

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

FESTIVE MENUS

Served for sharing. Available as 2 / 3 courses

MOONLIGHTER

€65 / €70

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

SILVERTAIL

€77 / €82

Smoked mackerel salad
Andarl Farm belly ribs
Ash-baked beetroot

HAWKABELLE

€98 / €103

Fillet carpaccio
Duncannon smoked salmon
Roasted curragh 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
(€70/€75)

Ballylisk Wellington (v)
(€50/€55)

SIDES

Beef dripping chips Maple-glazed cows in blankets

Creamed spinach Macaroni cheese Brussels sprouts, chestnuts & bacon

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 finnel, 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 (€70/€75)	Ballylisk Wellington (v) (€50/€55)
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PUDDINGS

Sticky toffee pudding

Seasonal pavlova

VEGAN SET MENU

Available as 2 / 3 courses

€40 / €45

STARTER

Seasonal vegetable salad

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	17.5/100g
Porterhouse	15/100g
Bone-in prime rib	15/100g
T-bone	14/100g
Roasted scallops	7 each
Charcoal-grilled monkfish	15.2/100g
Irish farmhouse cheeses	3.5 each
Rolos (3)	6
Box of 8 rolos to take home	15

COCKTAILS

On arrival

New Cork Sour	15
Ultimate Gin Martini	15
Sour Cherry Negroni	15.5
Pink Gibson	17

Non-alcoholic

Shirley T	7
Sour Cherry Nograni	11
Steady Pete's Ginger Brew	11

Nightcaps / Digestif

Espresso Martini	15
Gold Fashioned	17

*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 Superiore Spumante Asolo DOCG, Ca' Morlin, NV, Veneto, Italy	59
Classic Cuvée Brut, 'Culver', Langham Wine Estate, NV, Dorset, England	96
Rosé Brut, Rathfinny Wine Estate, 2019, Sussex, England	99
Champagne Brut Réserve, Charles Heidsieck, NV, Champagne, France	120
Grand Reserve Sparkling, Racines, NV, California, USA	150
Champagne Millésime, Rare, 2012, Champagne, France	270

WHITE

Catarratto/Inzolia, Borgo Selene, 2024, Sicily, Italy	38
Vinho Verde, Loureiro/Alvarinho, Quinta de Azevedo, 2024, Minho, Portugal	46
Riesling Feinherb, 'Generations', Axel Pauly, 2024, Mosel, Germany	55
Gavi di Gavi, 'Lugarara', La Giustiniana, 2024, Piemonte, Italy	62
Sauvignon Blanc, Framingham, 2024, Marlborough, New Zealand	64
Macon-Chardonnay, Chavy, 2023, Burgundy, France	69
Soave Classico, 'Calvarino', Pieropan, 2023, Veneto, Italy	84
Ribeiro Blanco, 'Lalume', Dominio do Bibei, 2022, Ribera del Duero, Spain	90
Riesling, 'Roter Hang', Erste Lage Nierstein, Gunderloch, 2023, Rheinhessen, Germany	99

ROSÉ

Luberon Rosé, Famille Perrin, 2024, Southern Rhône, France	49
Coteaux d'Aix-en-Provence Rosé, 'Cuvée Alexandre', Château Beaulieu, 2024, Provence, France	69

RED

Carignan IGP Côtes de Thau, Baron de Badassière, 2024, Languedoc, France	38
Douro Vinho Tinto, Hawksmoor x La Rosa, Quinta de la Rosa, 2024, Douro, Portugal	49
Malbec, 'Hawksmoor Blend', Pulenta Estate, 2023, Mendoza, Argentina	69
Cabernet Sauvignon, 'H', Hartenberg x Hawksmoor, 2024, Hartenberg Estate, Stellenbosch, South Africa	72
Bourgogne Pinot Noir Vieilles Vignes, Philippe-Le-Hardi, 2023, Bourgogne, France	79
Rioja Reserva, Bodegas Izadi, 2020, Rioja Alavesa, Spain	86
Cabernet Sauvignon, Lodi, No Fine Print, 2023, California, USA	92
Saint-Julien, 'M de Moulin Riche', Château Moulin Riche, 2017, Bordeaux, France	120
Barolo La Morra, Corino Giovanni di Corino Giuliano, 2021, Piemonte, Italy	145

SWEET & FORTIFIED

Moscato d'Asti, G.D. Vajra, 2024, Piemonte, Italy	21
Pedro Ximénez, 'El Candado', Valdespino, NV, Jerez, Spain	32
20yo Tawny Port, Quinta de la Rosa, NV, Douro, Portugal	85
Sauternes, Château Laville, 2022, Bordeaux, France	95
Amontillado, 'Tio Diego', Pago de Macharnudo, Valdespino, NV, Jerez, Spain	68
Fino, 'Inocente', Pago de Macharnudo, Valdespino, NV, Jerez, Spain	32

DRINKS PACKAGES

Select package and quantity of white or red per group.
NB. half a bottle of wine per person

PACKAGE A

Tornai, Furmint 2023

Somló, Hungary

or

Quinta de la Rosa, 'Hawksmoor x La Rosa' 2022,
Douro Valley, Portugal

€23

Include an arrival drink

price per person / whole package

Beer €30

Prosecco €34

Champagne €40

PACKAGE B

Selva Capuzza, 'Selva' Lugana 2022

Lombardy, Italy

or

Speri, Valpolicella Classico 2023
Veneto, Italy

€30

Include an arrival drink

price per person / whole package

Beer €37

Prosecco €41

Champagne €47

PACKAGE C

Treuillet, "Pouilly-Fumé"

Sauvignon Blanc 2023, Loire, France

or

Hartenberg, Cabernet Sauvignon 2020
Stellenbosch, South Africa

€34

Include an arrival drink

price per person / whole package

Beer €41

Prosecco €45

Champagne €51

COCKTAIL ADD-ONS

(price per person per cocktail)

Ultimate Dry Gin Martini €14.5

Shirley T 0% €7

Sour Cherry Negroni €14.5

Sour Cherry No-Groni 0% €10

Champagne Cocktail €17

Gold Fashioned €17