

SUNDAY/
in/BROOKLYN



Who we are

Sunday in Brooklyn opened its first ever international location here in London's Notting Hill, to create your favourite neighbourhood spot serving American staples. The Williamsburg favourite, opened by founders Todd Enany, Adam Landsman, and chef Jaime Young in 2016, has become a much-loved fixture in New York's dining scene.

Known for its inventive spin on American staples, playful cocktails, an epic brunch menu, and exceptionally warm hospitality, Sunday in Brooklyn is the perfect spot to host large party bookings and full restaurant buyouts for you and your loved ones.

Our beautiful two-floor corner site on Westbourne Grove features tall wrap-around windows that fill the main dining room with natural light, and warm, welcoming interiors that echoes the cosy atmosphere of the New York original. Our basement includes a uniquely designed events space which will transport you to all things Brooklyn and cater to all your event requirements.

Open seven days a week for brunch and dinner, Sunday in Brooklyn is an exciting part to Notting Hill's restaurant and private dining scene.



Basement Bar

Capacity: 45 seated | 50 standing

Facilities- Wi-fi | Air-con | Wheelchair access | DJ point | AV capabilities | Private bar | Private dining

Our larger open events space boasts its own bar for pre & post dinner drinks. The 590 sq. ft of space allows for larger sit-down parties of up to 45 guests, and offers versatility whether you're looking for a sit-down meal or a cocktail & canapé reception style bash. Offering family style menu alongside a DJ point, Wi-Fi, air conditioning and further capabilities makes this space great for casual brunches, evening celebrations or a midday meeting.

PDR

Capacity: 16 seated | 20 standing

Facilities- Wi-fi | Air-con | Wheelchair access | AV capabilities | Private Dining

The 160 sq. ft private dining room is the perfect snug for an intimate & cosy brunch or dinner for those extra special celebrations. Our family style sharing menus are available to pre-order accompanied by a varied selection of cocktail/wine & champagne packages to create the perfect event for the moments that really count.





Basement Buyout

Capacity: 60 seated | 75 standing

Our basement buyout option is perfect for larger scale events such as product launches, PR events or special events such as birthdays, baby showers or rehearsal dinners. Comfortably seating 60 guests with your own private bar, the space is well equipped and can be set up in multitude of ways to suit any seating or standing event.

Full Buyout

Capacity: 150 seated | 200 standing

Full buyout is available hosting up to 200 guests throughout the whole venue making the space perfect for those truly larger than life get-togethers. A gorgeous open plan upstairs area seating up to 90 guests with floor to ceiling windows and a large event space featuring its own private bar, a grand venue for a grand celebration. Make the most of the venue with an intimate sit-down dinner upstairs, followed by a dazzling after party in the basement bar.





BEVERAGE PACKAGES

- ▶ **MIMOSA PACKAGE:** 4 bottles of Prosecco + Carafes of OJ
- ▶ **BRUNCH COCKTAILS:** 4 Carafes of Cocktail
 - SUNDAY BLOODY**
Spicy Mary mix with Mezcal or Vodka
 - PHANTOM LIMBO**
Tequila Blanco, Cachaca, Yuzu, Sake, Green Apple, Celery, Lime, Pandan
- ▶ **BEVERAGE ADD ONS**
 - FRESH ORANGE JUICE
 - PEACH ICED TEA
- ▶ **BEVERAGES CHARGED ON CONSUMPTION**
(Drinks Not Included / Regular Menu Pricing)
- ▶ **Modified Beverage Menu Selections**
*We kindly ask beverages are charged to one tab & payment.
All beverage packages must be chosen prior to event*



FOR THE TABLE ADD-ONS

- ▶ **SUNDAY PANCAKES™** / Hazelnut Maple Praline, Brown Butter (N) (V)

SIDES [CHOOSE 1]

- ▶ **FRIES / LONG ISLAND POTATOES / BUTTER LETTUCE**

FAMILY STYLE BRUNCH

TO START [CHOOSE 2]

- ▶ **RICOTTA & JAM BRIOCHE** / Thick-Cut Brioche, Creamy Ricotta, Plum Jam, Lime Zest (V)
- ▶ **AVOCADO TOAST** / Charred Avocado, Cashew Cheese, Wheat Grass Oil, Nuts & Seeds, Grilled Sourdough (V) (Δ)
- ▶ **SMOKED SALMON BRIOCHE [+£2pp]** / Scallion Cream Cheese, Pickled Red Onion, Everything Spice on Brioche

FOR THE TABLE [CHOOSE 3]

- ▶ **EGG & CHEESE SANDWICH** / Gochujang Aioli, Crispy Potatoes, Cheddar, Brioche (V)
- ▶ **MARKET SALAD** / Seasonal Greens, Chickpeas, Tarragon, Cauliflower, Green Goddess Dressing, 6 Minute Egg, Feta, Croutons (V) (Δ)
- ▶ **WARM GRAIN BOWL** / Brown Rice & Wild Rice, Marinated Cucumbers, Grilled Snap Peas, Pepita Romesco, Kale, Avocado, 6 Minute Egg (V) (Δ)
- ▶ **SHAKSHUKA** / Stewed Peppers & Tomatoes, Feta, Poached Eggs, House Focaccia (V) (Δ)
- ▶ **CAULIFLOWER MELT** / Roasted Cauliflower Steak, Sambal, Sauerkraut, Swiss Cheese, Grilled Sourdough (V) (Δ)
- ▶ **FRIED CHICKEN SANDWICH** / Chicken Thigh, Shredded Cabbage, B&B Pickles, Kewpie Mayo, Sweet & Sour Hot Honey, Brioche Bun
- ▶ **SMASH BURGER** / Aged Beef, Special Sauce, Pickles, Lettuce, Cheddar, Brioche Bun

TO START [SELECT 1]

- ▶ **OFIRA'S PITA & HUMMUS** (V) (Δ)
- ▶ **SPINACH & ARTICHOKE DIP** / Grilled Sourdough (V)

APPETISERS [SELECT 2]

- ▶ **CEVICHE** / Seabass, Tiger Milk, Sweet Potato, Corn, Chilli Habanero
- ▶ **HERITAGE TOMATOES** / Heritage Tomatoes, Pecorino, Croutons, Hibiscus Dressing, Basil Oil (V) (Δ)
- ▶ **MARKET SALAD** / Seasonal Greens, Chickpeas, Tarragon Cauliflower, Green Goddess Dressing, 6 Minute Egg, Feta, Croutons (V) (Δ)
- ▶ **BABY BACK RIBS** / Charred Scallions, Hot Honey, Crispy Garlic

SIDES [SELECT 2]

- ▶ **BUTTER LETTUCE SALAD** / Italian Dressing (Veg)
- ▶ **TENDER BROCCOLI** / Olive Oil, Lemon (Veg)
- ▶ **GREEN BEANS** / Brown Butter, Almonds (V) (Δ)
- ▶ **CRISPY BUTTERBALL POTATOES** / Curry Leaf Gremolata, Bagna Cauda (V) (Δ)
- ▶ **SUNDAY FRIES** / Dijonaise

DESSERTS [FOR THE TABLE]

- ▶ **SEASONAL CRUMBLE** / Clotted Cream (Veg)
- ▶ **CHOCOLATE SOFT SERVE** / Graham Crackers

MAINS [SELECT 3]

- ▶ **CAULIFLOWER MELT** / Roasted Cauliflower Steak, Sambal, Sauerkraut, Swiss Cheese, Grilled Sourdough (V) (Δ)
- ▶ **FRIED CHICKEN SANDWICH** / Chicken Thigh, Shredded Cabbage, B&B Pickles, Kewpie Mayo, Sweet & Sour Hot Honey, Brioche Bun
- ▶ **SMASH BURGER** / Aged Beef, Special Sauce, Pickles, Lettuce, Cheddar, Brioche Bun
- ▶ **STUFFED SHELLS** / Smoked Mozzarella, Marinara, Pesto, Pecorino (V)
- ▶ **GRILLED RAINBOW TROUT** / Guajillo Chilli Crisp, Frisee Salad
- ▶ **LEMON ROAST CHICKEN** / Lemon Honey Sauce, Cauliflower Rice
- ▶ **PORK SECRETO** / Curry Leaf, New Potatoes, Bagna Cauda
- ▶ **MINUTE SIRLOIN** / Charred Broccoli, Confit Vine Tomato, Green Garlic, Chimichurri

BEVERAGE ADD ONS [4 CARAFES]

- ▶ **PHANTOM LIMBO** / Tequila Blanco, Cachaca, Yuzu, Sake, Green Apple, Celery, Lime, Pandan
- ▶ **KYOTO YACHT CLUB** / Herit Roku Gin, Bergamot Rosolio, Pomegranate, Lemon, Cava, Cucumber
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Opening Hours-

Monday-Thursday 9am-11pm

Friday-Saturday 9am-12am

Sunday- 9am-11pm

Where to find us



98 Westbourne Grove, London, W2 5RU

Contact details



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