

HAWKSMOOR

“This is as good as prime steakhouses get.”

Irish Times

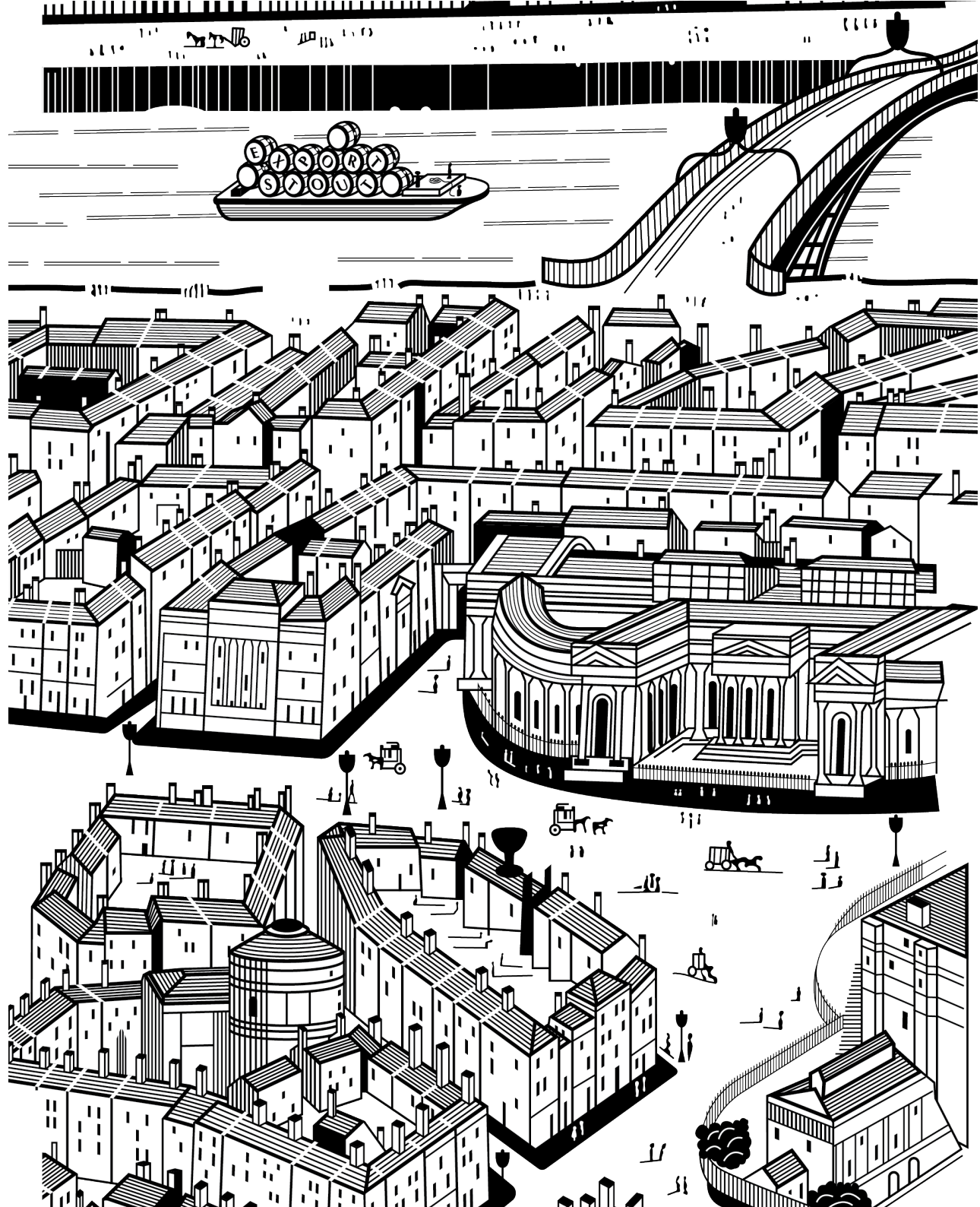
Hawksmoor was inspired by childhood memories of how good steak could taste. Founders Will Beckett and Huw Gott (friends since they were 11) opened the first Hawksmoor restaurant on London’s Commercial Street in 2006; more restaurants in London, Manchester, Edinburgh, New York and Liverpool followed,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

34 COLLEGE GREEN
DUBLIN 2
D02 C850

Bus stops: College Green
Dart Station: Pearse Street
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.

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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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.

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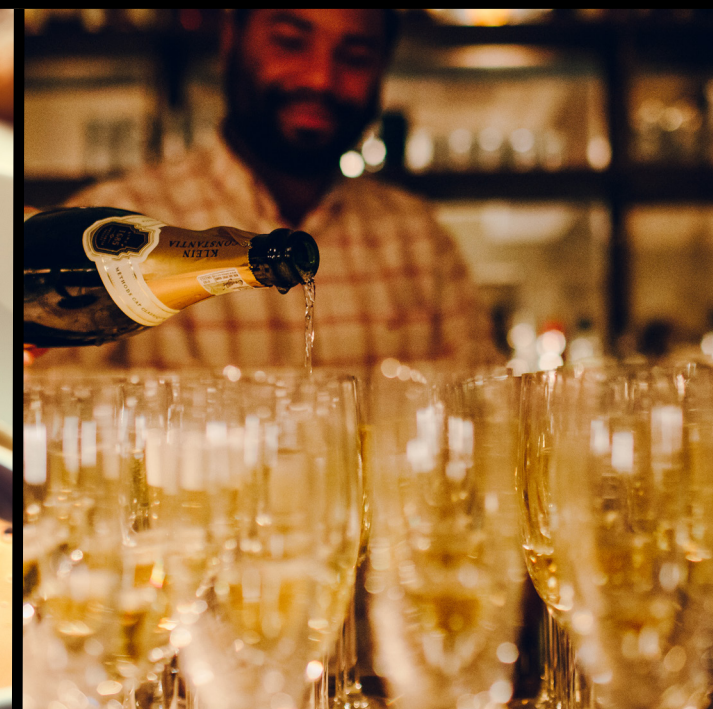
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LUNCH SET MENU

2 COURSES €40 / 3 COURSES €45

STARTERS

Duncannon smoked salmon
herbed cream cheese, soda bread

Potted beef & bacon
Yorkshires & onion gravy

Charcoal Roasted Butternut Squash
mushrooms, cashew ricotta

MAINS

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

Charcoal 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 / €75

Smoked mackerel salad
Potted beef & bacon
Charcoal Roasted Butternut Squash

SILVERTAIL

€75 / €80

Smoked mackerel salad
Fillet carpaccio
Charcoal Roasted Butternut Squash

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

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 Nograni	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, 2022	65
Champagne Palmer Brut Reserve, NV	110
Champagne Billecart-Salmon Rosé, NV	180
Champagne Brut, 'Reflets de Rivière', Goutorbe-Bouillot, NV (Magnum)	250

WHITE

Pinot Grigio, 'Valparadiso', Fattori, Veneto, Italy, 2022	44
Chardonnay, 'Préjudgés', Maison Ventenac, Languedoc, France, 2022	56
Sauvignon Blanc, Trinity Hill, Hawke's Bay, New Zealand, 2022	64
Bourgogne Blanc, Domaine Alain Chavy, Burgundy, France, 2021	70
Sancerre, Domaine la Clef du Récit, Anthony Girard, Loire, France, 2022	87
Saint-Aubin 1er Cru, 'Murgers des Dents de Chien', Domaine Larue, 2021	165
Chardonnay, Shaw + Smith, 'M3', Adelaide Hills, Australia, 2021 (Magnum)	180

RED

Bobal, 'Chaval', Bodegas Nodus, Valencia, Spain, 2022	39
Dom Rafael, Mouchão, Alentejo, Portugal, 2020	60
Malbec, 'Hawksmoor Blend', Pulentia Estate, Mendoza, Argentina, 2022	68
Valpolicella Ripasso, 'Col de la Bastia', Fattori, Italy, 2019	79
St Emilion Grand Cru, 'La Parcelle du Rocher', Francois Thienpot, Bordeaux, 2017	135
Malbec, Château de Cèdre, Cahors, France, 2016 (Magnum)	125
Roda Reserva, Bodegas Roda, Rioja, Spain, 2019 (Magnum)	185

wines are subject to availability & price changes

