

HAWKSMOOR

SHARPENERS

Extra Brut Reserve
Loimer, Lower Austria, NV
13.00

New Cork Sour
Powers Gold, cherry wine
cordial, lemon
13.00

Back Burner
Altos tequila, mezcal,
jalapeño, pineapple soda
14.00

Ultimate Martini
Boatyard gin, Aperitivo Co. dry
vermouth, Filicudi lemon oil
14.00

Flaggy Shore Dainties
natural
three 9.00 / six 18.00



OYSTERS



Flaggy Shore Dainties
scotch bonnet mignonette
three 9.75 / six 19.50

Kelly Gigas
roasted with bone marrow
three 10.50 / six 21.00

STARTERS

Smoked mackerel salad 11.00
new potatoes, horseradish, watercress

Duncannon smoked salmon 15.00
Guinness bread

Roasted currach scallops 18.00
white port & garlic

Half a native lobster 9.50/100g
garlic butter

Steak tartare * 13.00
dry-aged rump, sourdough toasts

Potted beef & bacon 10.00
Yorkshires & onion gravy

Andarl Farm pork belly ribs 16.00
vinegar slaw

Bone marrow with onions 12.00
sourdough toast

Fillet carpaccio 14.00
pickled mushrooms, crispy shallots

Ash-baked beetroot 10.00
pickled fennel & horseradish

Kylemore Caesar 11.00
Cantabrian anchovies

Heritage tomato salad 11.00
St. Tola

CHARCOAL-GRILLED STEAKS

Grass-fed beef from small community farmers from all corners of the island, grazing cattle on rotation on fertile Irish soil. Be warned, our favourite cuts - bone-in prime rib, porterhouse & chateaubriand - are big. Good if you're hungry or for two to share.

Large cuts - see blackboard

Chateaubriand 16.00/100g

Porterhouse 13.00/100g

Bone-in prime rib 13.00/100g

T-bone 12.00/100g

Fillet (275g) 42.00

Rib-eye (350g) 40.00

Sirloin (350g) 36.00

Rump (300g) 26.00

Extras

Half a native lobster 9.50/100g

Grilled bone marrow 6.50

Two fried eggs 3.00

Sauces: Béarnaise, Peppercorn, Bone marrow gravy, Anchovy hollandaise, Young Buck hollandaise, Porcini hollandaise 3.50

MAINS

Dublin Bay monkfish 14.00/100g
grilled over charcoal

Whole native lobster 9.50/100g
garlic butter

Hawksmoor hamburger 20.00
triple-cooked chips or lettuce & herb salad

Rings Farm chicken 21.50
porcini hollandaise

Cast-iron fillet steak 40.00
bone marrow & onions

Ballylisk Wellington 19.00
celeriac, mushrooms, Ballylisk cheese

DUBLIN LAWYER

*whole lobster baked with Micil Inverin
whiskey, leeks, cream & a little
Cáis na Tíre cheese*
75.00

SIDES

Triple-cooked chips 6.00

Beef dripping fries 5.50

Mash & gravy 5.00

Champ 5.50

Buttered new potatoes 5.00

Macaroni cheese 7.00

Buttered hispi cabbage 5.00

Spinach, lemon & garlic 7.00

Creamed spinach 6.00

Butterhead lettuce & herb salad 4.50

Kylemore Caesar 6.00

Heritage tomato salad 6.50

Bread 41 sourdough 4.00
Cuinneog butter

EXPRESS MENU 2 courses €29, 3 courses €33 (Monday - Saturday until 6pm)

Potted beef & bacon
Smoked mackerel salad
Heritage tomato salad

Rump / fillet tail (+6.00) & chips
Dublin Bay monkfish
Ballylisk Wellington

Sticky toffee sundae
Blueberry & lime cheesecake
Strawberry pavlova

SUNDAY ROAST ROASTED DRY-AGED RUMP WITH ALL THE TRIMMINGS 23.00 until 5pm

BYO MONDAY €5 corkage on any bottle, for maximum value bring a Nebuchadnezzar of Nebbiolo and a Balthazar of Bastardo

Please advise a member of staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice; an allergen menu is available upon request. Unfortunately, as allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. Cheese may be unpasteurised.

* contains raw egg



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**
€2m raised, and counting

B

B CORP
Businesses balancing
profit and purpose

C

CYRENIANS
Delivering meals to Edinburgh's
most in need

D

DUBLIN SIMON
Providing supportive
services at all stages
of homelessness

E

**EAT WELL
MANCHESTER**
Cooking meals for families
affected by poverty

F

**FEEDING
LIVERPOOL**
Helping deliver
'Good Food for All'

G

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

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
Our 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