

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

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

£70 / £75

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

Roasted butternut squash
shiitakes, oyster mushrooms

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

On arrival	
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
Nightcaps / Digestifs	
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