

# 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.

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.

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 email  
[dublin@hawksmoor.ie](mailto:dublin@hawksmoor.ie)

[hawksmoor.ie/private-dining](https://hawksmoor.ie/private-dining)

# SHARING MENUS

Available as 2 / 3 courses

## MOONLIGHTER

€60 / €75

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

Seasonal fish & vegetarian options available

### SIDES

Triple-cooked chips    Mash & gravy  
Creamed spinach    Macaroni cheese    Lettuce & herb salad

### PUDDINGS

Sticky toffee pudding & clotted cream  
Seasonal pavlova

Price is per person

# 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 2021	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