

# HAWKSMOOR



## OYSTERS



Oysters on the half shell\*  
Mamma Mia, Prince Edward Island  
12 / 24 / 48

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

Oysters Caruso\*  
giardiniera mignonette  
16 / 32 / 64

## CHILLED SEAFOOD

### GRAND LASALLE TOWER

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

|                                                     |    |                                                       |    |                                     |    |
|-----------------------------------------------------|----|-------------------------------------------------------|----|-------------------------------------|----|
| Gulf shrimp cocktail<br>chili crunch cocktail sauce | 25 | Steelhead tartare*<br>citrus, ginger, chili, cilantro | 19 | Jonah crab claws<br>crab shack mayo | 36 |
|-----------------------------------------------------|----|-------------------------------------------------------|----|-------------------------------------|----|

## STARTERS & SALADS

|                                                                |    |                                                           |        |                                                           |         |
|----------------------------------------------------------------|----|-----------------------------------------------------------|--------|-----------------------------------------------------------|---------|
| Hawksmoor smoked salmon<br>herbed cream cheese, Guinness bread | 23 | Charcoal-roasted Maine lobster<br>garlic butter           | 3.5/oz | Ash-baked beets<br>pickled fennel, horseradish, hazelnuts | 19      |
| Charcoal-roasted scallops<br>white port & garlic               | 28 | Steak tartare*<br>dry-aged rump, filet, pickled shiitakes | 25     | Caesar salad<br>Cantabrian anchovies                      | 14/19.5 |
| Fried shrimp<br>jalapeño tartare sauce                         | 25 | Roasted bone marrow<br>slow-cooked onions                 | 24     | Boston lettuce salad<br>fresh herbs, mustard vinaigrette  | 10      |

Yorkshire Sloppy Joes 18  
Mini Yorkshire puddings, grass-fed beef dripping mince, horseradish cream

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 10oz   | 75 |
| Rib-eye 14oz | 75 |

### SHARING CUTS

|               |        |
|---------------|--------|
| Porterhouse   | 6.5/oz |
| Chateaubriand | 6.5/oz |

### NORTHEAST FARMS

|              |        |
|--------------|--------|
| Rib-eye 14oz | 91     |
| Rib chop     | 6.5/oz |

### 100% GRASS-FED STEAK

Northeastern farms, Black Angus.  
See blackboard for daily cuts

### PRIME RIB ROAST

Yorkshire puddings, bone marrow  
gravy, horseradish cream 90  
limited availability

### LONG-BONE RIB CHOP

as served at Dolly's of London,  
World's first steakhouse, 1702-1856  
6.5/oz

## ELEVATE YOUR STEAK

Garlic shrimp 16 • Half Maine lobster 3.5/oz • Maple bacon 12 • Grilled bone marrow 13 • Two fried eggs\* 8 • Yorkshire pudding 6  
SAUCES 6.5 : Anchovy hollandaise • Ba Ba Blue hollandaise • Marmite hollandaise • Béarnaise • Peppercorn • Bone marrow gravy

## MAINS

|                                                          |        |                                                             |    |                                                               |    |
|----------------------------------------------------------|--------|-------------------------------------------------------------|----|---------------------------------------------------------------|----|
| East Coast swordfish<br>romesco sauce, agrodolce vinegar | 45     | Cast-iron filet*<br>bone marrow & onions                    | 60 | Hawksmoor burger<br>Whitney or Ba Ba Blue cheese              | 25 |
| Maine lobster<br>garlic butter                           | 3.5/oz | Charcoal chicken Ana Mari<br>roast garlic, shmaltz croutons | 30 | Grilled spiced cauliflower<br>chickpeas, mint yogurt, almonds | 27 |

## SIDES

|                                                                    |    |                                               |    |                                                          |    |
|--------------------------------------------------------------------|----|-----------------------------------------------|----|----------------------------------------------------------|----|
| Beef dripping chips<br>Hawksmoor ketchup                           | 10 | Macaroni & cheese<br>five cheeses, herb crumb | 15 | Sautéed spinach<br>lemon & garlic                        | 14 |
| Chop house hash browns<br>malt vinegar mayonnaise, Maldon sea salt | 14 | Sautéed mushrooms<br>garlic butter            | 14 | Boston lettuce salad<br>fresh herbs, mustard vinaigrette | 10 |
| Mashed potatoes<br>Madeira gravy                                   | 14 | Creamed spinach<br>rosemary, cayenne, nutmeg  | 14 | Publican sourdough<br>Nordic Creamery cultured butter    | 5  |

### HAPPY MONDAYS B.Y.O.B.

Every Monday, corkage is free.  
Bring as many bottles as you like, large or small.

### GREAT BRITISH SUNDAY ROAST

Roast beef with all the trimmings  
and lashings of gravy.

\* 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.



FORGET-ME-NOT  
WIGGLER & GIGGLER  
Jumbo of Chicago  
BLACKBIRD OF BOB  
COCK OF THE WALK  
DOLLY DIMPLE'S MAY KING  
WILD EYES OF MEMPHIS  
QUEEN OF MIAMI  
*Minnie of Dong*  
LADY FRAGRANT  
Miss Burgess of Bee Mac  
PLAYMAN OF SUNBEAM  
Wiggles, Wriggles & Giggles

AMERICAN HERDSMEN HAVE LONG HAD A WAY WITH WORDS.

All of the below are cows, bulls, heifers and steers, many of whom passed through Chicago at one point or another - either to be judged at its grand cattle shows, or on their way to the table. We've honoured these fine beasts and more in our two private dining rooms: our 22-seater **BIG MIKE** - grand champion shorthorn bull - and 16-seater **LADY BIRD 3RD** - a devon cow praised for her "shapely feminine outlines, well-filled quarters and deeply-fleshed thighs." (Just ask if you'd like to take a look.)

WE THINK THIS CATTLE POETRY SHOULD LIVE ON. FORGET-ME-NOT.

# 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

# SUNDAY ROAST



## COMES TO CHICAGO

Fuelling families and friendships  
for two thousand years\*

“The feeling of friendship is like that of being  
comfortably filled with roast beef; love, like  
being enlivened with champagne.”

*Samuel Johnson, 1772*

As British as the Royal Family  
(but slightly less dysfunctional),  
Sunday Roast has been forging  
family bonds and fuelling  
friendships since the dawn of  
the nation. “*The favourite dish  
at the King’s table as well as the  
tradesman’s*” (1726), it’s a warm  
hug of a meal that unites people  
of all stripes over roast beef,  
Yorkshire puddings and indecent  
amounts of gravy.

*Sunday Roast is a weekly institution* that  
provides much more than mere calories. In  
fact, it’s so woven into the fabric of British life  
that the French have long referred to the Brits  
as les Rosbifs. And the fearsome crack team of  
(former) soldiers who guard the Crown Jewels at  
the Tower of London? Beefeaters. Because their  
yeoman forefathers were renowned for their  
healthy consumption of roast beef, a huge ration  
of which constituted part of their pay.

**Hawksmoor Sunday Roast** is a veritable feast of  
all the good things. Originally roasted on a spit  
over an open fire (the words ‘roast’ and ‘rotate’  
have shared roots), we start our dry-aged rump  
over charcoal for an authentic lick of smoke and  
char. Served with all the trimmings - Yorkshire  
puddings, beef-fat roast potatoes, seasonal  
vegetables and all-important gravy, enriched  
with Madeira and bone marrow.

\*“**The renown’d King Arthur**” *is looked upon as the first who ever sat down to a whole roasted Ox.  
He and his Knights sat about it at his Round Table, and consumed it to the very bones.’ So said the  
magazine Tatler in 1710. Legend has it King Arthur united a fraught and fractured nation to fend off Saxon  
invaders. His secret weapon? Roast beef. The records don’t show whether he and his Knights enjoyed it  
with Yorkshire Puddings, roast potatoes and bone-marrow gravy, but we suspect they probably did.*



# “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”