

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

FESTIVE MENUS

Available as 2 / 3 courses

MOONLIGHTER

£62 / £67

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

SILVERTAIL

£73 / £78

Smoked mackerel salad
Fillet carpaccio
Ash-baked beetroot

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 Brown butter parsnip purée & bacon Maple-glazed cows in blankets
Creamed spinach Macaroni cheese Sprouts & steak sausage

add Hawksmoor Stuffing +£7

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. Melis cheese board	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	13.50

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	12.50
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

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
Hawksmoor Blend Malbec, Pulenta Estate, 2021 <i>Mendoza, Argentina</i>	63.00
Barbera Monferrato Rosso Braida, Giacomo Bologna, 2019 <i>Piedmont, Italy</i>	62.00
Cabernet Sauvignon, Hartenberg Estate, 2021 <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

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