

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

Old Spot belly ribs
vinegar slaw

Caesar salad
Cantabrian anchovies

Seasonal vegetable salad

MAINS

35-day dry-aged rump
*beef dripping chips, steakhouse salad,
peppercorn or Béarnaise sauce*

Roasted hake
*beef dripping chips,
vinegar peppers & basil*

Ballylisk Wellington (v)
*celeriac, oyster mushrooms, shiitakes,
Ballylisk cheese, served with
beef dripping chips & bitter leaf salad*

PUDDINGS

Sticky toffee pudding
Seasonal Pavlova

Price is per person.

Menu available for up to 20 guests for individual serve.

For groups larger than 20, menu will be served as sharing.

Minimum guest numbers may apply.

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
(€60 / €65)

Ballylisk Wellington (v)
(€50 / €55)

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.

SET MENU

Served individually as 2 / 3 courses

SUNBEAM

€75 / €80

STARTERS

Duncannon smoked salmon
herbed cream cheese, Guinness bread

Fillet carpaccio
pickled chestnut mushrooms, parmesan

Seasonal vegetable salad

CHARCOAL-GRILLED STEAKS

NB. Steak selection must apply to entire group

35-day dry aged sirloin
*beef dripping chips, lettuce & herb salad,
peppercorn or Béarnaise sauce*

or

Fillet
*beef dripping chips, lettuce & herb salad,,
peppercorn or Béarnaise sauce*

ALTERNATIVE MAINS

Charcoal-grilled monkfish
(€60 / €65)

Ballylisk Wellington (v)
(€50 / €55)

PUDDINGS

Sticky toffee pudding & clotted cream

Seasonal Pavlova

Price is per person.

Menu available for up to 20 guests for individual serve.

Minimum guest numbers may apply.

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

Roasted butternut squash
shiitakes, oyster mushrooms

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