



HAWKSMOOR PRIVATE DINING

HAWKSMOOR

“Does New York need a British steakhouse?”

Yes, if it's Hawksmoor.”

New York 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, Liverpool and Dublin followed.

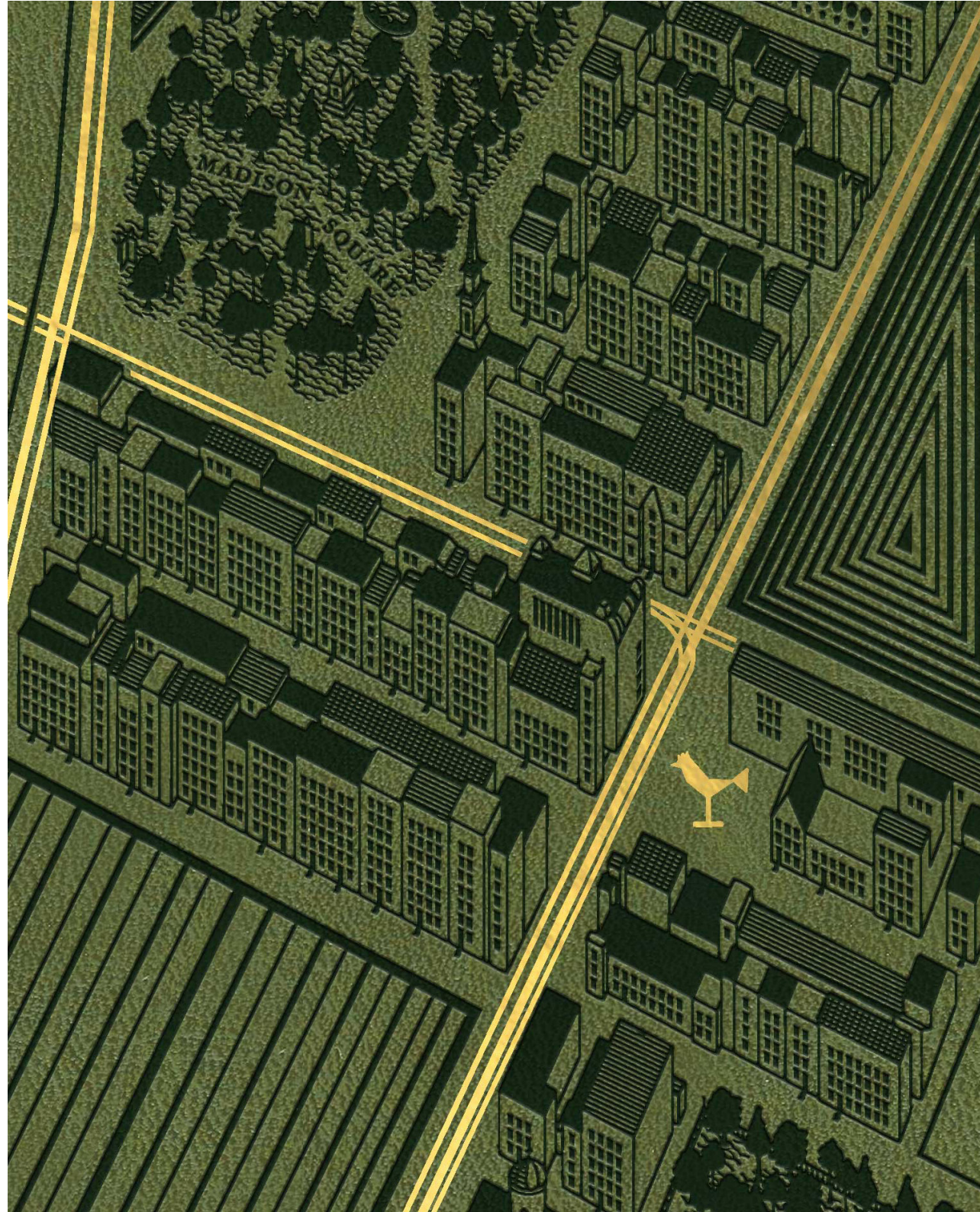
Our menus revolve around using the best ingredients we can find and cooking them as simply as possible – whether it be beef from grass-fed cattle, sustainable seafood from around the local coast, seasonal fruits and vegetables or local cheeses combined with great wines and interesting cocktails all served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

Will + Huw



109 East 22nd Street, New York, NY 10010
212-777-1840 | events@hawksmoornyc.com

hawksmoornyc.com



NEW YORK CITY

Step through our doors and you'll enter the national landmarked Assembly Hall at the United Charities Building which hosts a 120-seat restaurant, 40-seat bar, 8-seat semi-private dining space, and two private dining rooms which can each seat up to 12 and 14 guests respectively. This space, which was closed off from public view for over a century, boasts high-vaulted ceilings, stained glass windows, and magnificent archways.

After spending the better part of a decade criss-crossing the United States visiting small community farms grazing cattle on rotation on fertile US soil, traveling the Eastern seaboard to find the freshest seafood, and being so inspired by the passion and diligence we've encountered, we've worked hard to select the best product from suppliers who care about producing good food as much as we do.

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

**109 EAST 22ND STREET
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NY 10010**

**Bus stops: M101, M102, M103 - 23rd Street
Subway stops: 23rd Street - 6, C, E, 1, 2**

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LORD BRONX & TY WHOPPITY

Nestled within the Assembly Hall of the historic United Charities Building are two private dining rooms. Named after some of the earliest American pure-breed beef cattle, the Lord Bronx and Ty Whoppity rooms can accommodate 12 to 14 seated guests.



Private Dining Rooms

Lord Bronx 14 - seated

Ty Whoppity 12 - seated

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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.

All menus can be accompanied by matched wines selected by our team of sommeliers, as well as a variety of cocktail packages showcasing an aperitif to start and a digestif to finish your meal. If you prefer to order drinks à la carte once in the restaurant, that's no trouble at all.

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

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

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MENU ADDITIONS

STATIONARY CANAPÉS

Harbison cheese board
whipped quince and warm 'Andrew's honey'

Coronation cauliflower
lime pickle yogurt

Reuben nuggets
Briana, kraut, russian dressing

Steelhead tartare
crunchy endive leaves

Bone-marrow oysters
charcoal roasted

EXTRA DISHES

Hash browns
malt vinegar mayo

Hash browns, Osetra caviar, 15g Marshallberg caviar,
citrus, crème fraîche

Bourke St. sourdough
cultured butter

Hawksmoor's chocolates, Tributes
(2 pieces)

Hawksmoor's chocolates, Tributes
(box of 8 to take home)

GIFTS

Books

Hawksmoor Restaurant & Recipes

Gift Cards

\$50 gift card

\$100 gift card

Other gift cards available on request

COCKTAIL PACKAGES

THE GOTHAM PACKAGE

Sour Cherry Negroni
Amaro Coretto

THE EMPIRE PACKAGE

Ultimate Martini
Full Fat Old Fashioned

THE MADISON PACKAGE

Back Burner
Night Nurse

TEMPERATE

*Choose from our selection of zero-proof
cocktails & soft-drinks.*

Steady Pete's Sour Cherry America(no)
Dry Highball
Coca-Cola, Diet Coke, Ginger Ale

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

LUNCH MENU

2-COURSE MENU

3-COURSE MENU

An ideal way to enjoy Hawksmoor, the below menu asks each guest to chart their own journey in selecting a 2 or 3-course meal of their liking. No need to decide ahead of time – you’ll order directly while in the restaurant.

FIRST COURSE

Hawksmoor Caesar, Cantabrian anchovies

Potted beef & bacon, Yorkshires & onion gravy

Ash-baked beets, Bluebird cheese, pecans, anchovy dressing

MAIN COURSE

All entrées served with beef dripping fries or Boston lettuce & herb salad

10 oz. charcoal-grilled Rump

Baked whole sea bream, chili, rosemary, garlic & fennel salad

Nancy’s Wellington, celeriac, oyster mushrooms, Nancy’s Camembert

DESSERT

Sticky toffee pudding, milk ice cream

Peanut butter Louis, salted caramel ice cream

Coconut rice pudding, coconut lime granita, fresh blackberries, blackberry sorbet

ADD ONS

Bourke St. sourdough, cultured butter

Hawksmoor's chocolates, Tributes (2 pieces)

Menu available for lunch bookings only. For current menus and pricing, please contact our reservations team. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

Menu Pricing is exclusive of tax, admin fee and gratuity.

SHARING MENUS

3-COURSE MENU

FIRST COURSE

Potted beef & bacon, Yorkshires & onion gravy

Ash-baked beets, Bluebird cheese, pecans, anchovy dressing

Steelhead tartare, citrus, ginger, chili

MAIN COURSE

Charcoal-grilled Rump

Charcoal-grilled Bone-in Rib Chop

Charcoal-grilled T-Bone

Nancy's Wellington, celeriac, oyster mushrooms, Nancy's Camembert

Charcoal-grilled monkfish

Charcoal-grilled half lobster, warm garlic butter

SIDES

Beef dripping fries

Macaroni and cheese

Creamed spinach

Garlic portobello mushrooms

Boston lettuce & herb salad

SAUCES

Béarnaise

Bone marrow gravy

Peppercorn

Anchovy Hollandaise or Bluebird Hollandaise

DESSERT

Sticky toffee pudding, milk ice cream

Peanut butter Louis, salted caramel ice cream

Coconut rice pudding, coconut lime granita, fresh blackberries, blackberry sorbet

Drip coffee

ADD ONS

Bourke St. sourdough, cultured butter

Hawksmoor's chocolates, Tributes (*2 pieces*)

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SHARING MENUS

3-COURSE MENU

FIRST COURSE

Carolina-spiced pork belly, vinegar slaw
Ash-baked beets, Bluebird cheese, pecans, anchovy dressing
Steelhead tartare, citrus, ginger, chili

MAIN COURSE

Charcoal-grilled bone-in Rib Chop Charcoal-grilled Chateaubriand Charcoal-grilled Short Loin
Nancy's Wellington, celeriac, oyster mushrooms, Nancy's Camembert
Charcoal-grilled monkfish Charcoal-grilled half lobster, warm garlic butter

SIDES

Beef dripping fries Macaroni and cheese Creamed spinach
Garlic portobello mushrooms Boston lettuce & herb salad

SAUCES

Béarnaise Bone marrow gravy Peppercorn
Anchovy Hollandaise or Bluebird Hollandaise

DESSERT

Sticky toffee pudding, milk ice cream
Peanut butter Louis, salted caramel ice cream
Coconut rice pudding, coconut lime granita, fresh blackberries, blackberry sorbet

Drip coffee

ADD ONS

Bourke St. sourdough, cultured butter
Hawksmoor's chocolates, Tributes (*2 pieces*)

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SHARING MENUS

4-COURSE MENU

SNACKS

Reuben nuggets, Briana, kraut, Russian dressing Natural oysters Coronation cauliflower, lime pickle yogurt

FIRST COURSE

Carolina-spiced pork belly, vinegar slaw
Ash-baked beets, Bluebird cheese, pecans, anchovy dressing
Steelhead tartare, citrus, ginger, chili

MAIN COURSE

Charcoal-grilled Chateaubriand Charcoal-grilled Short Loin Charcoal-grilled bone-in Rib Chop
Nancy's Wellington, celeriac, oyster mushrooms, Nancy's Camembert
Charcoal-grilled monkfish Charcoal-grilled half lobster, warm garlic butter

SIDES

Beef dripping fries Macaroni and cheese Creamed spinach
Garlic portobello mushrooms Boston lettuce & herb salad

SAUCES

Béarnaise Bone marrow gravy Peppercorn
Anchovy Hollandaise or Bluebird Hollandaise

DESSERT

Sticky toffee pudding, milk ice cream
Peanut butter Louis, salted caramel ice cream
Coconut rice pudding, coconut lime granita, fresh blackberries, blackberry sorbet

Drip coffee

ADD ONS

Bourke St. sourdough, cultured butter
Hawksmoor's chocolates, Tributes (2 pieces)

Price is per person. For current menus and pricing, please contact our reservations team. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.
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SUNDAY ROAST

**“For a Sunday meal, a Roast is
better than Brunch”**
Eater NY

In Britain, the tradition of a Sunday Roast dates back to the 15th century where large joints of meat were roasted on a spit over an open fire, strictly on Sundays. As you might imagine, to achieve a similar flavour, we start ours on our charcoal grill and finish them in the oven.

Many who have had a Sunday Roast equate it to a Thanksgiving dinner - a comforting, filling meal that is best served in the company of loved ones.

The British institution has brought friends and families together for centuries and we're delighted to welcome New Yorkers to this tradition.

**Our private dining room Sunday roast is available
every Sunday from 12PM - 4:30PM**

SUNDAY ROAST

Roast beef with all the trimmings

Dry-aged beef rump, beef-dripping roast potatoes,
Yorkshire pudding, roasted atlas carrots, buttered brussels sprouts,
roasted shallot & garlic, bone marrow gravy.

Family-style feasts

Choose any of our blackboard sharing cuts and add 'Sunday roast trimmings'.
Cuts most suitable for Sunday style feasts are Rib Chop and (ultra lux) Chateaubriand.

~ See blackboard ~

Extras

Cauliflower cheese

Bone marrow & onions

WINE PACKAGES

Our Lead Sommelier, Gavin Ferrara, has put together a range of wines that pair excellently with Hawksmoor's offerings. To best complement your preferences, select the number of bottles of any of the below to create a bespoke wine package for your party. Pricing and availability will be confirmed via events@hawksmoornyc.com.

SPARKLING

Schramsberg, Blanc de Noirs, California 2018

This flavorful but not outright fruity wine features attractive, doughy, toasty aromas, well suited for a variety of foods.

Nino Franco 'Rustico' Prosecco, NV, Italy

A textbook Prosecco full of white flowers and ripe pear with soft, delicate bubbles. An ideal aperitif.

Gusbourne, Brut Reserve, England 2018

Complex, crisp, fresh and nutty, with a fruity palate and ripe finish.

WHITE

Elena Walch, Pinot Bianco, Italy 2020

A crisp and bright white wine with subtle herbal tones.

Granbazan, Albarino, 2021, Galicia, Spain

Bright yellow-green color, spicy fruit with some white pepper, fresh textural food wine for many occasions.

Ojai, Chardonnay, California 2021

A classic chardonnay, vivid earthy scents of wet stones, along with white nectarine, dried apples, and nuts.

RED

Braida, Hawksmoor Blend, Italy

Our own blend, in collaboration with Braida, tastes rich and light-bodied making a juicy wine with some weight.

Collazzi, Chianti Classico, 2019

Aromas of ripe plum and violet come to the forefront along with whiffs of mint and spice.

Mas des Restanques, Vacqueyras, France, 2019

Filled with ripe, rich fruit and a plethora of spice.

EXTRAS

MENU CARDS

"I don't want to hear the specials. If they're so special, put 'em on a menu."

Jerry Seinfeld

Should you opt for one of our 3 or 4-course sharing menus, we will provide personalized menu cards with your event name and menu selections at each place setting.

FLORAL

"Please don't eat the daisies."

Jean Kerr

Flowers for the table can be arranged by our preferred vendor. This cost will be included in your final bill, which cannot be applied towards the minimum spend. You may also bring in an arrangement of your own at no cost.

AV

"I have no feelings about AV"

Chef Matt Brown

Hawksmoor has a projector and screen, which can be used in our private dining rooms. Should you have any further audio-visual needs, please contact our event team directly for more information.

SPECIALTY CAKES

"A party without cake is really just a meeting."

Julia Child

Executive Pastry Chef Carla Henriques and her team offer a variety of dessert options and various cake flavors for your special event priced at \$10 per person with a minimum of 5 guests.

Choose between the following flavors:

Victoria Sponge with strawberry jam and cream

Dark chocolate hazelnut Sacher

Lemon cake with glaze drizzle

Carrot cake with cream cheese frosting

Banana walnut cake with cream cheese frosting

Alternatively, you may bring in your own cake

COOKBOOKS & TRIBUTES

"Don't be ungrateful. Just open it."

Alice Clayton

Please inform your event planner if you would like to provide each of your guests with our Restaurants & Recipes book for \$45 per book. All proceeds from these sales go directly to Action Against Hunger. You can also purchase a box of our signature Tributes, which includes 8 house-made chocolates, for \$25.

