steak & Kidney Pudding. Along with **PIZZA CRUNCH** (battered pizza slice), **BATTERED HAGGIS** (sheep's offal and oats, delicious with curry sauce) and **SMACK BARM PEA WET** (deep-fried potato cake *smack* in a bread roll *barm* doused in mushy pea liquor *pea wet*), it's one of many regional quirks served at local chippies.

CHIPPY / CHIPPER / CHIP SHOP / FISH & CHIP SHOP

What you call your local fish & chip shop tends to depend on the part of the UK you're from.

CHIPS This is #1 if you're going to make it in a British chippy – we mean something different when we say chips – fatter than the French Fry and very different to American chips (which in Britain are called crisps). We hand cut ours and triple cook them for a fluffy interior with maximum crunch.

CHIP BUTTY / BARM / BAP / BUN / COB / ROLL / SARNIE

Classic carb-on-carb. A mound of chips within a heavily buttered bread roll or slices of cheap white bread.

CHIPPY TEA / FISH SUPPER

A family dinner of everyone's favorite orders from the local chippy. Usually a Friday or Saturday night treat.

CURRY SAUCE A mild curry sauce that only appears alongside Fish & Chips. Perfect for chip dipping.

FISH Usually Cod, Haddock or Plaice, but we prefer beautifully flaky Hake. We lightly cure delicate filets before dipping in a light batter (chip shop meets tempura) within which the fish effectively steams.

MUSHY PEAS Rarely seen outside of a chippy, these are dried marrowfat peas slow-cooked to a comfortingly mushy consistency. The first chip shop was a converted pea soup and pig's trotter hut. Peas stayed, trotters did not.



NEWSPAPER "TODAY'S NEWS IS TOMORROW'S FISH AND CHIP PAPER". Before health and safety concerns, fish and chips used to come wrapped in sheets of newspaper.

PICKLED EGGS & PICKLED ONIONS No chippy worth its salt would be without huge glass jars of eggs and onions bobbing in dark malt vinegar on the counter. We use a shorter, lighter pickle, a little more refined than their fierce British cousins.

SALT'N'VINEGAR Amongst every Briton's favorite flavor combinations, and an essential on Fish & Chips. The vinegar has to be malt, the beer-ish cousin of wine vinegar.

SAVELOY British version of the Frankfurter that was originally made with pig's brains. Usually an alarming shade of lipstick red, they only appear in Fish & Chip Shops where they can be served boiled or battered. Gave rise to an old Cockney greeting – 'OI! OI! SAVELOY!' – that became a surprise chant at 1990s Acid House raves.

SCRAPS / BITS / SCRUMPS / GRIBBLES Bits of batter that fall off fish as it fries. Traditionally given to kids for free, many now add to their order for maximum crunch factor. We squirt extra batter on to our frying fish for a similar effect.

TARTARE SAUCE Our version is a little more refined than the local chippy's plastic sauce packets, but still true to its roots.

WALLY Huge, sweet, pickled gherkins (dill pickles). The name originated in London's East End as a corruption of the word 'olive'. Also British slang for someone who is a bit of an idiot, usually used in an endearing way for someone you like or love.

¹Slow-braised beef within soft suet pastry. Very different to our other two 'puddings' – Yorkshire Pudding and Sticky Toffee Pudding – showing how tricky British food speak can be.

²Deeply beefy charcoal-grilled rump steak with Gentleman's Relish – a very Victorian riot of anchovy and spice and an umami-bomb icon of British food history.

³Our loose interpretation of a dish first served at Queen Elizabeth's Coronation in 1953. God bless yer, yer Majesty.

ABC OF A B CORP

We've always been wary of shouting about this kind of thing. ("I just want a ribeye and chips, please don't drown it all in self-congratulatory look-how-awesome-we-are-ness.") But... in August 2022 we became a certified B Corp, which feels like a moment to celebrate some of the things we're most proud of. And an excuse to give a MIGHTY SHOUT OUT to all the people we work with doing invaluable amazingness here and around the world.

A

ACTION
AGAINST
HUNGER
Over \$2m raised

B

B CORP
Businesses balancing
profit and purpose

C

CYRENIANS
Delivering meals to Edinburgh's
most in need

D

DEVELOPMENT
1200 people (and growing)
building brilliant careers across
6 cities and 4 countries

E

EAT WELL
MANCHESTER
Cooking meals for families
affected by poverty

F

FEEDING
LIVERPOOL
Helping deliver
'Good Food for All'

G

GREEN RESTAURANT
ASSOCIATION
We're three star rated in the US

H

HOSPITALITY
ACTION
Help for people in our sector
when it's needed most

I

IN SCHOOLS
Supporting CHEFS IN
SCHOOLS to power brains

J

JOINING FORCES
with food-world friends to
set up A GOOD DINNER
and TODAY'S SPECIAL,
raising over £500,000

K

KELLY'S CAUSE
Improving mental
health in hospitality

L

LOCKDOWN
COMMUNITY
COOKING
Over 50,000 meals

M

MAGIC BREAKFAST
570,795 breakfasts funded
for school children

N

CARBON NEUTRAL
World's first steak restaurant
group

O

ON WHEELS
NYC charity partner, City Meals
on Wheels, deliver meals to the
homebound elderly in all five
boroughs of the city

P

PEOPLE
Best Companies
(formerly Sunday Times Best
Companies) for over 10 years

Q

QUALITY
Supporting dozens of
small-scale food,
wine & liquor producers

R

REGENERATIVE
FARMING
Seeking out farms where
wildlife (and soil-life) thrives

S

SUSTAINABLE
RESTAURANT
ASSOCIATION
Maximum 3-stars for
the last 12 years

T

TERN (THE
ENTREPRENEURIAL
REFUGEE NETWORK)
Supporting food-focussed
start-ups

U

UNLOCKING
POTENTIAL
Helped set up 180 KITCHEN,
world's first community
kitchen inside a prison

V

VOLUNTEERING
Over 19,000 paid volunteering
hours available each year

W

WOOD STREET
MISSION
Getting food where it's
most needed in Manchester

X

X-MAS MINCE PIES
Supporting charity partners at
Christmas through the power of
mince pies

Y

YOU
None of this would have
been possible without
all of you. Thank you!

Z

NET ZERO
by 2030

WAR ON VICE

NEW YORK WAS AT PEAK VICE.

IT WAS THE GILDED AGE OF BORDELLOS, GAMBLING DENS, KICK-BACKS AND CLIP-JOINTS. EVERY CORNER OF MANHATTAN DRIPPED WITH SIN, DEBAUCHERY AND CORRUPTION. THEN, OUT OF GOTHAM'S SHADOWS STEPPED A CRIME-FIGHTING CRUSADER, WEARING NOT A CAPE ... BUT A CLERICAL COLLAR.



IT WAS THE 1890s

and the would-be superhero was the Reverend Charles Parkhurst. From his pulpit he railed against the Mayor and his Tammany Hall machine for being a 'lying, perjured, rum-soaked and libidinous lot', for making 'New York a very hotbed of knavery, debauchery and bestiality,' and for allowing it to descend into a 'modern Gomorrah.' He realized that to defeat this 'brilliant evil' he needed a fortress. And money.

Parkhurst was no billionaire, but, luckily, he knew one. Enter stage right, John S. Kennedy, who rose from a poor Glaswegian family to become one of the wealthiest men in America. It was Kennedy who paid for a vice-fighting citadel right on the edge of 'Satan's Circus' (a.k.a. the Tenderloin): the United Charities Building. Its nerve center was its Assembly Hall where Parkhurst regularly thundered against

'THIS TAMMANY-DEBAUCHED TOWN ... ROTTEN WITH A ROTTENNESS THAT IS UNSPEAKABLE AND INDESCRIBABLE.'

All this story needed now was an incorruptible Police Commissioner. Parkhurst found one by the name of Theodore Roosevelt and together they took on the city's corrupt officials and assorted evil-doers. And lost ...

Within a couple of years, the anti-vice crusade stalled – New Yorkers deciding they quite liked the 'crazy and reckless' status quo. By then the press had dismissed Roosevelt as a 'blue-blooded knickerbocker' who would never amount to anything. The New York Mercury declared:

'NO ROOSEVELT WAS EVER PRESIDENT; NO ROOSEVELT EVER LED AN ARMY TO VICTORY — AND NONE EVER WILL.'

“BEEF AND

That was the rallying cry of the actors and artists who founded the Sublime Society of Beefsteaks back in eighteenth-century London.

Part members' club, part secret society, this group met weekly to consume vast quantities of beefsteak and booze. **JUST PUNCH, PORT OR PORTER.**

No fancy French wines allowed. Before long, everyone wanted in. Even the Prince Regent (soon-to-be King George IV) joined their ranks – after a spell on the waiting list just like anyone else.

SKIP THE POND, fast forward to 1894 and **THE CHICAGO BEEFSTEAK CLUB** HELD IT'S FIRST BROIL AT THE STANDARD CLUB ON MICHIGAN AVENUE.

Clubs like these evolved into Beefsteaks, go-to celebrations for 'mobs of all grades of social life'. They were also regularly used by politicians to grease influential palms. Literally: **'THE USE OF KNIVES AND FORKS, PLATES AND NAPKINS, AND ALL OTHER EVIDENCES OF CIVILIZATION AND SANITY' WERE STRICTLY PROHIBITED.**

The menu was straightforward: 'Real beefsteaks, broiled over charcoal, grilled bones, mutton chops, bread and celery, all washed down with sherry and beer.' No potatoes:

'Too filling. They take up room that rightfully belongs to meat and beer.'

Over time the civilizing influence of female members rescued the tradition from being a place where, 'the life of the party used to be the man who let out the most ecstatic grunts, drank the most beer, ate the most steak, and got the most grease on his ears.' Fortunately for everyone, by a 1935 account, 'women do not esteem a glutton, and

AT A CONTEMPORARY BEEFSTEAK IT IS UNUSUAL FOR A MAN TO DO AWAY WITH MORE THAN SIX POUNDS OF MEAT AND THIRTY GLASSES OF BEER'.

Civilized indeed...

LIBERTY”



THE NEW BUILDING FOR THE UNITED CHARITIES OF NEW YORK CITY. CORNER TWENTY-SECOND STREET AND FOURTH AVENUE

THE AMAZING WOMEN AT “CHARITY’S FINE TEMPLE”

A president (1), a priest (2) and a billionaire (3). Three men who, during its early years, used this building as battle command for a war on vice and corruption. After much bluff and bluster, public spats and playground name-calling, they quickly and utterly failed.

Step forward the succession of amazing women who really drove this important building’s contribution to the city. They systematically took on the forces that exploited and entrapped the city’s poor. Slum landlords, sweatshop barons (and the Fifth Avenue retailers who sold their wares), pimps, pushers and racketeers all felt their quiet force.

In the offices above us great leaps in social services, education and healthcare were engineered. And here in the Assembly Hall, which we are now lucky enough to call home, national causes like women’s suffrage, workers’ rights and children’s rights, found an important platform. It’s also where national heroes like Jane Addams, the first American woman to receive the Nobel Peace Prize, spoke to and inspired packed houses.

HERE’S TO...

JOSEPHINE SHAW LOWELL
FLORENCE KELLEY
HELEN CAMPBELL
ELIZABETH MILBANK ANDERSON
MARY RICHMOND
HELEN WASHBURN

JANE ADDAMS
FRANCES PERKINS
SOPHONISBA BRECKENRIDGE
CARRIE CHAPMAN CATT
MAUD NATHAN
LILLIAN WALD

JULIET CORSON
ANNA HOWARD SHAW
EDITH ABBOTT
MARGARET SANGER
CHARLOTTE PERKINS GILMAN
FANNY GARRISON VILLARD

... and the countless others who, from this spot, helped the city and the nation take small steps and giant strides forward.

AND THAT WAR ON VICE THE THREE POWERFUL MEN DECLARED AND LOST?

In time these amazing women helped win that too
(with a little help from World War One – but that’s another story).

- (1) Or at least a soon-to-be President: Theodore Roosevelt
(2) Reverend Charles Parkhurst
(3) John S. Kennedy

BEEFSTEAK, BATTER PUDDING & SNOWDRIFT SAUCE

Food has been part of this building since day one. While zealous preachers thundered in the Assembly Hall and patient reformers tackled the issues of the day from the offices above, from the very top floor came smells of broiling and baking.

That was home to the New-York Cooking School, where young women learned how to create hearty fare on a modest budget. Stolid dishes like Beef Soup, Boiled Corned Beef and Baked Turnips, along with the oddly poetic Batter Pudding & Snowdrift Sauce.

The school was started by Juliet Corson, a proto-Julia Child who taught 19th Century America how to cook by inspiring a craze for cookery classes across the country.

It turns out her recipe for steak was exactly the same as ours:

“Sprinkle a good beefsteak with salt, lay it on a gridiron over a hot fire and brown it as quickly as possible, then remove it a little from the heat to finish cooking.”

In short: good beef + salt + fire. It’s as simple as that.

And that Batter Pudding & Snowdrift sauce? It really was an oddity. Beat a little butter with lots of sugar and a dash of vanilla or nutmeg. Compress the mix into a solid brick and “keep on ice till very hard”. Shave or grate into “snow” and serve with batter pudding (similar to a big flat Yorkshire Pudding or Popover).

We tried it out and decided not to put it on the menu...

THE LIONESS

OF 22ND STREET

A Two-Horse Wagon Pulls Up to what is now our Front Door and a Large Cage is Unloaded onto the Sidewalk. A Name is Written Across the Top: Theodore Roosevelt. Inside is a 400-pound Lioness.

A young boy flies up the steps towards the offices of The Outlook, the progressive magazine where the post-presidency Roosevelt is now working as Contributing Editor.



DELIVERY FOR ROOSEVELT! DELIVERY FOR ROOSEVELT!

But Roosevelt is not in and has left no instructions concerning his unusual workplace delivery.

It turns out to have been a local lioness by the name of Atlanta, a survivor of the great fire that destroyed Coney Island's Dreamland a few months earlier. She'd been trained by Captain

Jack Bonavita, a battle-scarred lion-tamer who, as well as losing an arm to a lion named Baltimore, had received a nasty bite from a belligerent alpha-male named Roosevelt. Perhaps the unasked-for gift was the lion-tamer's revenge.

After the Dreamland fire Bonavita left New York for a burgeoning

Hollywood, where he was killed by a polar bear while preparing it for its silver screen debut.

The Outlook reported, 'That Captain Jack should be done to death by a bear instead of the king of beasts seems an unkind fate.'