

# 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.

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)

# FESTIVE MENUS

Served for sharing. Available as 2 / 3 courses

## MOONLIGHTER

£55 / £60

## SILVERTAIL

£67 / £72

## HAWKABELLE

£88 / £93

### STARTERS

Smoked mackerel salad  
Potted beef & bacon  
Ash-baked beetroot

Smoked mackerel salad  
Old Spot belly ribs  
Ash-baked beetroot

Fillet carpaccio  
Smoked salmon  
Roasted scallops

### 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

Roasted hake  
(£60/£65)

Winslade Wellington (v)  
(£50/£55)

### SIDES

Beef dripping chips    Maple-glazed cows in blankets  
Creamed spinach    Macaroni cheese    Brussels sprouts, chestnuts & bacon

### PUDDINGS

Sticky toffee pudding & clotted cream  
Seasonal pavlova

Price is per person.

# 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

Roasted hake  
(£70/£75)

Winslade Wellington (v)  
(£50/£55)

## PUDDINGS

Sticky toffee pudding

Seasonal pavlova

Price is per person.

# 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.  
Menus available for all group sizes.

# MENU ADDITIONS

## EXTRA DISHES

|                             |             |
|-----------------------------|-------------|
| Chateaubriand               | 16.5 / 100g |
| Porterhouse                 | 14 / 100g   |
| Bone-in prime rib           | 14 / 100g   |
| T-bone                      | 13 / 100g   |
| Roasted scallops            | 7.17 each   |
| Charcoal-roasted hake       | 60/65       |
|                             |             |
| Locally supplied cheeses    | 4 each      |
|                             |             |
| Rolos (3)                   | 7.5         |
| Box of 8 rolos to take home | 15          |

## COCKTAILS

### On arrival

|                          |      |
|--------------------------|------|
| Sour Cherry Negroni      | 14   |
| Champagne Cocktail       | 14.5 |
| Ultimate Dry Gin Martini | 14.5 |

### *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 | 65  |
| Rosé Brut, Rathfinny Wine Estate, 2019, Sussex, England               | 99  |
| Champagne Brut Réserve, Charles Heidsieck, NV, Champagne, France      | 108 |
| Champagne Blanc de Blancs, Charles Heidsieck, NV, Champagne, France   | 190 |

## WHITE

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| Catarratto/Inzolia, Borgo Selene, 2025, Sicily, Italy                              | 41  |
| Vinho Verde, Loureiro/Alvarinho, Quinta de Azevedo, 2025, Minho, Portugal          | 50  |
| Riesling Feinherb, 'Generations', Axel Pauly, 2025, Mosel, Germany                 | 59  |
| Langhe Bianco 'Dragon', Luigi Baudana, 2025, Piemonte, Italy                       | 68  |
| Sauvignon Blanc, Framingham, 2025, Marlborough, New Zealand                        | 68  |
| Bourgogne Chardonnay, 'Les Ursulines', Jean-Claude Boisset, 2024, Burgundy, France | 77  |
| Albariño, Lagar de Pintos, 2024, Rías Baixas, Spain                                | 81  |
| Valdeorras Godello, 'Louro Do Bolo', Rafael Palacios, 2024, Galicia, Spain         | 100 |
| Sancerre, Domaine Sautereau, 2024, Loire, France                                   | 100 |
| Bourgogne Blanc, Domaine de Montille, 2021, Burgundy France                        | 107 |

## ROSÉ

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| Luberon Rosé, Famille Perrin, 2025, Southern Rhône, France                                  | 52 |
| Coteaux d'Aix-en-Provence Rosé, 'Cuvée Alexandre', Château Beaulieu, 2025, Provence, France | 73 |

## RED

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| Carignan IGP Côtes de Thau, Baron de Badassière, 2024, Languedoc, France         | 42  |
| Montepulciano d'Abruzzo, Gran Sasso, 2025, Abruzzo, Italy                        | 53  |
| Douro Vinho Tinto, Hawksmoor x La Rosa, Quinta de la Rosa, 2023, Douro, Portugal | 54  |
| Grenache, Willunga, 2024, McLaren Vale, Australia                                | 62  |
| Valpolicella 'Cortegiara', Allegrini, 2025, Veneto, Italy                        | 72  |
| Malbec, 'Hawksmoor Blend', Pulenta Estate, 2023, Mendoza, Argentina              | 74  |
| Bourgogne Pinot Noir Vieilles Vignes, Philippe-Le-Hardi, 2023, Bourgogne, France | 87  |
| Rioja Gran Reserva, Coto de Imaz, 2021, Rioja Alavesa, Spain                     | 93  |
| Cabernet Sauvignon, Truchard, 2022, Carneros, California, USA                    | 103 |
| Saint-Julien, 'M de Moulin Riche', Château Moulin Riche, 2018, Bordeaux, France  | 132 |
| Barolo La Morra, Corino Giovanni di Corino Giuliano, 2021, Piemonte, Italy       | 158 |

## SWEET & FORTIFIED

|                                                                 |     |
|-----------------------------------------------------------------|-----|
| 20yo Tawny Port, Quinta de la Rosa, NV, Douro, Portugal (500ml) | 85  |
| Sauternes, Château Laville, 2022, Bordeaux, France (750ml)      | 104 |

# 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

Shirley T 0% £7

Ultimate Dry Gin Martini £14.5

Sour Cherry No-Groni 0% £10

Champagne Cocktail £14.5

Full Fat Old Fashioned £14.5