





SEMI-PRIVATE HIRE PACKAGE


Perfect for intimate gatherings
& celebrations or team day out


For groups 20 - 35 guests


From £25 per person + venue hire

 Available Wednesday to Sunday
(limited availability on weekends)

 Dedicated area in the restaurant

 Flexible duration for the event***

 Customisation on menu**

 Choice of seated meal or buffet-style



T&Cs apply. Package price includes service charge and VAT.

*Venue hire is £50 per hour

**Customisation is available on a selection of dishes.

For more information, please speak to the team.





FULL VENUE HIRE PACKAGE


Perfect for birthdays, baby showers, weddings or corporate parties


For groups 25+, from £65 per person

Only available outside operating hours

 Access to the whole restaurant including the bar and outdoor area for 3 hours*

 Dedicated team for the event

 Bespoke seasonal menu

 Choice of seated meal (up to 45 guests) or buffet-style (up to 65 guests)

Add-ons

Welcome drink on arrival +£5 per person

Canapes reception +£5 per person

Bespoke celebratory cake from £60



T&Cs apply. Package price includes service charge and VAT.
Kids package available at £20pp (there's no charge for kids under 3 years old)
*Event duration can be extended for an additional cost.
For more information, please speak to the team.



EVENT MENUS

All events menus are bespoke.

Shuli will design a menu just for you and your party!

Similar to our normal offering, the menu will change as the season goes, featuring the best nature has to offer.

The menu price is per person and will vary depending on number of dishes.

Menu style

Nibbles

3-4 dishes

Mains

5-6 dishes

Sides

3-4 dishes

Desserts

2-3 dishes

Sample menu £65ph

Buffet-style

Moroccan olives
Toasted spiced nuts
Za'atar grissini
Crunchy veg
Padron peppers

Greens & herbs focaccia
Masabacha (Smashed chickpeas & tahini)
Green & parmesan salad

H'raime (North African fish stew)

Festive freekeh
Roasted sweet potato

Apple & Baharat crumble with cream
Date Ma'amul

Sample menu £85ph

Sharing style (seated)

Moroccan olives
Toasted spiced nuts
Za'atar grissini
Crunchy veg
Padron peppers

Sylva's bread
Roasted aubergine & tahini
Burrata with Isle of Wight tomatoes
Chickpeas & artichokes

Sharing steak
Whole roasted chicken

Sweet potatoes
Braised mixed greens
Green parmesan salad
Salsa verde

Seasonal fruit Eton mess
Chocolate Nemesis cake