

# 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)

# 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

Smoked mackerel salad  
Fillet carpaccio  
Ash-baked beetroot

## HAWKABELLE

€98 / €103

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  
(€70 / €75)

Ballylisk Wellington (v)  
(€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  
(€70 / €75)

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 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

Spring vegetable salad

*broad beans, peas, asparagus, Jersey Royals, cashew 'ricotta'*

## MAIN

Charcoal-roasted cauliflower

*romesco sauce, kale pesto, pickled Fresno chilli*

## SIDES

Triple-cooked chips

Seasonal greens

Lettuce & herb salad

## PUDDING

Choice of sorbet

# MENU ADDITIONS

## EXTRA DISHES

Chateaubriand	17.5/100g
Porterhouse	15/100g
Bone-in prime rib	15/100g
T-bone	14/100g
Roasted scallops	8 each
Charcoal-grilled monkfish	15.2/100g
Irish farmhouse cheeses	3.5 each
Rolos (3)	7.5
Box of 8 rolos to take home	15

## COCKTAILS

### On arrival

New Cork Sour	15
Reformed Pornstar	16
Ultimate Gin Martini	15.5
Sour Cherry Negroni	15

### Non-alcoholic

Sour Cherry Nogroni	11
Steady Pete's Ginger Brew	11
Maiden Mule	9
Pineapple Soda	7.5

### Nightcaps / Digestif

Hawksmoor Irish Coffee	15
Gold Fashioned	17.5

*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

Durello Spumante, Cantina di Gambellara, Italy, 2023	68
Champagne Essentiel Cuvee, Piper-Heidsieck,NV	125
Champagne Billecart-Salmon, NV	220
Champagne Essentiel Cuvee, Piper-Heidsieck,NV (Magnum)	280

## WHITE

Verdejo, “Casa Maria”, Agricolla la Castellana, Castilla y Leon, Spain 2023	42
Gruner Veltliner, Zahel, Wien, Austria 2023	56
Sauvignon Blanc, Trinity Hill, 2023	67
Chardonnay, Beaujolais-Villages Blanc, Dominique Morel, 2023	73
Bourgogne Blanc, Domaine Defaix, Burgundy, France 2023	77
Sancerre, Domaine la Clef du Recit, Anthony Girard, Loire, France 2023	87
Chardonnay, Shaw + Smith, “M3”, Adelaide Hills, Australia, 2021 (Magnum)	230

## RED

Bobal, “Chaval”, Bodegas Nodus, Valencia, Spain 2023	45
Merlot, “Steph”, Maison Ventenac, Languedoc, France 2023	57
Douro Tinto, “Hawksmoor blend”, Quinta de la Rosa, Douro, Portugal 2022	62
Rioja, “Laderas”, Bideona, Rioja Alavesa, Spain 2021	68
Malbec, “ Hawksmoor Blend”, Pulenta Estate, Mendoza, Argentina, 2022	75
Antinori, Cabernet Sauvignon Blend, Estate Le Mortelle, Tuscany, Italy 2022	85
Syrah, “Family Reserve”, Babich, Gimblett Gravels, New Zealand	98
Chateau La Croix Saint-Estephe, Chateau Le Crock, Bordeaux, France, 2018	120
Barolo, Domenico Clerico, Piemonte, Italy, 2020	145
Valpolicella Ripasso, “San Rocco”, Tedeschi, Veneto, Italy, 2021 (Magnum)	140
Roda Reserva, Bodegas Roda, Rioja, Spain, 2020 (Magnum)	220