

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

34 College Green, Dublin 2, D02 C850 Dublin

+353 1 485 4720 | dublin@hawksmoor.ie

hawksmoor.ie

DUBLIN

Step through the 1920s double doors on College Green and you enter the historic National Bank building. Hosting a 152-seat restaurant set beneath the dramatic domed ceiling of the building's original banking hall, an elegant back-to-back bar and an 18-seater private dining room, the space celebrates the handsome fabric of the former bank, an ornately detailed Italianate building designed by William Barnes in 1845.

After criss-crossing Ireland visiting small community farms grazing cattle on rotation on fertile Irish soil, travelling coast to coast sourcing the finest and freshest seafood, and being so inspired by the passion and diligence we've encountered, we've worked hard to select the best produce from suppliers who care about producing good food as much as we do.

For those familiar with our menus, there are plenty of favourite dishes present and correct, incorporating some of the greatest Irish ingredients as well as some unique drinks featuring collaborations with Irish brands we love.

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DUBLIN 2
D02 C850

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Luas stop: Trinity

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NONE THE WISER

Named after a Dexter cow born in 1892, our 18-seater private dining room, NONE THE WISER, is a tribute to native breed cattle. The walls are adorned with images from over the years of Dexter and Kerry cows, heifers, bulls and steers. We searched through original Herd Books from the 1880s and 1890s to create a reimagined Dublin Agricultural Society Show winners board.

Unsurprisingly, the farmers of Ireland have long had a way with words, and we've honoured such finely-named beasts as Croom A-Boo (Kerry bull, 1888), Razzle Dazzle (Kerry heifer, 1893), Charley's Aunt (Dexter heifer, 1893) and the King of Killarney (Kerry bull, 1894).

We think this cattle-hand poetry should live on.

Dinna Forget (Dexter heifer, 1893).



Private dining 18 - seated

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KERRY		DEXTER	
Queen & Son in 1850	Lady On Lightly in 1850	Billy Macdonald in 1850	Dinna's Mite in 1850
Paradise in 1851	Queen's Choice in 1851	Ranchoyough Badger in 1851	Albion in 1851
Goat Victor in 1852	Miss Cecily in 1852	Kidmore's Raffle Bill in 1852	Duchain's Blackthorn in 1852
Zeland in 1853	Shipake Blackthorn in 1853	Tom Tit in 1853	Oakapple in 1853
Crowcher in 1854	Kidmore's Perforable in 1854	Berrie in 1854	Tiny Mite in 1854
Queen of Hope in 1855	Rockmount Nobby in 1855	The Milkmaid in 1855	None The Wiser in 1855
Moonlighter II in 1856	Miss Mc Emond du Treux in 1856	Vandal in 1856	Van-Yan in 1856

SHARING MENUS

We have designed special sharing menus which offer a range of classic Hawksmoor dishes and our dictionary-thick steaks. All are served family-style - with the steaks cooked to order, sliced and served in cast-iron skillets with our legendary sides and sauces. Large sharing puddings complete the feast.

On Sundays we also offer our Sharing Roast menu which includes a selection of sharing starters, our famous beef roast for main course and a choice of puddings.

All menus can be accompanied by matched wines selected by our expert team. We can also create a bespoke cocktail menu for your event.

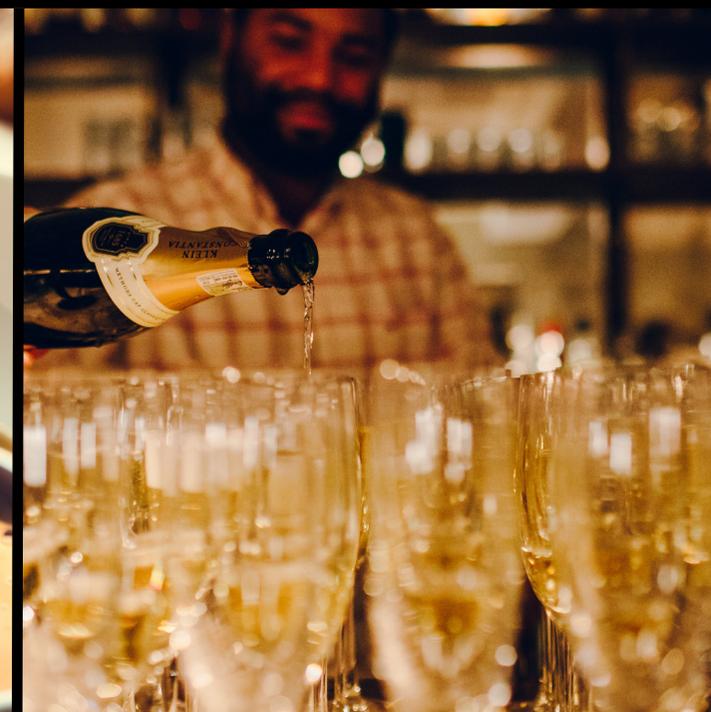
We can cater for vegetarians or any other dietary requirements that you or your guests may have.

Terms & conditions apply, please contact the reservations team for further details.

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SET MENUS

Available as 2 or 3 courses

MENU A
€60 / €75

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

MENU B
€75 / €80

Smoked mackerel salad
Andarl Farm pork belly ribs
Ash-baked beetroot

MENU C
€95 / €100

Fillet carpaccio
Duncannon smoked salmon
Roasted curragh scallops

STARTERS

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets with a selection of sides and sauces

Sirloin
Rump
Prime Rib

T-Bone
Chateaubriand
Prime Rib

Porterhouse
Chateaubriand
Prime Rib

SAUCES

Béarnaise, Peppercorn

SIDES

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

DESSERTS

Sticky toffee pudding & clotted cream
Strawberry pavlova & strawberry sorbet

