

# HAWKSMOOR BRUNCH

As with everything we do, our Brunch Menu revolves around the very best quality British meat. Our pork comes from big, happy Tamworths, our beef from Longhorns and our eggs from very free-range traditional breed chickens. All are lovingly reared in North Yorkshire by multi-award winners The Ginger Pig.

## BREAKFASTS

*The Hawksmoor Breakfast* £30.00  
(for 2 to share)

Smoked Bacon Chop, Sausages (Pork, Beef & Mutton), Bury Black Pudding, Short Rib Bubble & Squeak, Grilled Bone Marrow, Trotter Baked Beans, Fried Eggs, Grilled Mushrooms, Roast Tomatoes, Unlimited Dripping Toast & HP, Onion and Bone Marrow Gravy.

*Bacon and Double Eggs* £6.75  
with unlimited dripping toast

*Hawksmoor Sausage and Double Eggs* £6.75  
with unlimited dripping toast

*Sausage & Egg HkMuffin* £8.00  
Our ultimate guilty pleasure - a pork, beef & mutton 'flat sausage' topped with Oglesfield or Colston Basset Stilton and two fried eggs. All piled up inside a toasted muffin.  
(Add Ginger Pig Bacon £1.50)

*Mushrooms on Toast with Poached Eggs Hollandaise* £7.00

*Smoked Bacon Chop, Fried Eggs, Triple Cooked Chips & Trotter Baked Beans* £19.00

*Short Rib Bubble & Squeak, Fried Eggs, HP Gravy & Trotter Baked Beans* £10.00

*Yoghurt, Strawberries & Granola* £5.00

## HAWKSMOOR CLASSICS

### Starters

*London Cure Smoked Salmon* £8.50  
*Prawn Cocktail* £8.50  
*6 Rock Oysters* £10.00  
(with Hawksmoor Sausages) £13.00  
*Tamworth Belly Ribs* £9.00  
*English Summer Vegetable* £8.00  
*Salad with Goats Curd*

### Steaks

A protein-fuelled start to the day. All our steaks come from Longhorn cattle and have been dry aged for at least 35 days. 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* £6/100g  
*Porterhouse* £6/100g  
*Chateaubriand* £12/100g  
*Fillet (300g)* £30.00  
*Bone-in Sirloin (600g)* £28.00  
*Rib-eye (400g)* £25.00  
*55 Day Aged D-Rump (400g)* £18.00

### Extras

*Add Half a Lobster* £12.00  
*Stilton Hollandaise* £4.00  
*Two Fried Eggs* £3.00  
*Grilled Bone Marrow* £3.00

### Sides

*Triple Cooked Chips* £4.00  
*Back Bacon* £4.00  
*Short Rib Bubble & Squeak* £4.00  
*Trotter Baked Beans* £4.00  
*Spinach (Buttered, Steamed or Creamed)* £4.00  
*Grilled Mushrooms* £4.00  
*Roast Tomatoes* £4.00  
*Baked Sweet Potato* £4.00

*Hawksmoor Hamburger* £15.00

Served with triple cooked chips or little gem salad. 100% well-loved Longhorn, including long neglected old fashioned cuts like Clod and Sticking and small nuggets of bone marrow. Topped with Oglesfield or Colston Basset Stilton.  
(Add Ginger Pig Streaky Bacon £1.50)

## SUNDAY ROASTS

Available Sundays from 12pm until 4pm

### Roast Beef

Traditionally large joints of meat were roasted on a spit over an open fire. To achieve a similar flavour we start ours on real charcoal and finish them in the oven.

See blackboard for sizes and prices

All are served with potatoes roasted in beef dripping, Yorkshire Puddings, carrots, greens and lashings of bone marrow & onion gravy.

*Warm Jersey Royals* £10.00  
with *St George's Mushrooms, Lentils & Shallots*

## DESSERTS

*Chocolate Brownie & Salted Caramel Ice-Cream* £6.50

*Sticky Toffee Pudding* £6.50

*Strawberry Trifle* £5.50

*Scoop of Cornflake, Mint Choc Chip or Salted Caramel Ice-Cream* £3.00

*Cornflake Milkshake* £4.50

*London Stout Float* £5.00

*Neal's Yard Cheeses with Chutney* £9.00

An optional 12.5% service charge will be applied to your bill, all of which goes to the staff. All our dishes are available to take away.

“To be fashionable nowadays we must ‘brunch’. Truly an excellent portmanteau word, introduced last year by Mr. Guy Beringer, in *Hunter’s Weekly*, and indicating a combined breakfast and lunch.”

*Punch, August 1 1896*

Although popular wisdom would have you imagine brunch as an American dish, it is, like the steak restaurant itself, resolutely British. It is one of Britain’s gifts to the world and we feel it deserves more serious dedication.

Long before brunch was invented at the end of the 19th Century the British were familiar with hearty breakfasts. While our cousins across the Channel had to be content with a measly moon-shaped pastry or two, Samuel Pepys recorded a 17th Century breakfast consisting of “turkey pie and goose, mackerel, pickled oysters, beef, cake and ale, collar of brawn, bread, butter and sweetmeats, cold chine of pork, hashed mutton, dish of cold creame, creame and cakes”. In fact, as the British Empire grew, so too did the variety of dishes on offer at the breakfast table.

Even this was not enough for our bold Mr Beringer. A man after our own hearts, he argued that instead of getting up early to wolf something down before going hunting, “why not a new meal, served around noon? By eliminating the need to get up early on Sunday, brunch would make life brighter for Saturday night carousers.”

Not only did he envisage plenty of variety, all served up at once, he suggested that everyone might enjoy a drink or two at the same time. “Brunch is cheerful, sociable and inciting,” Beringer went on, “it is talk-compelling. It puts you in a good temper, it makes you satisfied with yourself and your fellow beings, it sweeps away the worries and cobwebs of the week”

*So, Guy, this is our homage to you ...*