

# 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](mailto:dublin@hawksmoor.ie)

[hawksmoor.ie/private-dining](http://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

€62 / €67

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

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

# 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

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

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

€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, 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

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

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