

# 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

£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

Charcoal-grilled monkfish  
(£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.

# SET MENU

Served individually as 2 / 3 courses

## SUNBEAM

£75 / £80

### 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

Charcoal-grilled monkfish  
(£70 / £75)

Winslade Wellington (v)  
(£50 / £55)

### PUDDINGS

Sticky toffee pudding & clotted cream

Seasonal Pavlova

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

Rump  
£45 / £50

Ribeye  
£55 / £60

Prime rib  
£60 / £65

Chateaubriand  
£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  
(£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

Seasonal vegetable salad

## 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 |

Locally supplied cheeses 4 each

|                             |    |
|-----------------------------|----|
| Rolos (3)                   | 6  |
| Box of 8 rolos to take home | 12 |

## CANAPÉS

|                                              |     |
|----------------------------------------------|-----|
| Hawksmoor smoked salmon<br><i>soda bread</i> | 3.5 |
| Devon crab sandwich                          | 3.5 |
| Old Spot belly rib skewer                    | 4   |
| Seasonal vegetarian tart (vg/gf)             | 4   |

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

## COCKTAILS

### On arrival

|                          |      |
|--------------------------|------|
| Sour Cherry Negroni      | 14.5 |
| Ultimate Dry Gin Martini | 15   |
| Champagne Cocktail       | 17   |

### Non-alcoholic

|                           |     |
|---------------------------|-----|
| Shirley T                 | 7   |
| Steady Pete's Ginger Brew | 9.5 |
| Sour Cherry Nogroni       | 10  |

### Nightcaps / Digestifs

|                        |    |
|------------------------|----|
| Espresso Martini       | 14 |
| Full 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 Superiore Spumante Asolo DOCG, Ca' Morlin, NV, Veneto, Italy       | 59  |
| Rosé Conca del Riu Anoia, De Nit', Raventós i Blanc, 2023, Catalunya, Spain | 79  |
| Classic Cuvée Brut, 'Culver', Langham Wine Estate, NV, Dorset, England      | 96  |
| Champagne Brut Réserve, Charles Heidsieck, NV, Champagne, France            | 120 |
| Grand Reserve Sparkling, Racines, NV, California, USA                       | 150 |
| Champagne Millésime, Rare, 2012, Champagne, France                          | 270 |

## WHITE

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| Catarratto/Inzolia, Borgo Selene, 2024, Sicily, Italy                                | 38 |
| Pinot Grigio, 'Terrapieno, Alpha Zeta, 2024, Veneto, Italy                           | 42 |
| Riesling Feinherb, 'Generations', Axel Pauly, 2024, Mosel, Germany                   | 55 |
| Gavi di Gavi, 'Lugarara', La Giustiniana, 2024, Piemonte, Italy                      | 62 |
| Sauvignon Blanc, Framingham, 2024, Marlborough, New Zealand                          | 64 |
| Bourgogne Chardonnay, 'Les Ursulines', Jean-Claude Boisset, 2023, Burgundy, France   | 69 |
| Soave Classico, 'Calvarino', Pieropan, 2023, Veneto, Italy                           | 84 |
| Valdeorras Godello, 'Louro Do Bolo', Rafael Palacios, 2023, Galicia, Spain           | 94 |
| Riesling, 'Roter Hang', Erste Lage Nierstein, Gunderloch, 2023, Rheinhessen, Germany | 99 |

## ROSÉ

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| Luberon Rosé, Famille Perrin, 2024, Southern Rhône, France                                  | 49 |
| Coteaux d'Aix-en-Provence Rosé, 'Cuvée Alexandre', Château Beaulieu, 2024, Provence, France | 69 |

## RED

|                                                                                                      |     |
|------------------------------------------------------------------------------------------------------|-----|
| Carignan IGP Côtes de Thau, Baron de Badassière, 2024, Languedoc, France                             | 38  |
| Douro Vinho Tinto, Hawksmoor x La Rosa, Quinta de la Rosa, 2024, Douro, Portugal                     | 49  |
| Malbec, 'Hawksmoor Blend', Pulenta Estate, 2023, Mendoza, Argentina                                  | 69  |
| Cabernet Sauvignon, 'H', Hartenberg x Hawksmoor, 2024, Hartenberg Estate, Stellenbosch, South Africa | 72  |
| Bourgogne Pinot Noir Vieilles Vignes, Philippe-Le-Hardi, 2023, Bourgogne, France                     | 79  |
| Rioja Gran Reserva, Coto de Imaz, 2018, Rioja Alavesa, Spain                                         | 86  |
| Cabernet Sauvignon, Lodi, No Fine Print, 2023, California, USA                                       | 92  |
| Saint-Julien, 'M de Moulin Riche', Château Moulin Riche, 2017, Bordeaux, France                      | 120 |
| Barolo La Morra, Corino Giovanni di Corino Giuliano, 2021, Piemonte, Italy                           | 145 |

## SWEET & FORTIFIED

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| Moscato d'Asti, G.D. Vajra, 2024, Piemonte, Italy (375ml)                          | 21 |
| Pedro Ximénez, 'El Candado', Valdespino, NV, Jerez, Spain (375ml)                  | 32 |
| 20yo Tawny Port, Quinta de la Rosa, NV, Douro, Portugal (500ml)                    | 85 |
| Sauternes, Château Laville, 2022, Bordeaux, France (750ml)                         | 95 |
| Amontillado, 'Tio Diego', Pago de Macharnudo, Valdespino, NV, Jerez, Spain (750ml) | 68 |
| Fino, 'Inocente', Pago de Macharnudo, Valdespino, NV, Jerez, Spain (375ml)         | 32 |

# DRINKS PACKAGES

Select package and quantity of white or red per group.  
NB. half a bottle of wine per person

## PACKAGE A

Alpha Zeta, Pinot Grigio, 2024

*or*

Hawksmoor x La Rosa Vinho Tinto,

Quinta de la Rosa 2023

£23

Include an arrival drink

*price per person / whole package*

Beer £30

Prosecco £34

Champagne £43

## PACKAGE B

Sauvignon Blanc, Framingham, 2024

*or*

Ribera del Duero, Hawksmoor x Telmo

Rodríguez, 2024

£30

Include an arrival drink

*price per person / whole package*

Beer £37

Prosecco £41

Champagne £50

## PACKAGE C

Jean-Claude Boisset, Bourgogne Chardonnay,  
2023

*or*

‘H’ Cabernet Sauvignon, Hartenberg x  
Hawksmoor 2024

£34

Include an arrival drink

*price per person / whole package*

Beer £41

Prosecco £45

Champagne £54

## COCKTAIL ADD-ONS

*(price per person per cocktail)*

Sour Cherry Negroni £14.5

Shirley T 0% £7

Ultimate Dry Gin Martini £15

Sour Cherry No-Groni 0% £10

Full Fat Old Fashioned £16

Champagne Cocktail £17