

# HAWKSMOOR

“This is as good as prime steakhouses get.”

Irish Times

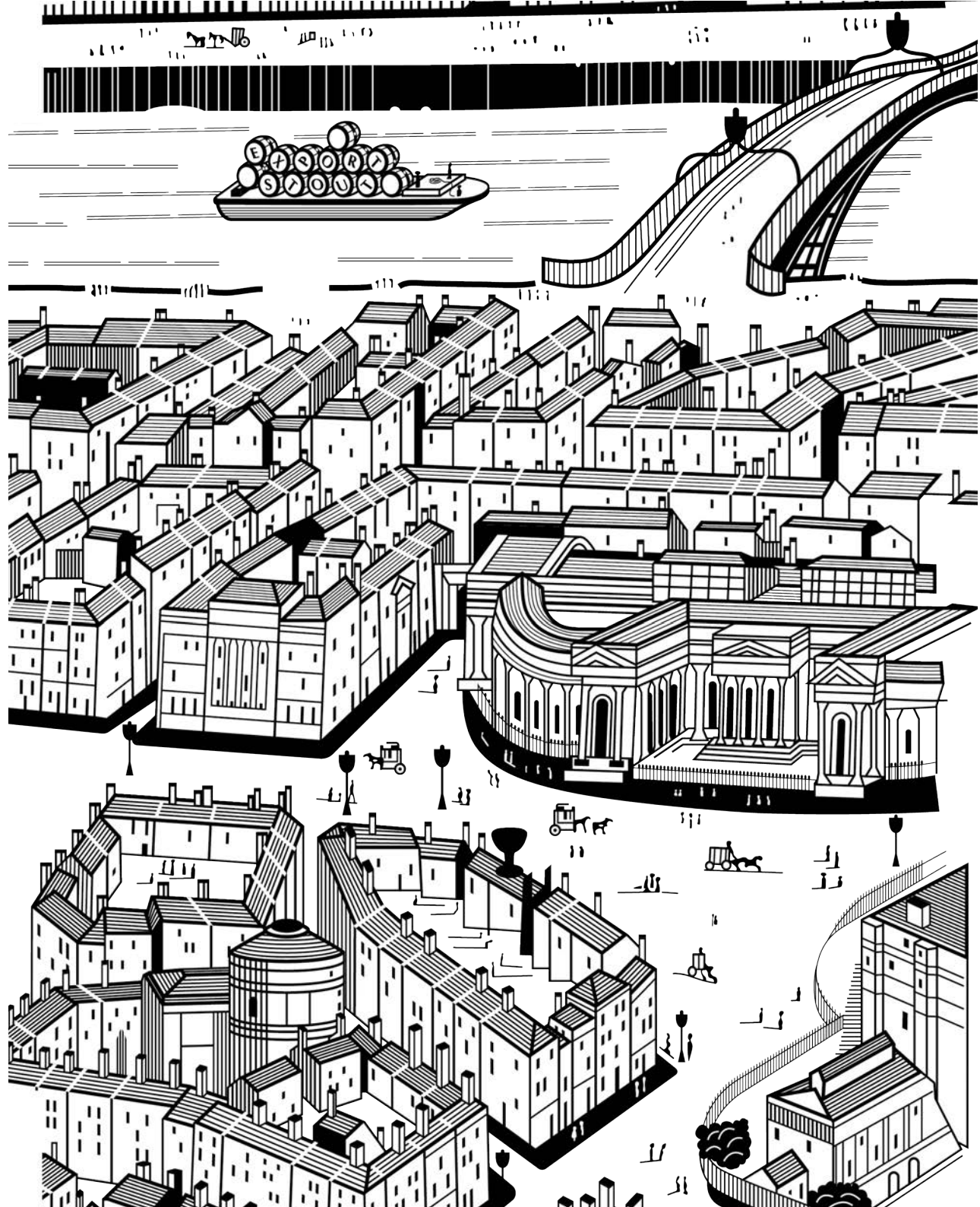
Hawksmoor was inspired by childhood memories of how good steak could taste. Founders Will Beckett and Huw Gott (friends since they were 11) opened the first Hawksmoor restaurant on London's Commercial Street in 2006; more restaurants in London, Manchester, Edinburgh, New York and Liverpool followed, and here in Dublin in May 2023.

Our menus revolve around using the best ingredients we can find and cooking them as simply as possible – whether it be beef from grass-fed cattle, sustainable seafood from around the local coast, seasonal fruits and vegetables or local cheeses, combined with great wines and interesting cocktails all served by people who love what they do.

Will + Huw

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+353 1 485 4720 | [dublin@hawksmoor.ie](mailto:dublin@hawksmoor.ie)

[hawksmoor.ie](http://hawksmoor.ie)





# SHARING MENUS

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 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 or phone.

+353 1 485 4720

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

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

34 COLLEGE GREEN

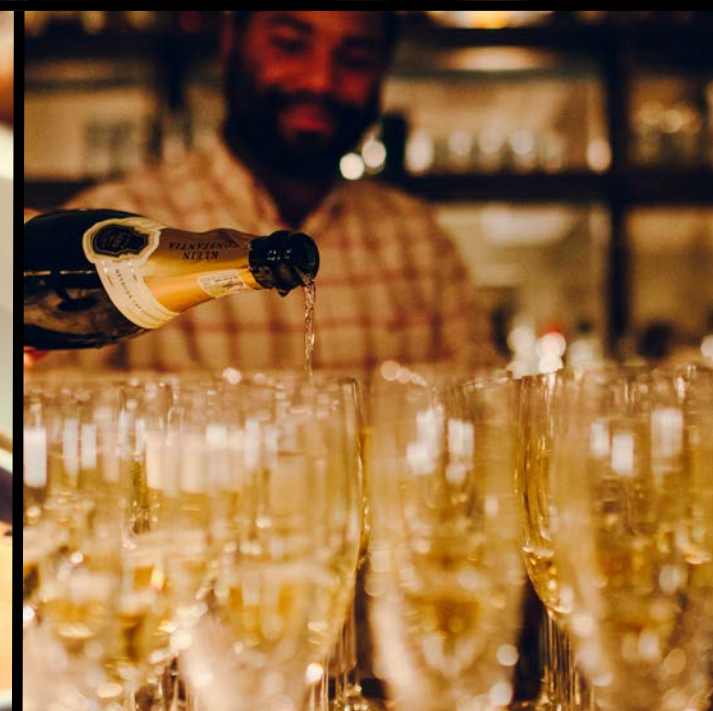
DUBLIN 2

D02 C850

Bus stops: College Green

Dart Station: Pearse Street

Luas stop: Trinity



# LUNCH SET MENU

2 COURSES €40 / 3 COURSES €45

## STARTERS

Duncannon smoked salmon  
*herbed cream cheese, soda bread*

Potted beef & bacon  
*Yorkshires & onion gravy*

Summer vegetable salad  
*peas, sugar snaps, cashew 'ricotta'*

## MAINS

35-day dry-aged sirloin & fries  
*with peppercorn sauce or Bearnaise*

Roasted hake  
*vinegar peppers & basil*

Ballylisk Wellington  
*celeriac, mushrooms, Ballylisk cheese*

## SERVED WITH

Butterhead lettuce & herb salad  
*or*  
New potatoes

## PUDDINGS

Sticky toffee sundae  
Seasonal pavlova

Price is per person

# SHARING MENUS

Available as 2 / 3 courses

## MOONLIGHTER

€60 / €65

## SILVERTAIL

€75 / €80

## HAWKABELLE

€95 / €100

### STARTERS

Smoked mackerel salad  
Potted beef & bacon  
Summer vegetable salad

Smoked mackerel salad  
Fillet carpaccio  
Summer vegetable salad

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

Charcoal-grilled monkfish

Ballylisk Wellington (v)

### 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

# MENU ADDITIONS

## EXTRA DISHES

|                             |            |
|-----------------------------|------------|
| Chateaubriand               | 16.00/100g |
| Porterhouse                 | 13.00/100g |
| Bone-in prime rib           | 13.00/100g |
| T-bone                      | 12.00/100g |
| Roasted scallops            | 8.00 each  |
| Charcoal-grilled monkfish   | 14.00/100g |
|                             |            |
| Irish farmhouse cheeses     | 3.50 each  |
|                             |            |
| Rolos (3)                   | 6.00       |
| Box of 8 rolos to take home | 15.00      |

## COCKTAILS

### On arrival

|                      |    |
|----------------------|----|
| Moscato Bellini      | 12 |
| New Cork Sour        | 13 |
| Ultimate Gin Martini | 14 |
| Pink Gibson          | 14 |
| Sour Cherry Negroni  | 14 |

### Non-alcoholic

|                           |      |
|---------------------------|------|
| Sour Cherry Nogroni       | 8.50 |
| Steady Pete's Ginger Brew | 8.50 |
| Maiden Mule               | 8.50 |
| Pineapple Soda            | 5.25 |

### Nightcaps / Digestif

|                      |       |
|----------------------|-------|
| Praline Irish Coffee | 14    |
| Amalfi Sgroppino     | 14    |
| Black Forest Velvet  | 15    |
| Wake Up Call         | 13.50 |

*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 Cuvée, Piper-Heidsieck, NV          | 120 |
| Champagne Billecart-Salmon Rosé, NV                     | 220 |
| Champagne Essentiel Cuvée, Piper-Heidsieck, NV (Magnum) | 250 |

## WHITE

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| Pinot Grigio, 'Valparadiso', Fattori, Veneto, Italy, 2023                | 46  |
| Chardonnay, 'Préjudgés', Maison Ventenac, Languedoc, France, 2022        | 56  |
| Sauvignon Blanc, Trinity Hill, Hawke's Bay, New Zealand, 2022            | 67  |
| Bourgogne Blanc, Domaine Alain Chavy, Burgundy, France, 2021             | 70  |
| Sancerre, Domaine la Clef du Récit, Anthony Girard, Loire, France, 2022  | 87  |
| Pouilly-Fiussé, Joseph Drouhin, Burgundy, France, 2020                   | 120 |
| Chardonnay, Shaw + Smith, 'M3', Adelaide Hills, Australia, 2021 (Magnum) | 180 |

## RED

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| Bobal, 'Chaval', Bodegas Nodus, Valencia, Spain, 2023                    | 41  |
| Merlot, 'Steph', Maison Ventenac, Languedoc, France, 2023                | 54  |
| Rioja, 'Laderas', Bideona, Rioja Alavesa, Spain 2021                     | 66  |
| Malbec, 'Hawksmoor Blend', Pulenta Estate, Mendoza, Argentina, 2022      | 75  |
| Valpolicella Ripasso, 'Corte Giara', Allegrini, Veneto, Italy 2019       | 85  |
| Shiraz, 'Hilltops', Clonakilla, New South Wales, Australia, 2021         | 98  |
| Chateau La Croix Saint-Estèphe, Chateau Le Crock, Bordeaux, France, 2018 | 120 |
| Malbec, Château de Cèdre, Cahors, France, 2016 (Magnum)                  | 125 |
| Roda Reserva, Bodegas Roda, Rioja, Spain, 2020 (Magnum)                  | 185 |

\*wines are subject to availability & price changes\*

