

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. Individual set menus are also available for smaller groups.

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 phone (+353) 01 485 4720 or by email dublin@hawksmoor.ie

hawksmoor.ie/private-dining

LUNCH SET MENU

Served individually. Available as 2 / 3 courses

€40 / €45

STARTERS

Duncannon smoked salmon
herbed cream cheese, soda bread

Potted beef & bacon
Yorkshires & onion gravy

Ash-baked beetroot
pickled fennel, horseradish creme fraiche

MAINS

35-day dry-aged sirloin & fries
with peppercorn sauce or Bearnaise

Roasted hake
vinegar peppers & basil

Ballylisk Wellington
celeriac, mushrooms, Ballylisk cheese

SERVED WITH

Butterhead lettuce & herb salad

or

New potatoes

PUDDINGS

Sticky toffee sundae

Seasonal pavlova

SHARING MENUS

Served for sharing. Available as 2 / 3 courses

MOONLIGHTER

€60 / €65

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

SILVERTAIL

€75 / €80

Smoked mackerel salad
Fillet carpaccio
Ash-baked beetroot

HAWKABELLE

€95 / €100

Fillet carpaccio
Duncannon smoked salmon
Roasted currach 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

Charcoal-grilled monkfish Ballylisk Wellington (v)

SIDES

Beef dripping chips Mash & gravy
Creamed spinach Macaroni cheese Lettuce & herb salad

PUDDINGS

Sticky toffee pudding & clotted cream
Seasonal pavlova

SHARING SUNDAY ROAST

Available as 2 / 3 courses

STARTERS

Duncannon 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 Ballylisk Wellington (v)

PUDDINGS

Sticky toffee pudding

Seasonal pavlova

VEGAN SET MENU

Available as 2 / 3 courses

€40 / €45

STARTER

Spiced heritage carrots

buckwheat grains

MAIN

Charcoal-roasted cauliflower

romesco sauce, kale pesto, pickled Fresno chilli

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 | 16/100g |
| Porterhouse | 13/100g |
| Bone-in prime rib | 13/100g |
| T-bone | 12/100g |
| Roasted scallops | 8 each |
| Charcoal-grilled monkfish | 14/100g |
| | |
| Irish farmhouse cheeses | 3.5 each |
| | |
| Rolos (3) | 6 |
| Box of 8 rolos to take home | 15 |

COCKTAILS

On arrival

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|----------------------|------|
| New Cork Sour | 13 |
| Reformed Pornstar | 15.5 |
| Ultimate Gin Martini | 14 |
| Disco Cosmo | 15 |
| Sour Cherry Negroni | 14 |

Non-alcoholic

| | |
|---------------------------|------|
| Sour Cherry Nograni | 8.5 |
| Steady Pete's Ginger Brew | 8.5 |
| Maiden Mule | 8.5 |
| Pineapple Soda | 5.25 |

Nightcaps / Digestif

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|----------------------|-------|
| Praline Irish Coffee | 14 |
| Amalfi Sgroppino | 14 |
| Wake Up Call | 13.50 |

*A selection of dessert wines and spirits
are also available by the glass*

GIFTS

Books

| | |
|--------------------------------|----|
| Hawksmoor at Home | 35 |
| Hawksmoor Restaurant & Recipes | 35 |

Gift Cards

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|----------------|-----|
| €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

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| Prosecco, Cantina di Gambellara, Durello Spumante, NV | 58 |
| Champagne Palmer Brut Reserve, NV | 98 |
| Champagne Billecart-Salmon Rosé, NV | 180 |
| Champagne Brut Reserve, 1er Cru, JM Gobillard, NV (Magnum) | 190 |

WHITE

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|--|-----|
| Pinot Grigio, 'Valparadiso', Fattori, Veneto, Italy, 2021 | 42 |
| Chardonnay, 'Préjudgés', Maison Ventenac, Languedoc, France, 2022 | 56 |
| Alvarinho, 'Granit', Quinta Soalheiro, Portugal, 2022 | 65 |
| Sancerre, Domaine la Clef du Récit, Anthony Girard, France 2022 | 87 |
| Saint-Aubin 1er Cru, 'Murgers des Dents de Chien', Domaine Larue, 2021 | 165 |
| Viré-Clessé, Domaine André Bonhomme, Burgundy, 2020 (Magnum) | 110 |

RED

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| Rioja Joven, Real Agrado, Spain, 2019 | 48 |
| Dom Rafael, Mouchão, Alentejo, Portugal, 2020 | 57 |
| Malbec, 'Hawksmoor Blend', Pulenta Estate, Mendoza, Argentina, 2022 | 64 |
| Valpolicella Ripasso, 'Col de la Bastia', Fattori, Italy, 2019 | 79 |
| St Emilion Grand Cru, 'La Parcelle du Rocher', Francois Thienpot, 2017 | 130 |
| Malbec, Château de Cèdre, Cahors, France, 2016 (Magnum) | 110 |
| Roda Reserva, Bodegas Roda, Rioja, Spain, 2017 (Magnum) | 165 |