

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

£65 / £70

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

SILVERTAIL

£77 / £82

Smoked mackerel salad
Fillet carpaccio
Ash-baked beetroot

HAWKABELLE

£98 / £103

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

Pan-roasted hake
(£70 / £75)

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.

SHARING MENUS

Served for sharing. Available as 2 / 3 courses

BLACKBIRD

£47 / £53

STARTERS

Smoked mackerel salad

Potted beef & bacon

Ash-baked beetroot

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets with a selection of sauces

Sirloin

Rump

ALTERNATIVE MAINS

Pan-roasted hake

Winslade Wellington (v)

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

Hawksmoor 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, English lettuce salad,
peppercorn or Béarnaise sauce*

or

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

ALTERNATIVE MAINS

Pan-roasted hake
(£70 / £75)

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

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

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|-----------|-----------|-----------|---------------|
| 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

| | |
|---------------------------------|--|
| Pan-roasted hake (£70 / £75) | Winslade Wellington (v) (£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

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|-----------------------------|------------|
| Chateaubriand | 15 /100g |
| Porterhouse | 12.5 /100g |
| Bone-in prime rib | 12.5 /100g |
| T-bone | 11.5 /100g |
| Roasted scallops | 7 each |
| Locally supplied cheeses | 4 each |
| Rolos (3) | 6 |
| Box of 8 rolos to take home | 12 |

CANAPÉS

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| Hawksmoor smoked salmon <i>soda bread</i> | 3.5 |
| Devon 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

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|------------------------------|------|
| On arrival | |
| Champagne Cocktail | 14.5 |
| Ultimate Gin Martini | 14.5 |
| Sour Cherry Negroni | 14 |
| <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 | 14.5 |

*A selection of dessert wines and spirits
are also available by the glass.*

GIFTS

Books

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|--------------------------------|----|
| Hawksmoor at Home | 30 |
| Hawksmoor Restaurant & Recipes | 30 |

Gift Cards

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| £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

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| 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

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| 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

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

RED

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|---|-----|
| 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

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| 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 |