

HAWKSMOOR

SHARPENERS

Extra Brut Reserve <i>Traditional method Austrian sparkling wine by Loimer</i> 17.00	New Cork Sour <i>Powers Gold, cherry wine, lemon, raspberry, green tea</i> 14.50	Liberty Fix <i>Teeling Small Batch, Stillgarden Chartreuse, pineapple, lemon</i> 15.00	Ultimate Martini <i>Boatyard gin, Aperitivo Co. dry vermouth, Filicudi lemon oil</i> 15.00
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OYSTERS



Flaggy Shore Dainties
natural
 three 9.75 / six 19.50

Flaggy Shore Dainties
scotch bonnet mignonette
 three 10.50 / six 21.00

Kelly Gigas
roasted with bone marrow
 three 10.50 / six 21.00

STARTERS

Smoked mackerel salad <i>new potatoes, horseradish, watercress</i>	11.00	Steak tartare* <i>dry-aged rump, sourdough toasts</i>	13.00	Fillet carpaccio <i>pickled mushrooms, crispy shallots</i>	14.00
Duncannon smoked salmon <i>Guinness bread</i>	16.00	Potted beef & bacon <i>Yorkshires & onion gravy</i>	10.00	Spring salad <i>asparagus, peas, broad beans, cashew ricotta</i>	11.00
Roasted currach scallops <i>white port & garlic</i>	19.50	Andarl Farm pork belly ribs <i>vinegar slaw</i>	16.00	Kylemore Caesar <i>Cantabrian anchovies</i>	11.00
Half a native lobster <i>garlic butter</i>	9.50/100g	Bone marrow with onions <i>sourdough toast</i>	12.00	Bitter leaf salad <i>Young Buck, candied pecans</i>	12.00

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	13.50/100g
Bone-in prime rib	13.50/100g
T-bone	12.50/100g

Chateaubriand for 2 (600g)	96.00
Fillet (275g)	45.00
Rib-eye (350g)	43.00
Sirloin (350g)	38.00
Rump (300g)	26.00

Extras

Half a native lobster	9.50/100g
Grilled bone marrow	6.50
Maple bacon	5.00
Two fried eggs	3.00

Sauces: Béarnaise, Peppercorn, Bone marrow gravy, Anchovy hollandaise, Young Buck hollandaise 4.00

MAINS

Dublin Bay monkfish <i>grilled over charcoal</i>	14.00/100g	Rings Farm chicken <i>Béarnaise</i>	21.50	Beefsteak pudding <i>beef dripping chips, mushy peas, gravy</i>	23.00
Roasted hake <i>vinegar peppers, fresh basil</i>	21.00	Cast-iron fillet steak <i>bone marrow & onions</i>	42.00	Spring salad <i>asparagus, peas, broad beans, cashew ricotta</i>	20.00
Whole native lobster <i>garlic butter</i>	9.50/100g	Hawksmoor hamburger <i>beef dripping chips or lettuce & herb salad</i>	20.00	Ballylisk Wellington <i>celeriac, mushrooms, Ballylisk cheese</i>	19.00

SIDES

Beef dripping chips	6.00	Buttered new potatoes	5.00	Creamed spinach	8.00
Beef dripping fries	5.50	Macaroni cheese	7.00	Butterhead lettuce & herb salad	4.50
Mash & gravy	5.00	Buttered greens	5.00	Kylemore Caesar	6.00
Champ	5.50	Spinach, lemon & garlic	7.00	Bitter leaf salad	7.00
Garlic mushrooms	6.00	Sweet potato	6.00	Bread 41 sourdough <i>Glenilen butter</i>	4.00

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

Potted beef & bacon
 Smoked mackerel salad
 Bitter leaf salad

Rump / fillet tail (+6.00) & chips
 Roasted hake
 Spring salad

Sticky toffee sundae
 Rum bread & butter pudding
 Berry pavlova

SUNDAY ROAST

ROASTED DRY-AGED RUMP WITH ALL THE TRIMMINGS 24.00 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



COW TALES

LONDON – NEW YORK – DUBLIN

It all started with a small, scruffy restaurant on a scruffy street in East London, a single farmer in North Yorkshire, and his beloved bull, Dynamo.

We'd spent the previous year farm-hopping and had quickly learnt the lesson we've held to ever since: ethics = flavour. All the most important work happens out in the fields. If you want the best tasting beef you have to find passionate farmers who do things properly – nurturing both their animals and the land on which they graze.

Things have changed a bit since (hello grand banking hall in the centre of Dublin!), but that guiding principal never has. And along the way we've made great friends who've taught us a huge amount about steers, heifers, cows, bulls, grass, soil and life.

The biggest challenge was opening in New York: so much cattle in the U.S. is reared in huge commercial feedlots, fed corn, growth promoters and antibiotics, with three goals in mind – bigger, fatter, faster. However, with a bit of time and effort we found our people: zealot farmers who are as obsessed with grass as they are with cattle.

The story in Ireland is very different. But ... over the past 40 years or so a number of practices have crept in to help speed things along: more indoor facilities, more grain, more fertilisers, more herbicides, and a shift towards standardised fast-growing breeds.

So we've been criss-crossing the island visiting small community farms lovingly tending their traditional-breed herds. Relying on the well-rained-upon soil and nutrient-dense grass. Doing things as they've been done for centuries.

We've also been finding ways to ensure that the best-of-the-best make its way to Hawksmoor; see as much as you possibly can and select the best. All the time drawing on the know-how we've accumulated over the thick-end of 20 years chatting to beef-minded experts on both sides of the Atlantic, leading lights on sustainability, dry-aging, butchery and more.

Now, we're looking forward to adding new friends, eating some of the best beef in the world, and learning new things that will make Hawksmoor even better, in Dublin, New York, London and beyond.



DANIEL O'CONNELL, *PATRICK PEARSE* & STARING DOWN THE CROWN

THE BUILDING
YOU CURRENTLY
SIT IN IS AN
ITALIANATE
NEO-CLASSICAL
FUGG YOU.



A grand façade and dramatic interior are not the usual medium of delivering a message of defiance, but this is a very special building.

Under British rule, the Catholic majority were forbidden from doing a wide range of things, including voting, owning land, even adopting orphans. And ... the right to own banks.

Enter Daniel O'Connell, aka The Liberator. Beneficiary of a secret and illegal hedge school education, he went on to become the acknowledged political leader of Irish Catholics.

Amongst his many achievements was being a founder (and eventually chairman) of the first Catholic bank in Ireland, the National Bank, in whose headquarters you now sit.

Opposite was the Bank of Ireland, which until 1845 had a monopoly in Dublin, and on whose front you can still see the British royal arms. This called for a response in kind.

Cue James Pearse, stonemason and father to Willie and Patrick, both executed as revolutionary leaders of the Easter Rising. The Pearse brothers

have a street named after them on the other side of Trinity College — the street where they were born, over their father's workshop.

Pearse's rooftop statue is of the goddess Ériu, one of the Tuatha Dé Danann. Together with her Irish wolfhound and harp — the same one used for the coat of arms of the country named after her — she stares down the Crown across the street. Her inscription reads...

**'ERIN GO BRÁGH'...
IRELAND FOREVER.**

**D I N N A
F O R G E T**

Dexter heifer, 1893

W A T E R V I L L E

Kerry bull, 1898

T I N Y M I T E

Dexter cow, 1887; dam Queen Mab

M Y M I S T A K E

Kerry bull, 1897

C R E A M C H E E S E

Kerry cow, 1890

R A Z Z L E D A Z Z L E

Kerry heifer, 1893

T H E M A S H E R

Dexter bull, 1893

C H A R L E Y ' S A U N T

Dexter heifer, 1893

T H E K I N G O F K I L L A R N E Y

Kerry bull, 1894; sire Enda's Glory; dam Killarney

L A D Y L O O

Kerry heifer, 1891; sire Cahirmone; dam Lady Lucy II

C R O O M A - B O O

Kerry bull, 1888, sire O'Ruarc, dam Glundhuv an Dara

T O P S Y

Dexter cow, date of birth unknown

T O O T S I E &

Dexter heifer, 1894

N O N E T H E W I S E R

Dexter cow, calved 1892

Unsurprisingly, the farmers of Ireland have long had a way with words. All of the above are Dexter or Kerry cows, heifers and bulls from the 1880s and '90s. We've honoured these fine beasts and more in our eighteen-seater private dining room, NONE THE WISER (let us know if you'd like to take a look).

We think this cattle-hand poetry should live on. **DINNA FORGET.**

FROM DUBLIN BAY TO THE FLAGGY SHORE

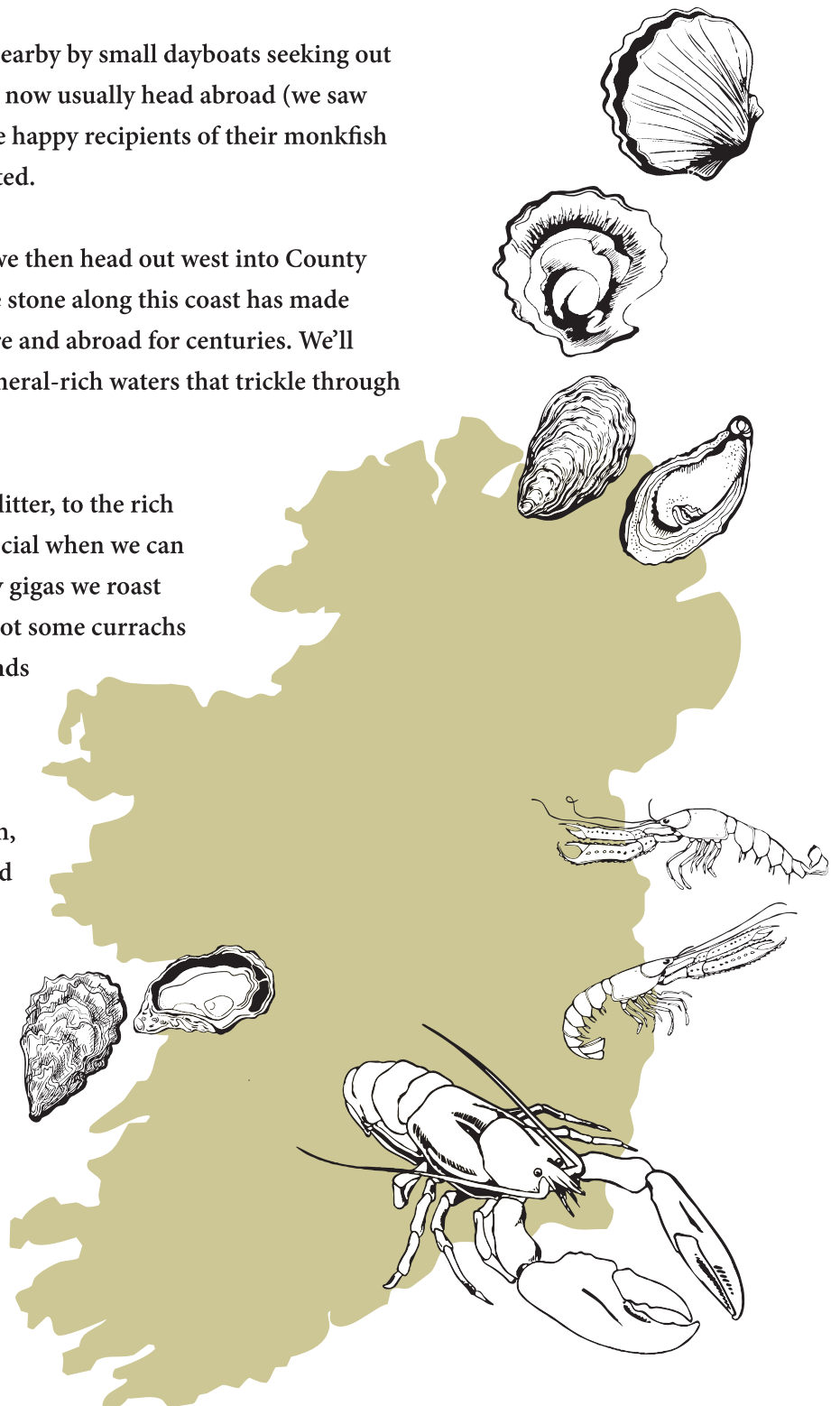
The waters around this island are blessed with some of the finest seafood in the world.

Starting close to home, our monkfish are landed nearby by small dayboats seeking out highly-prized Dublin Bay prawns. These jetsetters now usually head abroad (we saw some recently in Miami for \$100 each!), but we are happy recipients of their monkfish by-catch, which is amongst the best we've ever tasted.

Following Seamus Heaney's advice in *Postscript*, we then head out west into County Clare to three small bays on the Flaggy Shore - the stone along this coast has made flagstone hearths and floors, and paved streets here and abroad for centuries. We'll choose crisp, fresh oysters, beneficiaries of the mineral-rich waters that trickle through the karst landscape of the Burren.

Next, north, aside the ocean wild with foam and glitter, to the rich estuarine home of Kelly natives (an occasional special when we can get our hands on them) and the large, robust Kelly gigas we roast with bone marrow. Further still and you might spot some currachs - looking much like they would have done thousands of years ago - out catching our scallops, which are hauled up by hand.

Then we're back again across the country to Howth, where you might catch lobster pots being unloaded ready to be delivered to our kitchen. All of which feels like a journey that merits a trip back to Hawksmoor for a dozen oysters and a well-deserved pint...



GO MBEIDH CAC BÓ AGAT GO DEO



MAY YOU HAVE COW DUNG FOREVER

An expression we learnt, along with many of the words below, from writer Manchán Magan. It's a fine blessing for any farmer because it implies a lifetime spent with some of the world's best cattle. Perhaps with a **STUAICÍN** and her upturned horns, a **CÚBACH** with her horns bent in, or a **MAOILÍN** who has no horns at all. Maybe she's a restive **BÓ DHODACH** purposely kicking over her milk pail when it's full, an adventurous **BÓ BHRADACH**, up to anything to break out and explore, or a bold bull full of lusty **DÁIR**.

In centuries past it might have been a **DAM CONCHAID**, a sturdy wolf-fighting ox, brought along with the herd to defend against the **MADRAÍ ALLTA**, the wild dogs (a.k.a. wolves) that roamed the island until the eighteenth century.

We've enjoyed learning how bovine-centric a lot of the language is. How the word for 'boy', **BUACHAILL**, also means 'cowherd', and 'road', **BÓTHAR**, means 'cowpath'. How a ladybird is **BÓIN DÉ**, 'God's little cow', a spider is **DAMHÁN ALLA**, a 'little wild ox', and the Milky Way is **BEALACH NA BÓ FINNE**, 'The Way of the White Cow'.

One of our farmers, Ronan, in County Meath, gave us the easier-to-pronounce **WHERE THERE'S MUCK THERE'S LUCK**, and we also learnt another belter that we love but that doesn't really fit into an ode to Irish beef — the word for jellyfish, **SMUGAIRLE RÓIN**, which translates literally as 'seal snot'.

