

# 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](https://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
<i>Other gift cards available on request</i>	