

# 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  
Old Spot belly ribs  
Ash-baked beetroot

## HAWKABELLE

£98 / £103

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  
(£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

£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, butter lettuce salad,  
peppercorn or Béarnaise sauce*

or

Fillet  
*beef dripping chips, butter 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

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  
£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

Roasted celeriac & Sharpham Park spelt  
*oyster & shiitake mushrooms*

## 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	16 / 100g
Porterhouse	13.5 / 100g
Bone-in prime rib	13.5 / 100g
T-bone	12.5 / 100g
Roasted scallops	6.5 each
Charcoal-grilled monkfish	13.7 / 100g
Locally supplied cheeses	4 each
Rolos (3)	7.5
Box of 8 rolos to take home	15

## COCKTAILS

### On arrival

Sour Cherry Negroni	14.5
Ultimate Dry Gin Martini	15
Champagne Cocktail	15.5

### *Non-alcoholic*

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

### Nightcaps / Digestifs

Espresso Martini	13.5
Full Fat Old Fashioned	14.5

*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	61
Classic Cuvée Brut, 'Culver', Langham Wine Estate, NV, Dorset, England	96
Rosé Brut, Rathfinny Wine Estate, 2019, Sussex, England	99
Champagne Brut Réserve, Charles Heidsieck, NV, Champagne, France	125
Grand Reserve Sparkling, Racines, NV, California, USA	150
Champagne Millésime, Rare, 2012, Champagne, France	270

## WHITE

Catarratto/Inzolia, Borgo Selene, 2024, Sicily, Italy	39
Vinho Verde, Loureiro/Alvarinho, Quinta de Azevedo, 2024, Minho, Portugal	47
Riesling Feinherb, 'Generations', Axel Pauly, 2024, Mosel, Germany	55
Gavi di Gavi, 'Lugarara', La Giustiniana, 2024, Piemonte, Italy	63
Sauvignon Blanc, Framingham, 2024, Marlborough, New Zealand	65
Bourgogne Chardonnay, 'Les Ursulines', Jean-Claude Boisset, 2023, Burgundy, France	71
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	98

## ROSÉ

Luberon Rosé, Famille Perrin, 2024, Southern Rhône, France	50
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	39
Douro Vinho Tinto, Hawksmoor x La Rosa, Quinta de la Rosa, 2024, Douro, Portugal	52
Malbec, 'Hawksmoor Blend', Pulenta Estate, 2023, Mendoza, Argentina	71
Cabernet Sauvignon, 'H', Hartenberg x Hawksmoor, 2024, Hartenberg Estate, Stellenbosch, South Africa	75
Bourgogne Pinot Noir Vieilles Vignes, Philippe-Le-Hardi, 2023, Bourgogne, France	81
Rioja Gran Reserva, Coto de Imaz, 2018, Rioja Alavesa, Spain	88
Cabernet Sauvignon, Lodi, No Fine Print, 2023, California, USA	95
Saint-Julien, 'M de Moulin Riche', Château Moulin Riche, 2017, Bordeaux, France	125
Barolo La Morra, Corino Giovanni di Corino Giuliano, 2021, Piemonte, Italy	148

## SWEET & FORTIFIED

Moscato d'Asti, G.D. Vajra, 2024, Piemonte, Italy (375ml)	45
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

Quinta de Azevedo, Vinho Verde, 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

Rodriguez, 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