

# 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

£62 / £67

Smoked mackerel salad  
Potted beef & bacon  
Ash-baked beetroot

## SILVERTAIL

£73 / £78

Smoked mackerel salad  
Fillet carpaccio  
Ash-baked beetroot

## HAWKABELLE

£93 / £98

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

Roasted hake

Winslade Wellington (v)

### SIDES

Beef dripping chips

Mash & gravy

Brown-butter parsnip purée & bacon

Maple-glazed cows in blankets

Creamed spinach

Macaroni cheese

Sprouts & steak sausage

add Hawksmoor Stuffing +£7

### 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*

Seasonal vegetable salad  
*peas, sugar snaps, cashew 'ricotta'*

## 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,  
greens, roasted shallots & garlic and unlimited bone marrow gravy*

Alternative mains

Roasted hake

Winslade Wellington (v)

## PUDDINGS

Sticky toffee pudding

Seasonal pavlova

Price is per person.

# MENU ADDITIONS

## EXTRA DISHES

Chateaubriand	15.00/100g
Porterhouse	12.50/100g
Bone-in prime rib	12.50/100g
T-bone	11.50/100g
Roasted scallops	7.00 each
Locally supplied cheeses	4.00 each
Rolos (3)	6.00
Box of 8 rolos to take home	12.00

## COCKTAILS

### On arrival

Champagne Cocktail	16.00
Dry Gin Martini	14.50
Sour Cherry Negroni	14.00

### *Non-alcoholic*

Shirley T	6.50
Stivo Spritz	8.50
Steady Pete's Ginger Brew	8.50

### Nightcaps / Digestifs

Espresso Martini	13.75
Fuller Fat Old Fashioned	15.00

*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 something more bespoke, our wine managers can assist you in choosing the ideal accompaniment to your event.

## SPARKLING

Prosecco Superiore Rustico Brut, Nino Franco, NV <i>Veneto, Italy</i>	59.00
Limney Estate Vintage Brut, Davenport, 2018 <i>Sussex, England</i>	86.00
Champagne Palmer & Co Brut Reserve, NV <i>Champagne, France</i>	88.00
Champagne Palmer & Co Solera Rose Brut, NV <i>Champagne, France</i>	100.00
Champagne Ruinart Blanc de Blanc, NV <i>Champagne, France</i>	220.00
Champagne Dom Perignon Brut, 2013 <i>Champagne, France</i>	385.00

## WHITES

Trebbiano d'Abruzzo, Amoterra, 2023 <i>Abruzzo, Italy</i>	38.00
Picpoul de Pinet, Cave de l'Ormarine, 2023 <i>Languedoc, France</i>	44.00
Soave Classico, Monte Tondo, 2022 <i>Veneto, Italy</i>	54.00
Muscadet Sevre et Maine, Michel Delhommeau, 2021 <i>Loire, France</i>	59.00
Sauvignon Blanc 'Family Reserve', Babich, 2023 <i>Marlborough, New Zealand</i>	63.00
Saint Veran, Domaine Deux Roches, 2022 <i>Burgundy, France</i>	83.00

## REDS

Pays d'Oc Rouge, Les Clairières, Jean d'Alibert, 2022 <i>Languedoc, France</i>	38.00
Hawksmoor La Rosa Vinho Tinto, Quinta de la Rosa, 2022 <i>Douro, Portugal</i>	48.00
Hawksmoor Blend Malbec, Pulenta Estate, 2022 <i>Mendoza, Argentina</i>	67.00
Barbera Monferrato Rosso Braida, Giacomo Bologna, 2020 <i>Piedmont, Italy</i>	64.00
Cabernet Sauvignon, Hartenberg Estate, 2019 <i>Stellenbosch, South Africa</i>	72.00
Chianti Classico, Villa Le Corti, 2022 <i>Tuscany, Italy</i>	75.00
Rioja Reserva, Remelluri, 2016 <i>Rioja, Spain</i>	96.00
Moulis-en-Medoc, Château Mauvesin Barton, 2018 <i>Bordeaux, France</i>	98.00
Hawksmoor Blend Gran Malbec, Pulenta Estate, 2021 <i>Mendoza, Argentina</i>	110.00
Bear Cub Red, Walla Walla, Pursued by Bear, 2020 <i>Washington, USA</i>	110.00
Rioja Gran Reserva, Imperial, CVNE, 2012 <i>Rioja, Spain</i>	144.00