

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

SHARING MENUS

Available as 2 / 3 courses

MOONLIGHTER

£62 / £67

Smoked mackerel salad
Potted beef & bacon
Summer vegetable salad

SILVERTAIL

£73 / £78

Smoked mackerel salad
Fillet carpaccio
Summer 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	12.50/100g
Bone-in prime rib	12.50/100g
T-bone	11.50/100g
Roasted scallops	7.00 each
Charcoal-grilled monkfish	10.20/100g
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	12.75
High Life Highball	13.50
Sour Cherry Negroni	14.00

Non-alcoholic

Shirley T	5.50
Stivo Spritz	8.50
Steady Pete's Ginger Brew	8.50
Pineapple Soda	5.50

Nightcaps / Digestifs

Lemon Verbena Sgroppino	12.00
Full Fat Old Fashioned	15.00
Sherry Cobbler	12.00
Espresso Martini	14.00

*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>	48.00
Champagne Palmer & Co Brut Reserve, NV <i>Champagne, France</i>	88.00
Champagne Ruinart Blanc de Blanc, NV <i>Champagne, France</i>	220.00
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, 2023 <i>Abruzzo, Italy</i>	38.00
Picpoul de Pinet, Cave de l’Ormanrine, 2023 <i>Languedoc, France</i>	44.00
Soave Classico, Monte Tondo, 2022 <i>Veneto, Italy</i>	54.00
Muscadet sevre et maine, Michel Delhommeau, 2021 <i>Loire, France</i>	59.00
Sauvignon Blanc ‘Family Reserve’, Babich, 2023 <i>Niederösterreich, Austria</i>	63.00
Saint-Veran, Terres Noir, Domaine Deux Roches, 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>	48.00
Shiraz, Stone Spring, 2022 <i>South Australia</i>	56.00
Hawksmoor Blend Malbec, Pulenta Estate, 2022 <i>Mendoza, Argentina</i>	67.00
Cabernet Sauvignon, Hartenberg Estate, 2019 <i>Stellenbosch, South Africa</i>	72.00
Chianti Classico, Villa Le Corti, 2022 <i>Tuscany, Italy</i>	75.00
Rioja Reserva, Remelluri, 2016 <i>Rioja, Spain</i>	98.00
Chateau Margaux, Margaux du Margaux, 2017 <i>Bordeaux, France</i>	159.00

MAGNUMS

Malbec, De Sangre, Luigi Bosca, 2021 <i>Mendoza, Argentina</i>	125.00
López de Heredia, ‘Viña Tondonia’ Reserva 2010 <i>Rioja, Spain</i>	198.00
Margaux, Charmes de Kirwan, 2016 <i>Bordeaux, France</i>	225.00