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

thehawksmoor.com/private-dining

FESTIVE MENUS

Served for sharing. Available as 2 / 3 courses

MOONLIGHTER	SILVERTAIL	HAWKABELLE
£65 / £70	£77 / £82	£98 / £103

STARTERS

Hawksmoor Caesar salad	Hawksmoor Caesar salad	Fillet carpaccio
Potted beef & bacon	Old Spot belly ribs	Smoked salmon
Ash-baked beetroot	Ash-baked beetroot	Roasted scallops

CHARCOAL-GRILLED STEAKS

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

Sirloin	T-Bone	Porterhouse
Rump	Sirloin	Chateaubriand
Prime Rib	Prime Rib	Prime Rib

Alternative mains

Charcoal-grilled monkfish (£70/£75)

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.
Menus available for all group sizes.

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	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 (£70/£75)

Winslade Wellington *(v)* (£50/£55)

PUDDINGS

Sticky toffee pudding

Seasonal pavlova

Price is per person.
Menus available for all group sizes.

VEGAN SET MENU

Available as 2 / 3 courses

£40 / £45

STARTER

Seasonal vegetable salad

MAIN

Charcoal-roasted cauliflower

romesco sauce & kale pestos

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-grilled monkfish	14.7 / 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	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	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

Wines and vintages subject to change.

DRINKS PACKAGES

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

DEXTER

Vinho Verde, Loureiro/Alvarinho, Quinta de Azevedo, 2025, Minho, Portugal

or

Douro Vinho Tinto, Hawksmoor x Quinta de la Rosa, 2024, Douro, Portugal

£26

Include an arrival drink
price per person / whole package
+Beer £32.75
+Prosecco £39
+Champagne £45.5

LONGHORN

Grüner Veltliner, Loimer, 2024, Kamptal, Austria

or

Malbec, Hawksmoor x Pulenta Estate, 2023, Mendoza, Argentina

£37

Include an arrival drink
price per person / whole package
+Beer £43.75
+Prosecco £50
+Champagne £56.5

HEREFORD

Sancerre, Domaine Sautereau, 2024, Loire, France

or

Barolo La Morra, Corino Giovanni di Corino Giuliano, 2021, Piemonte, Italy

£65

Include an arrival drink
price per person / whole package
+Beer £71.75
+Prosecco £78
+Champagne £84.5

ANGUS

Chassagne-Montrachet, David Moret, 2024, Burgundy, France

or

Margaux 2ème Cru Classé, Château Durfort-Vivens, 2020, Bordeaux, France

£115

Include an arrival drink
price per person / whole package
+Beer £121.75
+Prosecco £128
+Champagne £134.5

COCKTAIL ADD-ONS

(price per person per cocktail)

Sour Cherry Negroni £14.5
Ultimate Dry Gin Martini £15

Sour Cherry Negroni £14.5
Ultimate Dry Gin Martini £15

Shirley T 0% £7
Sour Cherry No-Groni 0% £10

Wines and vintages subject to change. Manchester and Edinburgh only.