

# 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.

With names inspired by prize cattle, 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. Individual set menus are also available for smaller groups.

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](mailto:privatedining@thehawksmoor.com)

[thehawksmoor.com/private-dining](https://thehawksmoor.com/private-dining)

# LUNCH SET MENU

Served individually as 2 / 3 courses

## LUNCH

£30 / £35

## PREMIUM LUNCH

£40 / £45

### STARTERS

Potted beef & bacon  
Smoked mackerel salad  
Caesar salad

Potted beef & bacon  
Smoked mackerel salad  
Caesar salad

### MAINS

Flat Iron  
*beef dripping chips,  
steakhouse salad*  
Roasted hake  
Winslade Wellington (v)

Rump  
*beef dripping chips, steakhouse salad,  
peppercorn or Béarnaise*  
Charcoal-grilled monkfish  
Winslade Wellington (v)

### PUDDINGS

Sticky toffee sundae  
Choice of sorbet

Sticky toffee pudding  
Peanut butter shortbread

Price is per person.  
Menus available for up to 14 guests.

# SHARING MENUS

Served for sharing. 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

Alternative mains

Charcoal-grilled monkfish      Winslade Wellington (v)

### SIDES

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

### PUDDINGS

Sticky toffee pudding & clotted cream  
Seasonal pavlova

# SET MENUS

Served individually as 2 / 3 courses

## MENU A

£62 / £67

Smoked mackerel salad  
Potted beef & bacon  
Ash-baked beetroot

## MENU B

£73 / £78

Hawksmoor smoked salmon  
Fillet carpaccio  
Ash-baked beetroot

## MENU C

£93 / £98

Roasted scallops  
Old Spot belly ribs  
Ash-baked beetroot

### STARTERS

### CHARCOAL-GRILLED STEAKS

#### Sirloin

*beef dripping chips, steakhouse salad,  
peppercorn or Béarnaise*

#### Ribeye

*beef dripping chips, steakhouse salad,  
peppercorn or Béarnaise*

#### Fillet

*beef dripping chips, steakhouse salad,  
peppercorn or Béarnaise*

Alternative mains

Charcoal-grilled monkfish

Winslade Wellington (v)

### PUDDINGS

Sticky toffee pudding & clotted cream

Seasonal pavlova

Peanut butter shortbread

Sticky toffee pudding & clotted cream

Seasonal pavlova

Peanut butter shortbread

Sticky toffee pudding & clotted cream

Seasonal pavlova

Peanut butter shortbread

Coffee & Rolos

Price is per person.  
Menus available for up to 14 guests.

# SHARING SUNDAY ROAST

Available as 2 / 3 courses

## STARTERS

Hawksmoor smoked salmon  
*herbed cream cheese, Guinness bread*

Fillet carpaccio  
*pickled chestnut mushrooms, parmesan*

Ash-baked beetroot  
*pickled fennel, horseradish creme fraiche*

## MAINS

Grass-fed British beef, sliced and served in cast iron skillets

Rump	Ribeye	Prime rib	Chateaubriand
£45 / £50	£55 / £60	£60 / £65	£70 / £75

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

Alternative mains

Charcoal-grilled monkfish      Winslade Wellington (v)

## PUDDINGS

Sticky toffee pudding

Seasonal pavlova

# VEGAN SET MENU

Available as 2 / 3 courses

£40 / £45

## STARTER

Spiced heritage carrots

*buckwheat grains*

## MAIN

Charcoal-roasted cauliflower

*romesco sauce, kale pesto, pickled Fresno chilli*

## SIDES

Triple-cooked chips

Seasonal greens

Lettuce & herb salad

## PUDDING

Choice of sorbet

Price is per person.  
Menus available for all group sizes.

# 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	12.70/100g
Locally supplied cheeses	4.00 each
Rolos (3)	6.00
Box of 8 rolos to take home	12.00

## CANAPÉS

Hawksmoor smoked salmon <i>soda bread</i>	3.50
Eyemouth crab sandwich	3.50
Old Spot belly rib skewer	4.00
Seasonal vegetarian tart ( <i>vg/gf</i> )	4.00

*Price is per canapé. Available via pre-order only.  
Minimum order required.*

## COCKTAILS

### On arrival

Champagne Cocktail	14.75
Dry Gin Martini	14.50
Sour Cherry Negroni	14.00

### *Non-alcoholic*

Shirley T	6.50
Stivo Spritz	8.50
Steady Pete's Ginger Brew	8.50

### Nightcaps / Digestifs

Espresso Martini	13.75
Fuller Fat Old Fashioned	15.00

*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 a more bespoke choice, speak to our team.

## SPARKLING

Prosecco DOCG, Bosco di Gica, Adami, NV, Italy	58
English Sparkling, Davenport, 2019, Sussex	86
Champagne Veuve Fourny et Fils, NV, France	88
English Sparkling Rosé, Highweald, NV, Sussex	99
Champagne Legras et Haas, Blanc de Blanc, NV, France	121
English Sparkling, Cuvee Boz, Sugrue South Downs, 2015, Sussex	220
Champagne Ruinart, Blanc de Blanc, NV, France	220
Champagne Dom Perignon, 2013, France	385

## WHITE

Semillon Torrontes, Ballena del Sur, 2023, Mendoza, Argentina	38
Furmint, Tornai, 2023, Somló, Hungary	44
Riesling Halbtrocken, Blütenreich, 2023, Niederösterreich, Austria	54
Lugana, Selva Capuzza, 2022, Lombardy, Italy	60
Sauvignon Blanc, Isabel Estate, 2021, Marlborough, New Zealand	63
Pouilly-Fumé, Domaine Treuillet, 2022, Loire, France	69
Saint Veran, Domaine Deux Roches, 2022, Burgundy, France	83
Chardonnay, Tyler, 2022, California, USA	92

## ROSÉ

Rosé, Les Turitelles, Domaine d'Altugnac, 2023, Languedoc, France	48
Provence Rosé Cru Classé, Château Galoupet, 2021, Provence, France	120

## RED

Montepulciano d'Abruzzo, Amoterra, 2023, Marche, Italy	38
Hawksmoor x La Rosa, Quinta de la Rosa, 2022, Douro, Portugal	48
Liatiko, Lyrarakis, Rethymnon, 2021, Crete, Greece	52
Valpolicella Classico, Speri, 2022, Veneto, Italy	56
Cabernet Sauvignon, Hartenberg Estate, 2020, Stellenbosch, South Africa	64
Hawksmoor Blend, Pulenta, 2022, Mendoza, Argentina	67
Bourgogne Pinot Noir, Domaine Poulleau, 2022, Bourgogne, France	72
Rioja Reserva, Remelluri, 2016, Rioja, Spain	80
Château Mauvesin Barton, 2018, Bordeaux, France	95
Cabernet Sauvignon Napa Valley, Marietta Estate, 2021, California, USA	99
Hawksmoor Blend Gran Malbec, Pulenta, 2022, Mendoza, Argentina	110
Cabernet Franc XI, Pulenta, 2020, Mendoza, Argentina	120
Rioja Gran Reserva, Imperial, CVNE, 2012, Rioja, Spain	144

## SWEET & FORTIFIED

Fino, El Puerto, Lustau, NV, Jerez, Spain	54
Pedro Ximenez, 'San Emilio', Lustau, NV, Jerez, Spain	58
10yo Tawny Port, Quinta de la Rosa, NV, Douro, Portugal	60