

# mallow

private hire

## canary wharf

seats up to 50 guests

available monday to friday, from 08:00-12:00,  
for parties of ten or more guests.

also available monday to thursday, from 12:00, with a  
minimum spend of £2000 per two hour seating.



mallow is a celebration of innovative plant-based cuisine. internationally inspired food in a beautifully designed space, with an overflow of warm hospitality.

## borough market

seats up to 50 guests

private hire is available monday to thursday, from  
09:00 - 11:30, for parties of 10 or more guests



**screen hire available.** complimentary when dining, or £4 per guest for hot drinks (unlimited tea & filter coffee).

price excludes a 12.5% service charge. we require a deposit of 50% of the dining cost to secure the booking, fully refundable if cancelled 48+ hours in advance. any decorations brought to mallow will need to be removed and disposed of appropriately by the organiser after the event. contact our events team for further venue information or to discuss your event enquiry in detail at [events@mallowlondon.com](mailto:events@mallowlondon.com)



## our set menus: breakfast

### menu 1: grazing table £22 per guest

fresh juice and allpress filter coffee

blackberry yoghurt

ras malai french toast

creamy mushroom crostini

hummus pita bruschetta

scrambled tofu

mini pancakes

fresh fruit skewers

### menu 2: hearty £30 per guest

choose: full english breakfast or market meze

ras malai french toast

fresh juice and a hot drink

all guests will need to order from the same menu. this is a sample menu, our menus change seasonally. please ask for the latest menu. all our dishes are plant-based. not all ingredients are listed on the menu. speak to our team if you have any allergies or intolerances.





## our set menus: lunch & dinner

2 courses for £27 | 3 courses for £35

### smaller

#### burnt courgette

tomatillo, yoghurt, pine nuts

#### carrot turnip cake

porcini xo sauce, scallion relish

#### rhubarb tomato som tam

green beans, mango, beetroot, tamarind

### medium

#### mallow chick+n burger

fried chick+n in toasted brioche bun with saffron aioli, norma relish, rocket, grated p+rmesan, served with lemon macerated fennel, salsa verde & rosemary salt fries

#### kashmiri gobi

roast cauliflower, moilee curry, cherry tomato sambol with side of fragrant basmati

#### artichoke pozole

rich broth, homity corn, nopalito cabbage slaw, popcorn

### afters

#### muscovado vanilla crème brûlée

brown sugar custard, macerated blackberries

#### pistachio pandan tres leche

soaked almond pistachio sponge, pistachio anglais

#### chocolate miso tart

miso caramel, chocolate ganache, cocoa crumb, passion fruit, sesame tuille

price excludes a 12.5% service charge. pre-order to be submitted three days before the event. all our dishes are plant-based. not all ingredients are listed on the menu. please speak to a member of staff if you have any allergies. this is a sample menu, our menus change seasonally. please ask for the latest menu.





## our set menus canapes & cocktails

### savoury canapes | £15 per guest

cocktail olive mix

mojo rojo croquettes, peperonata, aioli

gyoza, samphire, sesame ginger dressing

carrot turnip cake, porcini xo sauce, scallion relish

smashed potatoes, spring onion, aioli

padron pepper skewer, romesco

hummus, salsa verde, chickpeas, fried capers

artichoke pozole, rich broth, homity corn, nopalito cabbage slaw, popcorn

### dessert canapes | £10 per guest

(£8 as top up with savoury canapes)

truffles

chocolate miso tart

fresh fruit skewers

tres leche bites

protein bites

+ 15% party discount on wine, beer & cider

for parties of 10 or more. price excludes a 12.5% service charge. drinks pre-order to be sent three days before the event. this is a sample menu, our menus change seasonally. please ask for the latest menu.

