

HAWKSMOOR

From feasts of grass-fed beef and sustainable seafood, to wine tastings or casual dinners, with expertly crafted cocktails and canapés, we can work with you to make your private dining event an experience like no other.

We have created sharing menus featuring our favourite iconic and seasonal dishes, at a range of prices to best suit your occasion. Menus are all served family-style - with the steaks cooked to order, sliced and served in cast-iron skillets with our legendary sides and sauces. Sharing puddings complete the feast.

You can also select additional items to enhance your meal, add a cocktail or canapé reception beforehand, after-dinner drinks, or even gifts for your guests to take home.

We also offer a curated selection of incredible wines to perfectly accompany your feast.
You can also bring your own wines for a corkage fee.

To enquire or make a booking, please click [here](#)
or you can contact our team directly by email
privatedining@thehawksmoor.com

thehawksmoor.com/private-dining

LUNCH SET MENU

2 COURSES £40 / 3 COURSES £45

STARTERS

Hawksmoor smoked salmon
herbed cream cheese, soda bread

Potted beef & bacon
Yorkshires & onion gravy

Spring vegetable salad
*asparagus, peas, broad beans,
cashew 'ricotta'*

MAINS

35-day dry-aged sirloin & fries
with peppercorn sauce or Bearnaise

Roasted hake
vinegar peppers

Winslade Wellington
*celeriac, mushrooms Winslade cheese,
bitter leaf salad*

SERVED WITH

English lettuce salad
or
New potatoes

PUDDINGS

Sticky toffee pudding
or
Seasonal pavlova

Price is per person

SHARING SUNDAY ROAST

£50 per person

STARTERS

Smoked mackerel salad
new potatoes, watercress & horseradish

Potted beef & bacon
Yorkshires & onion gravy

Spring vegetable salad
asparagus, peas, broad beans, cashew 'ricotta'

WHOLE ROAST RUMP

Whole, slow roasted, 35-day dry-aged rump cap, carved for the table

*served with beef dripping roast potatoes, Yorkshire puddings, carrots,
greens, roasted shallots & garlic and unlimited bone marrow gravy*

Alternative vegetarian & fish mains available

PUDDINGS

Sticky toffee pudding
clotted cream

SHARING MENUS

Available as 2 / 3 courses

MOONLIGHTER

£62 / £67

Smoked mackerel salad
Potted beef & bacon
Spring vegetable salad

SILVERTAIL

£73 / £78

Smoked mackerel salad
Fillet carpaccio
Spring vegetable salad

HAWKABELLE

£93 / £98

Fillet carpaccio
Smoked salmon
Roasted scallops

STARTERS

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets with a selection of sauces

Sirloin

Rump

Prime Rib

T-Bone

Sirloin

Prime Rib

Porterhouse

Chateaubriand

Prime Rib

Seasonal fish & vegetarian options available

SIDES

Beef dripping chips Mash & gravy
Creamed spinach Macaroni cheese Lettuce & herb salad

PUDDINGS

Sticky toffee pudding & clotted cream
Seasonal pavlova

Price is per person

MENU ADDITIONS

EXTRA DISHES

Chateaubriand	15.00/100g
Porterhouse	12.00/100g
Bone-in prime rib	12.00/100g
T-bone	11.00/100g
Roasted scallops	7.00 each
Charcoal-grilled monkfish	9.70/100g
I.J. Mellis cheeses	4.00 each
Rolos (3)	5.50
Box of 8 rolos to take home	12.00

COCKTAILS

On arrival

Champagne Cocktail	14.75
Ultimate Steakhouse Martini	14.50
Shaky Pete's Ginger Brew	12.50
Avalon Highball	14
Sour Cherry Negroni	12.50

Non-alcoholic

Sour Cherry Nograni	9
Mellow Yellow Spritz	8
Steady Pete's Ginger Brew	8
Mother Mule	8.25
Pineapple Soda	5.50

Nightcaps / Digestifs

Espresso Scorretto	14.25
Amalfi Sgroppino	13.50
Cherry Red Hook	14.50
Full Fat Old Fashioned	15

*A selection of dessert wines and spirits
are also available by the glass*

GIFTS

Books

Hawksmoor at Home	30
Hawksmoor Restaurant & Recipes	30

Gift Cards

£50 gift card	50
£100 gift card	100

Other gift cards available on request

WINES

We have curated a wine list to perfectly match our sharing feasts.

For something more bespoke, our wine managers can assist you in choosing the ideal accompaniment to your event.

SPARKLING

Nino Franco – ‘Primo Brut’, Prosecco NV <i>Veneto, Italy</i>	44.00
Champagne Palmer & Co Brut Reserve, NV <i>Champagne, France</i>	78.00
Champagne Ruinart Blanc de Blanc, NV <i>Champagne, France</i>	211.00
Champagne Dom Perignon Brut, 2013 <i>Champagne, France</i>	385.00
Pol Roger Brut, 2016. 1.5L Magnum <i>Champagne, France</i>	500.00

WHITES

Trebbiano d’Abruzzo, Amoterra, 2022 <i>Abruzzo, Italy</i>	38.00
Picpoul de Pinet, Cave de l’Ormanrine, 2021 <i>Languedoc, France</i>	42.00
Soave Classico, Monte Tondo, 2020 <i>Veneto, Italy</i>	51.00
Muscadet sevre et maine, Michel Delhommeau, 2021 <i>Loire, France</i>	58.00
Sauvignon Blanc ‘Family Reserve’, Babich, 2021 <i>Niederösterreich, Austria</i>	58.00
Saint Veran, Terres Noir, Domaine De Roche, 2021 <i>Burgundy, France</i>	83.00

REDS

Pays d’Oc Rouge, Les Clairières, Jean d’Alibert, 2020 <i>Languedoc, France</i>	38.00
Hawksmoor La Rosa Vinho Tinto, Quinta de la Rosa, 2022 <i>Douro, Portugal</i>	42.00
Pinot Noir Mount Gambier, Coola Hills, 2021 <i>Victoria, Australia</i>	53.00
Barbera Monferrato Rosso Braida, Giacomo Bologna, 2019 <i>Piedmont, Italy</i>	62.00
Hawksmoor Blend Malbec, Pulenta Estate, 2021 <i>Mendoza, Argentina</i>	63.00
Cabernet Sauvignon, Hartenberg Estate, 2019 <i>Stellenbosch, South Africa</i>	66.00
Chianti Classico, Villa Le Corti, 2020 <i>Tuscany, Italy</i>	73.00
Rioja Reserva, Remelluri, 2016 <i>Rioja, Spain</i>	90.00

MAGNUMS

Malbec, De Sangre, Luigi Bosca, 2021 <i>Mendoza, Argentina</i>	125.00
Bordeaux Blend, Optima, Anthonij Rupert, 2019 <i>Stellenbosch South Africa</i>	145.00
Margaux, Charmes de Kirwan, 2016 <i>Bordeaux, France</i>	225.00