

HAWKSMOOR



OYSTERS & CAVIAR



Oysters on the half shell*
Murder Point, AL
12 / 24 / 48

Oysters Caruso*
giardiniera mignonette
16 / 32 / 64

Oysters Piccadilly
fried oyster, Osetra caviar, crème fraîche
70

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

Chop house hash browns
Marshallberg Osetra caviar, crème fraîche
48

Steak tartare & caviar
Marshallberg Osetra, toast points
130

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
chili crunch cocktail sauce

25

Steelhead tartare*
citrus, ginger, chili, cilantro

19

Jonah crab claws
crab shack mayo

36

STARTERS & SALADS

Hawksmoor smoked salmon
herbed cream cheese, Guinness bread

23

Charcoal-roasted Maine lobster
garlic butter

3.5/oz

Ash-baked beets
pickled fennel, horseradish, hazelnuts

19

Charcoal-roasted scallops
white port & garlic

28

Steak tartare*
dry-aged rump, filet, pickled shiitakes

25

Caesar salad
Cantabrian anchovies

14/19.5

Fried shrimp
jalapeño tartare sauce

25

Roasted bone marrow
slow-cooked onions

22

House side salad
fresh herbs, mustard vinaigrette

10

Yorkshire Sloppy Joes 18
Mini Yorkshire pudding, dripping mince, horseradish cream

CHARCOAL-GRILLED STEAKS

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 40
Filet 10oz 70
Rib-eye 14oz 70

SHARING CUTS

Porterhouse 6/oz
Chateaubriand 6/oz
Long-bone rib chop 6/oz

NORTHEAST FARMS

Rib-eye 90
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

SURF & TURF

Filet steak & half Maine lobster 110
Veal chop & fried oysters* 60

ELEVATE YOUR STEAK

Garlic shrimp 16 • Half Maine lobster 3.5/oz • Maple bacon 12 • Grilled bone marrow 12 • 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
romesco sauce, agrodolce vinegar

45

Cast-iron filet*
bone marrow & onions

60

Hawksmoor burger
Whitney or Ba Ba Blue cheese

25

Maine lobster
garlic butter

3.5/oz

Charcoal chicken Ana Mari
roast garlic, shmaltz croutons

30

Grilled spiced cauliflower
chickpeas, mint yogurt, almonds

27

SIDES

Beef dripping chips
Hawksmoor ketchup

9.5

Rarebit mashed potatoes
Cabot cloth-bound cheddar

14

Sautéed spinach
lemon & garlic

14

Chop house hash browns
malt vinegar mayonnaise, Maldon sea salt

14

Macaroni & cheese
five cheeses, herb crumb

14

Creamed spinach
rosemary, cayenne, nutmeg

14

Mashed potatoes
Madeira gravy

14

Sautéed mushrooms
garlic butter

14

Publican sourdough
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”