

HAWKSMOOR

 OYSTERS

Oysters on the half shell*
seasonal East Coast variety
12 / 24 / 48

Scotch bonnet oysters*
Scotch bonnet mignonette
16 / 32 / 64

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

CHILLED SEAFOOD

Gulf shrimp cocktail chili crunch cocktail sauce	25	Steelhead carpaccio* citrus, ginger, chili, cilantro	26	New Bedford crab on toast cucumber salad	32
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STARTERS & SALADS

Hawksmoor smoked salmon Guinness bread, herbed cream cheese	23	Steak tartare* crispy beef fat hash browns	25	Ash-baked beets pickled fennel, horseradish, hazelnuts	19
Charcoal-roasted scallops white port & garlic	28	Berkshire pork belly Carolina spices, vinegar slaw	25	Mushroom crostini whipped New Haven ricotta, tarragon	18
Lobster crumpet drawn Vermont butter, tarragon	41	Potted beef & bacon Yorkshire puddings, onion gravy	25	Lincolnshire Caesar Lincolnshire Poacher, Cantabrian anchovies	19

CHARCOAL-GRILLED STEAKS*

The key to great steak is happy cattle and passionate farmers and ranchers.
Grilled with Maldon sea salt over red and white oak charcoal, handcrafted in Virginia.
All served with charcoal-roasted bone marrow.

CHÂTEL FARMS, GEORGIA

BLACK ANGUS

Strip 10oz	55
Ribeye 14oz/18oz	70/85
Dry-aged porterhouse	6.5/oz
Dry-aged rib chop	7/oz

AKAUSHI WAGYU

Strip 10oz	90
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1855 CHATEAUBRIAND

The most luxurious sharing cut, born in
London in 1822. Black Angus.
6.5/oz

DRY-AGED LONG-BONE RIB CHOP

As served at Dolly's of London, world's
first steakhouse. Châtel Farms Black Angus.
6.5/oz

1855 BLACK ANGUS, GREAT PLAINS

Filet 8oz/12oz	69/98
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GRASS RUN FARMS, UPPER MIDWEST

100% grass-fed filet 8oz	75
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ALTAIR WAGYU, TASMANIA

100% grass-fed strip 12oz	125
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STEAK FLIGHT

Four cuts. Taste, compare, crown a winner. (Serves 4-5) 300

Ribeye 14oz - Châtel Farms Angus • Strip 12oz - Altair Wagyu • Strip 10oz - Châtel Farms Akaushi Wagyu
Filet 8oz - Grass Run Farms Grass Fed Angus

ELEVATE YOUR STEAK

NORTH COUNTRY MAPLE BACON 12 • TWO FRIED EGGS* 8 • HALF MAINE LOBSTER 3.5/oz
SAUCES 6.5 : STILTON HOLLANDAISE • BÉARNAISE • PEPPERCORN • BONE MARROW GRAVY

MAINS

Roasted dover sole brown butter, capers, lemon, shallots	95	Roasted hake vinegar peppers & basil	48	Salisbury steak Boyden Farm top sirloin, shoestring fries	46
Lobster frites thermidor butter	45/90	Charcoal chicken Ana Mari roast garlic, shmaltz croutons	36	Salt-baked celery root Maitake, Fiore Sardo, farro	28

SIDES

Crispy beef fat hash browns malt vinegar mayo	14	New potatoes thermidor butter	12	Boursin mushrooms garlic, chives, parsley	15
Beef fat fries sea salt & malt vinegar	10	Macaroni & cheese Vermont cheeses	15	Lincolnshire Caesar Lincolnshire Poacher, Cantabrian anchovies	17
Mashed potatoes Madeira gravy	14	Creamed spinach rosemary, cayenne, nutmeg	14	Boston lettuce salad fresh herbs, mustard vinaigrette	10
Tunworth mash molten Tunworth cheese	16	Sauteed spinach lemon & garlic	15	Publican sourdough Vermont creamery butter	7

GREAT BRITISH SUNDAY ROAST

Roast beef with all the trimmings and lashings of gravy. Aavailable on Sundays.



Before placing your order, please inform your server if a person in your party has a food allergy. Please scan for allergen & dietary information.

* 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.

Supporting the best **AMERICAN** *farmers, ranchers,* *fishermen, growers* and producers

“EATING IS AN AGRICULTURAL ACT.”

Wendell Berry



3 stars
Green Restaurant Association



3 stars
Sustainable Restaurants Association

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”