

HAWKSMOOR

From feasts of grass-fed beef and sustainable seafood, to wine tastings or casual dinners, with expertly crafted cocktails, 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 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 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@thehawksmoor.com

hawksmoor.ie/private-dining

LUNCH SET MENU

Served individually. Available as 2 / 3 courses

€40 / €45

STARTERS

Andarl farm 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 18 guests for individual serve.

This menu is not available on Sunday lunch.

Minimum guest numbers may apply.

SHARING MENUS

Served for sharing. Available as 2 / 3 courses

MOONLIGHTER

€67 / €72

Smoked mackerel salad
Potted beef & bacon
Ash-baked beetroot

SILVERTAIL

€80 / €85

Smoked mackerel salad
Andarl Farm belly ribs
Ash-baked beetroot

HAWKABELLE

€100 / €105

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
Creamed spinach 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

€78 / €83

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 not available Friday & Saturday

Menu available for up to 18 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 Irish beef, sliced and served in cast iron skillets

Rump
€48 / €53

Ribeye
€58 / €63

Prime rib
€63 / €68

Chateaubriand
€73 / €78

*served with beef dripping roast potatoes, Yorkshire puddings, carrots,
, roasted garlic and unlimited bone marrow gravy*

Alternative mains

Charcoal-grilled monkfish

Ballylisk Wellington (v)

PUDDINGS

Sticky toffee pudding

Seasonal pavlova

Price is per person.
Available until 5pm Sunday
Menus available for all group sizes.

VEGAN SET MENU

Available as 2 / 3 courses

€40 / €45

STARTER

Seasonal vegetable salad

MAIN

Roasted celeriac
mushrooms, & spelt

SIDES

Triple-cooked chips

Spinach, garlic & lemon

Lettuce & herb salad

PUDDING

Choice of sorbet

Price is per person.
Menus available for all group sizes.

MENU ADDITIONS

EXTRA DISHES

Chateaubriand	17.5/100g
Porterhouse	15/100g
Bone-in prime rib	15/100g
T-bone	14/100g
Roasted scallops	7 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
Ultimate Dry Gin Martini	15.50
Sour Cherry Negroni	15
Pink Gibson	17
Non-alcoholic	
Shirley T	7
Sour Cherry Nograni	11
Steady Pete's Ginger Brew	11
Nightcaps / Digestif	
Espresso Martini	15
Gold Fashioned	17.50

*A selection of dessert wines and spirits
are also available by the glass*

GIFTS

Books	
Hawksmoor at Home	40
Hawksmoor Restaurant & Recipes	40
Gift Cards	
€50 gift card	50
€100 gift card	100
<i>Other gift cards available on request</i>	

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, 2024 Veneto, Italy	69
Vouvray Brut, Château Moncontour, NV Loire, France	87
Extra Brut Reserve, Loimer, NV Lower Austria, Austria	95
Classic Cuvée Brut, 'Culver', Langham Wine Estate, NV Dorset, England	110
Champagne Brut Réserve, Charles Heidsieck, NV Champagne, France	150
Champagne Millésime, Rare, 2012, Champagne, France	335

WHITE

Soave Classico, Terre di Monteforte, 2024 Veneto, Italy	46
Vinho Verde, Loureiro/Alvarinho, Quinta de Azevedo, 2024, Minho, Portugal	55
Sauvignon Blanc, Trinity Hill, 2024 Hawke's Bay, New Zealand	68
Riesling Feinherb, 'Generations', Axel Pauly, 2024, Mosel, Germany	76
Chablis, Les Hauts le Milly, 2023 Bourgogne, France	98
Ribeiro Blanco, 'Lalume', Dominio do Bibei, 2022 Galicia, Spain	108
Chardonnay, Russian River Valley, De Loach, 2022 California, USA	112
Chardonnay, 'M3', Shaw + Smith, Magnum, 2021 Adelaide Hills, South Australia	230

ROSÉ

Luberon Rosé, Famille Perrin, 2024, Southern Rhône, France	47
Coteaux d'Aix-en-Provence Rosé, 'Cuvée Alexandre', Château Beaulieu, 2024, Provence, France	62

RED

Carignan IGP Côtes de Thau, Baron de Badassière, 2024, Languedoc, France	47
Douro Vinho Tinto, Hawksmoor x La Rosa, Quinta de la Rosa, 2024, Douro, Portugal	62
Malbec, 'Ultra', Kaiken Estate 2022 Mendoza, Argentina	75
Cabernet Sauvignon, 'H', Hartenberg x Hawksmoor, 2024, Hartenberg Estate, Stellenbosch, South Africa	87
Bourgogne Pinot Noir Vieilles Vignes, Philippe-Le-Hardi, 2023, Bourgogne, France	98
Cabernet Sauvignon, Fog Mountain, 2023 100.00 California, USA	100
Rioja Gran Reserva, Bodegas Lan, 2017 Rioja Alavesa, Spain	110
Saint-Julien, 'M de Moulin Riche', Château Moulin Riche, 2017, Bordeaux, France	125
Barolo La Morra, Corino Giovanni di Corino Giuliano, 2021, Piemonte, Italy	150

SWEET & FORTIFIED

Riesling, 'Cordon Cut' Clare Valley, Mount Horrocks, 375ml, 2022 South Australia, Australia	78
Late Bottled Vintage Port, Quinta de la Rosa, 2019 Porto, Portugal	86
Rutherglen Muscat, 'Rosewood', Chambers, 375ml, NV Victoria, Australia	60
Sauternes, Château Laville, 2022, Bordeaux, France	120