

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

Ash-baked beetroot
pickled fennel, horseradish & hazelnuts

MAINS

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

Sea bream fillet
fennel salad

Winslade Wellington
celeriac, mushrooms Winslade cheese

SERVED WITH

English lettuce salad
or

New potatoes

PUDDINGS

Sticky toffee sundae
Seasonal pavlova

Price is per person

SHARING MENUS

Available as 2 / 3 courses

MOONLIGHTER

£62 / £67

SILVERTAIL

£73 / £78

HAWKABELLE

£93 / £98

STARTERS

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

Smoked mackerel salad
Fillet carpaccio
Ash-baked beetroot

Fillet carpaccio
Smoked salmon
Roasted scallops

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

Triple-cooked 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	12.70/100g

Neal's Yard cheese board 4.00 each

Rolos (3)	5.50
Box of 8 rolos to take home	12.00

COCKTAILS

On arrival	
Champagne Cocktail	15
Gimlet	12.50
Ultimate Gin Martini	14
Pink Gibson	14
Sour Cherry Negroni	13.50

Non-alcoholic

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

Nightcaps / Digestifs

Espresso Scorretto	14
Amalfi Sgroppino	14.50
Miso Mudslide	14
Date Night	13.50

*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

Prosecco Superiore Rustico Brut, Nino Franco, NV	51.00
<i>Veneto, Italy</i>	
Champagne Palmer & Co Brut Reserve, NV	71.00
<i>Champagne, France</i>	
Limney Estate Vintage Brut, Davenport, 2017	76.00
<i>Sussex, England</i>	
Champagne Palmer & Co Solera Rose Brut, NV	86.00
<i>Champagne, France</i>	
Champagne Ruinart Blanc de Blanc, NV	192.00
<i>Champagne, France</i>	
Champagne Dom Perignon Brut, 2013	350.00
<i>Champagne, France</i>	

WHITES

Trebbiano d'Abruzzo, Amoterra, 2022	35.00
<i>Abruzzo, Italy</i>	
Picpoul de Pinet, Cave de l'Ormanrine, 2021	40.00
<i>Languedoc, France</i>	
Soave Classico, Monte Tondo, 2020	47.00
<i>Veneto, Italy</i>	
Muscadet sevre et maine, Michel Delhommeau, 2021	154.00
<i>Loire, France</i>	
Sauvignon Blanc 'Family Reserve', Babich, 2021	54.00
<i>Niederösterreich, Austria</i>	
Saint Veran, Terres Noir, Domaine De Roche, 2021	177.00
<i>Burgundy, France</i>	

REDS

Pays d'Oc Rouge, Les Clairières, Jean d'Alibert, 2020	35.00
<i>Languedoc, France</i>	
Hawksmoor La Rosa Vinho Tinto, Quinta de la Rosa, 2022	40.00
<i>Douro, Portugal</i>	
Pinot Noir Mount Gambier, Coola Hills, 2021	49.00
<i>Victoria, Australia</i>	
Hawksmoor Blend Malbec, Pulenta Estate, 2021	56.00
<i>Mendoza, Argentina</i>	
Barbera Monferrato Rosso Braida, Giacomo Bologna, 2019	58.00
<i>Piedmont, Italy</i>	
Cabernet Sauvignon, Hartenberg Estate, 2021	61.00
<i>Stellenbosch, South Africa</i>	
Chianti Classico, Villa Le Corti, 2020	68.00
<i>Tuscany, Italy</i>	
Rioja Reserva, Remelluri, 2016	84.00
<i>Rioja, Spain</i>	
Moulis-en-Medoc, Château Mauvesin Barton, 2016	84.00
<i>Bordeaux, France</i>	
Hawksmoor Blend Gran Malbec, Pulenta Estate, 2017	98.00
<i>Mendoza, Argentina</i>	
Bear Cub Red, Walla Walla, ...Pursued by Bear, 2020	98.00
<i>Washington, USA</i>	
Rioja Gran Reserva, Imperial, CVNE, 2012	130.00
<i>Rioja, Spain</i>	