HAWKSMOOR

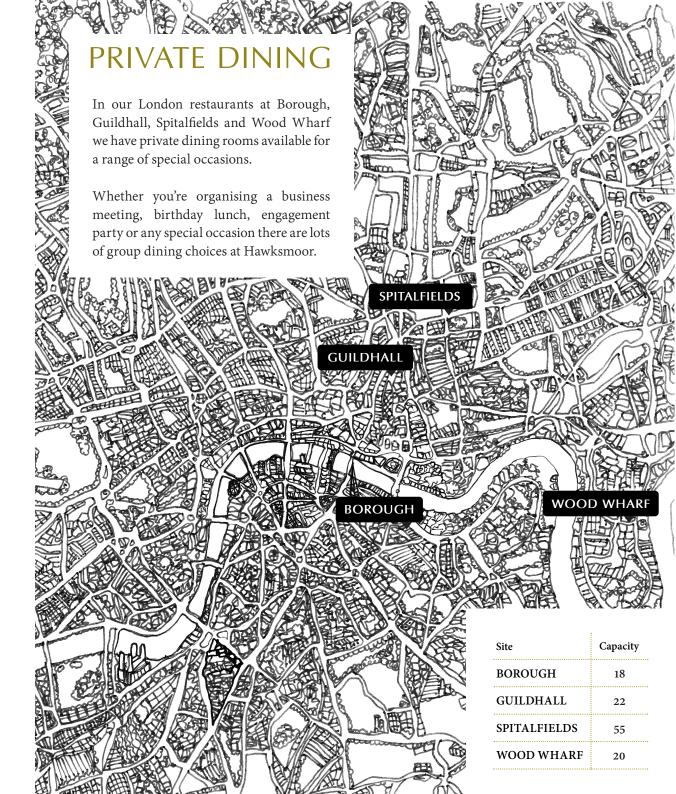
"Flawless. The best steak you'll find anywhere"
The Times

Hawksmoor was inspired by childhood memories of how good steak could taste. Founders Will Beckett and Huw Gott (friends since they were 11) opened the first Hawksmoor restaurant on Commercial Street in 2006; more restaurants in London, Manchester, Edinburgh and New York followed.

Our menus revolve around using the best ingredients we can find and cooking them as simply as possible – whether it be beef from grass-fed native breed cattle, sustainable seafood from around the local coast, seasonal fruits and vegetables or great British cheeses, combined with great wines and interesting cocktails all served by people who love what they do.

Will + Huw

London | privatedining@thehawksmoor.com thehawksmoor.com



WOOD WHARF

QUEENIE WATTS

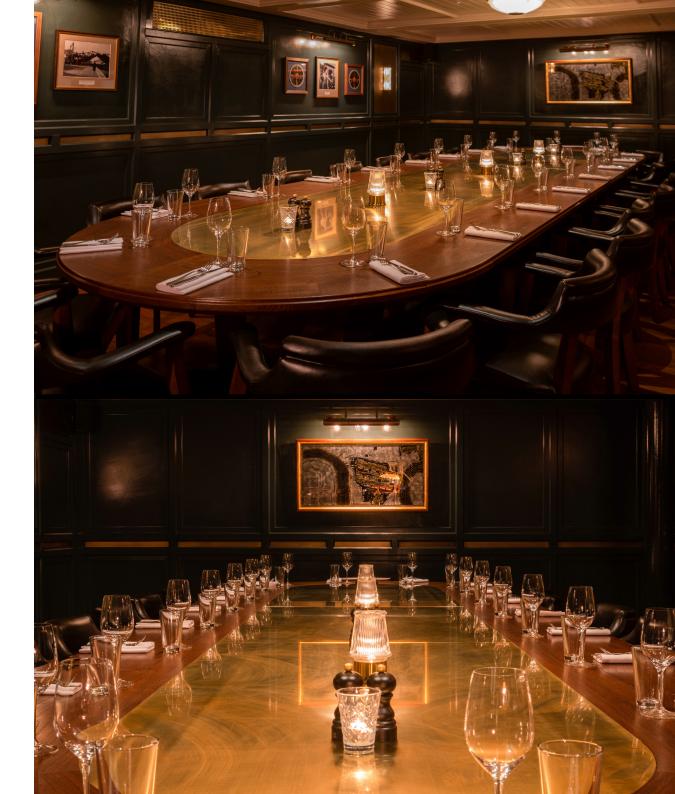
Hawksmoor Wood Wharf takes inspiration from our first international launch in New York and from the Golden Age of Travel: the glamour of Hawksmoor in Manhattan, with a little high-end ocean liner mixed in. A stone's throw from Canary Wharf station, the ground floor restaurant has a dramatic, double-height dining space featuring a marble-topped bar and vibrant green leather banquette seating, all elegantly lit by bespoke chandeliers.

Seating up to 20 people, our <u>private dining room</u> is named after local legend Queenie Watts. Back in the early sixties rowdy dockers, gangsters (the Krays and more), celebrities and thrill-seeking high society flocked to see Queenie – singer, songwriter, actor and self-confessed bawdy landlady (think Peggy Mitchell meets Joni Mitchell) – and she welcomed them all. "I just love people. People are life, aren't they?" Pictures of Queenie adorn the walls and while it may not be quite in keeping with her boozer, the long-gone Iron Bridge Tavern, we hope she would approve.



Private dining 20 - seated

1 WATER STREET LONDON E14 5GX Nearest Stations: Canary Wharf 020 3988 0510 woodwharf@thehawksmoor.com



SHARING MENUS

We have designed special sharing menus which offer a range of classic Hawksmoor dishes and our dictionary-thick steaks.

There are a selection of menus to choose from, all served family-style - with the steaks cooked to order, sliced and served in cast-iron skillets with our legendary sides and sauces. Large sharing puddings complete the feast.

All menus can be accompanied by matched wines selected by our expert team. We can also create a bespoke cocktail menu for your event.

We can cater for vegetarians or any other dietary requirements that you or your guests may have.

To book any of the rooms for a Private Dining event, please email privatedining@thehawksmoor.com or contact the sites directly. Terms & conditions apply.



