

# 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

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

€65 / €70

Smoked mackerel salad  
Potted beef & bacon  
Ash-baked beetroot

## SILVERTAIL

€77 / €82

### STARTERS

Smoked mackerel salad  
Andarl Farm belly ribs  
Ash-baked beetroot

## HAWKABELLE

€98 / €103

Fillet carpaccio  
Duncannon smoked salmon  
Roasted currach scallops

## 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)  
(€70 / €75)      (€50 / €55)

## SIDES

Beef dripping chips      Mash & gravy  
Buttered cabbage      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      Ballylisk Wellington (v)  
(€70 / €75)      (€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

€45 / €50

Ribeye

€55 / €60

Prime rib

€60 / €65

Chateaubriand

€70 / €75

*served with beef dripping roast potatoes, Yorkshire puddings, carrots,  
buttered cabbage, 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

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)	7.5
Box of 8 rollos to take home	15

## COCKTAILS

<b>On arrival</b>	
New Cork Sour	15
Ultimate Dry Gin Martini	15
Sour Cherry Negroni	15.5
Pink Gibson	17
<b>Non-alcoholic</b>	
Shirley T	7
Sour Cherry Nogroni	11
Steady Pete's Ginger Brew	11
<b>Nightcaps / Digestif</b>	
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