

# 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.

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

Available as 2 / 3 courses

## MOONLIGHTER

£62 / £67

Smoked mackerel salad  
Potted beef & bacon  
Ash-baked beetroot

## SILVERTAIL

£73 / £78

Smoked mackerel salad  
Old Spot pork belly ribs  
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

Chateaubriand

Prime Rib

Porterhouse

Chateaubriand

Prime Rib

Seasonal fish & vegetarian options available

### SIDES

Triple-cooked chips    Mash & gravy    Maple-roasted parsnips & bacon    Cows in blankets  
Creamed spinach    Macaroni cheese    Sprouts chestnuts & beef butter

add Hawksmoor Stuffing +£7

### PUDDINGS

Sticky toffee pudding & clotted cream

Bramley apple pie & vanilla custard

Price is per person

# MENU ADDITIONS

## EXTRA DISHES

|                             |            |
|-----------------------------|------------|
| Chateaubriand               | 15.00/100g |
| Porterhouse                 | 12.00/100g |
| Bone-in prime rib           | 12.00/100g |
| T-bone                      | 11.00/100g |
| Roasted scallops            | 7.00 each  |
| Charcoal-grilled monkfish   | 12.70/100g |
|                             |            |
| Neal's Yard cheese board    | 4.00 each  |
|                             |            |
| Rolos (3)                   | 5.50       |
| Box of 8 rolos to take home | 12.00      |

## COCKTAILS

|                      |       |
|----------------------|-------|
| <b>On arrival</b>    |       |
| Champagne Cocktail   | 15    |
| Gimlet               | 12.50 |
| Ultimate Gin Martini | 14    |
| Pink Gibson          | 14    |
| Sour Cherry Negroni  | 13.50 |

### *Non-alcoholic*

|                           |      |
|---------------------------|------|
| Sour Cherry Nograni       | 9    |
| Mellow Yellow Sprits      | 8    |
| Steady Pete's Ginger Brew | 8    |
| Mother Mule               | 8    |
| Pineapple Soda            | 5.50 |

### **Nightcaps / Digestifs**

|                    |       |
|--------------------|-------|
| Espresso Scorretto | 14    |
| Amalfi Sgroppino   | 14.50 |
| Miso Mudslide      | 14    |
| Date Night         | 13.50 |

*A selection of dessert wines  
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<br><i>Veneto, Italy</i> | 51.00  |
| Champagne Palmer & Co Brut Reserve, NV<br><i>Champagne, France</i>       | 71.00  |
| Limney Estate Vintage Brut, Davenport, 2017<br><i>Sussex, England</i>    | 76.00  |
| Champagne Palmer & Co Soler Rose Brut, NV<br><i>Champagne, France</i>    | 86.00  |
| Champagne Ruinart Blanc de Blanc, NV<br><i>Champagne, France</i>         | 192.00 |
| Champagne Dom Perignon Brut, 2013<br><i>Champagne, France</i>            | 350.00 |

## WHITES

|  |       |
|--|-------|
| Trebbiano d'Abruzzo, Amoterra, 2022<br><i>Abruzzo, Italy</i>                       | 35.00 |
| Picoul de Pinet, Cave de l'Ormanrine, 2021<br><i>Languedoc, France</i>             | 40.00 |
| Soave Classico, Monte Tondo, 2020<br><i>Veneto, Italy</i>                          | 47.00 |
| Muscadet sevre et maine, Michel Delhommeau, 2021<br><i>Loire, France</i>           | 54.00 |
| Sauvignon Blanc 'Family Reserve', Babich, 2021<br><i>Niederösterreich, Austria</i> | 54.00 |
| Saint Veran, Terres Noir, Domaine De Roche, 2021<br><i>Burgundy, France</i>        | 77.00 |

## REDS

|   |        |
|---|--------|
| Pays d'Oc Rouge, Les Clairières, Jean d'Alibert, 2020<br><i>Languedoc, France</i>   | 35.00  |
| Hawksmoor La Rosa Vinho Tinto,<br>Quinta de la Rosa, 2022<br><i>Douro, Portugal</i> | 40.00  |
| Pinot Noir Mount Gambier, Coola Hills, 2021<br><i>Victoria, Australia</i>           | 49.00  |
| Hawksmoor Blend Malbec, Pulenta Estate, 2021<br><i>Mendoza, Argentina</i>           | 56.00  |
| Barbera Monferrato Rosso Braida,<br>Giacomo Bologna, 2019<br><i>Piedmont, Italy</i> | 58.00  |
| Cabernet Sauvignon, Hartenberg Estate, 2021<br><i>Stellenbosch, South Africa</i>    | 61.00  |
| Chianti Classico, Villa Le Corti, 2020<br><i>Tuscany, Italy</i>                     | 68.00  |
| Rioja Reserva, Remelluri, 2016<br><i>Rioja, Spain</i>                               | 84.00  |
| Moulis-en-Medoc, Château Mauvesin Barton, 2016<br><i>Bordeaux, France</i>           | 84.00  |
| Hawksmoor Blend Gran Malbec, Pulenta Estate, 2017<br><i>Mendoza, Argentina</i>      | 98.00  |
| Bear Cub Red, Walla Walla, ...Pursued by Bear, 2020<br><i>Washington, USA</i>       | 98.00  |
| Rioja Gran Reserva, Imperial, CVNE, 2012<br><i>Rioja, Spain</i>                     | 130.00 |