

# 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 as 2 / 3 courses

£40 / £45

## STARTERS

Old Spot belly ribs  
*vinegar slaw*

Caesar salad  
*Cantabrian anchovies*

Seasonal vegetable salad

## MAINS

35-day dry aged rump  
*beef dripping chips, steakhouse salad,  
peppercorn or Béarnaise sauce*

Pan-roasted hake  
*beef dripping chips, vinegar peppers*

Winslade Wellington (v)  
*celeriac, oyster mushrooms, shiitakes,  
Winslade cheese, served with  
beef dripping chips & bitter leaf salad*

## PUDDINGS

Sticky toffee pudding

Seasonal Pavlova

Price is per person.

Menu available for up to 20 guests for individual serve.

For groups larger than 20, menu will be served as sharing.

Minimum guest numbers may apply.

# 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  
Armstrong's 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  
(£60 / £65)

Winslade Wellington (v)  
(£50 / £55)

### 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.  
Minimum guest numbers may apply.

# SET MENU

Served individually as 2 / 3 courses

## SUNBEAM

£75 / £80

### STARTERS

Armstrong's smoked salmon  
*herbed cream cheese, Guinness bread*

Fillet carpaccio  
*pickled chestnut mushrooms, parmesan*

Seasonal vegetable salad

### CHARCOAL-GRILLED STEAKS

*NB. Steak selection must apply to entire group*

35-day dry aged sirloin  
*beef dripping chips, butter lettuce salad,  
peppercorn or Béarnaise sauce*

or

Fillet  
*beef dripping chips, butter lettuce salad,  
peppercorn or Béarnaise sauce*

### ALTERNATIVE MAINS

Charcoal-grilled monkfish  
(£60 / £65)

Winslade Wellington (v)  
(£50 / £55)

### PUDDINGS

Sticky toffee pudding & clotted cream

Seasonal Pavlova

Peanut butter shortbread

Price is per person.

Menu available for up to 20 guests for individual serve.

Minimum guest numbers may apply.

# SHARING SUNDAY ROAST

Available as 2 / 3 courses

## STARTERS

Armstrong's 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)
(£60 / £65)	(£50 / £55)

## PUDDINGS

Sticky toffee pudding

Seasonal Pavlova

Price is per person.  
Minimum guest numbers may apply.

# 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.  
Minimum guest numbers may apply.

# MENU ADDITIONS

## EXTRA DISHES

Chateaubriand	15.5 / 100g
Porterhouse	13 / 100g
Bone-in prime rib	13 / 100g
T-bone	12 / 100g
Roasted scallops	7 each
Charcoal-grilled monkfish	13.7 / 100g
I,J Mellis cheeses	4 each
Rolos (3)	6
Box of 8 rolos to take home	12

## CANAPÉS

Armstrong's smoked salmon <i>Guinness bread</i>	3.5
Eyemouth crab sandwich	3.5
Old Spot belly rib skewer	4
Seasonal vegetarian tart <i>(vg/gf)</i>	4

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

## COCKTAILS

<b>On arrival</b>	
Champagne Cocktail	17
Ultimate Gin Martini	15
Sour Cherry Negroni	14.5
<i>Non-alcoholic</i>	
Shirley T	7
Stivo Spritz	9.5
Steady Pete's Ginger Brew	9.5
<b>Nightcaps / Digestifs</b>	
Espresso Martini	14
Fuller Fat Old Fashioned	16

*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	99
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	49
Liatiko, Lyrarakis, Rethymnon, 2021, Crete, Greece	52
Valpolicella Classico, Speri, 2022, Veneto, Italy	56
Cabernet Sauvignon, Hartenberg Estate, 2020, Stellenbosch, South Africa	66
Hawksmoor Blend, Pulenta, 2022, Mendoza, Argentina	69
Bourgogne Pinot Noir, Domaine Poulleau, 2022, Bourgogne, France	72
Rioja Reserva, Remelluri, 2016, Rioja, Spain	82
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