

Union Street café

Gordon Ramsay's Union Street Café, an urban ristorante in Southwark, is inspired by the casual glamour and laid-back luxe of Italy.

[Find out What's On](#)
[Discover our Event Spaces](#)

Groups & Private Dining Menus – [View](#)

Festive Menus From £55pp

Standing Event Menus – [View](#)

Canapés From £19pp

Bowl Food From £5


Wine & Drinks Lists – [View](#)

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability - [View](#)


To make an enquiry call [0207 592 1373](tel:02075921373)
or email groupsandevents@gordonramsay.com

www.unionstreetcafe.co.uk

47-51 Great Suffolk Street, London, UK, SE1 0BS

 /UnionStCafe

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All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge in main restaurant and in the Private Dining Rooms will be added to your final bill.

GROUPS & PRIVATE DINING MENUS

[View more menus](#)

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

FESTIVE MENU ONE

Bread & Olive oil £3.50

ANTIPASTI

Jerusalem artichoke & potato soup, chestnuts, prawns & truffle
Traditional whipped salted cod, polenta, crostone & dried olives
Gratinated Italian eggs, mushrooms, Taleggio & radicchio (v)
Apulian stracciatella, turnip tops, anchovies, citrus chili & "pane fritto"

SECONDI

Risotto, leeks, Bettelmatt, walnuts & truffle (v)
Paccheri, venison ragú, black cabbage & Castelmagno
Stone bass, Spello's lentils puree, radicchio Tardivo, mushrooms & vincotto
Ox cheeks, pumpkin, chestnuts & pickled kale

DOLCI

Traditional panettone, chocolate sauce & coffee whipped cream
Neapolitan rum baba, chestnuts & caramel toffy
Traditional chocolate & amaretti budino
Gianduja gelato, Chantilly & caramelized peanuts

£55.00 per person

Includes Christmas crackers

(Add pasta middle course for £10.00 per portion)

Enhance your experience with an addition of:

Bruschetta & marinated olives **£5.00 per portion**

Selection of three cheeses **£10.00 per portion**

Truffle mash potatoes or creamy spinach **£4.00 per portion**

Boozy chocolate truffles **£5 per portion**

Tea/Coffee **£3.50 per person**

Gordon Ramsay book **£20.00 per book**

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GROUPS & PRIVATE DINING MENUS

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FESTIVE MENU TWO

Bread & Olive oil £3.50

ANTIPASTI

Gratinated Italian eggs, mushrooms, gorgonzola & winter truffle (v)

Traditional pasta e ceci, mussels, guanciale & winter truffle

Apulian stracciatella, turnip tops, anchovies, citrus chili & "pane fritto"

Beef bresaola, apples, pears, Castelmagno, baby radicchio & nuts

SECONDI

Paccheri, radicchio, chestnuts, red wine & raschera

Risotto, chicken liver, three milk robiola & winter truffle

Monkfish, lentils puree, borettane onions, radicchio & truffle

Venison, white polenta, pioppini, black cabbage & vincotto

DOLCI

Traditional panettone, chocolate sauce & coffee whipped cream

Neapolitan rum baba, chestnuts & caramel toffy

USC caramelized peanuts & hazelnuts tiramisu

Gianduia gelato, Chantilly & caramelized peanuts

£60.00 per person

Includes Christmas crackers

(Add pasta middle course for £10.00 per portion)

Enhance your experience with an addition of:

Bruschetta & marinated olives **£5.00 per portion**

Selection of three cheeses **£10.00 per portion**

Truffle mash potatoes or creamy spinach **£4.00 per portion**

Boozy chocolate truffles **£5 per portion**

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STANDING EVENT MENUS

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CANAPÉ MENU

Savory selection

Cow mozzarella knots, dried herbs & chilli (v)
Potatoes, leeks & truffle croquettes (v)
Mushrooms & fontina arancini (v)
Salted Radicchio & taleggio tart (v)
Pizzette selection (v)
USC bruschetta (v)
Pickled seasonal vegetables (v)
Parmesan, walnuts & vincotto
Pigs in blankets, truffle & honey
Spicy marinated salame
Bread sticks & cured pork neck
Seared tuna, olives & pistachios

Sweet selection

Meringue, coffee & chestnuts
Cocoa & peanuts cake
Traditional panettone, chocolate & zabaione
Sicilian citrus tart & caramelized pistachios

5 canapés for £19.00 per person

7 canapés for £21.00 per person

10 canapés for £24.00 per person

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STANDING EVENT MENUS

BOWL FOOD MENU

Savory selection

Rigatoni, leeks, chestnuts & gorgonzola (v)

Pasta e ceci & truffle (v)

Soft polenta, mushrooms & salted cod

Taleggio & pork sausage risotto

Venison meatballs & pecorino

Sweet selection

Pannacotta, grappa & strawberry grapes

USC caramelized peanuts & hazelnuts tiramisu

Chocolate upside down cheesecake, chestnuts & corn

USC homemade gianduja gelato

£5.00 per portion per person

Open to any dish requests

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WINE & DRINKS LIST

[View more menus](#)

CHAMPAGNE & SPARKLING WINE

Prosecco Fiol, Veneto, Italy NV	£40.00
Coer Des Bar, Devaux, Blanc de Noirs, France NV	£75.00
Ferrari, Perle', Trentino-Alto Adige 2012	£90.00
Besserat de Bellefon, Cuvée des Moines Rosé, NV	£115.00
Besserat de Bellefon, Cuvée des Moines Blanc de Blancs, NV	£115.00
Ultra D, Aged 5 years, Devaux, France	£105.00
R de Ruinart, Brut, France NV	£125.00
Ruinart, Rose', France NV	£165.00
Dom Pérignon, France 2006	£280.00
Sténopé, Devaux, France 2009	£250.00

WHITE WINE

Trebbiano d'Abruzzo, Gianni Masciarelli, 2017	£32.00
Falanghina IGT, Picco del Sole, 2017	£35.00
Ciró Bianco Greco, Librandi, 2018	£40.00
Passerijna IGT, Fazi Battaglia, 2018	£46.00
Greco di Tufo, Cantine Vadiaperti, 2017	£50.00
Sancerre, Henri Bourgeois, 2017	£60.00
Pouilly Fuissé, Domaine Thibert, 2012	£70.00
Chardonnay, Planeta, 2017	£80.00
Kalimera Biancolella Ischia DOC, Cenatiempo	£89.00

ROSE WINE

Reserve de Gassac, Mas de Daumas Gassac, 2017	£30.00
Pinot Grigio Blush, Il Sospiro, 2017	£40.00
Berta Rosé Chiaretto IGT, Bertani, 2017	£46.00

WINE & DRINKS LIST

RED WINE

Biferno Rosso Riserva DOC, Palladino, 2014	£34.00
Ottavio Rube Rosso, Cooperativa Valli Unite, 2016	£36.00
The Stump Jump GSM, d'Arenberg, 2016	£40.00
Dominum, Gavanza, Rioja, 2013	£43.00
Negroamro Primitivo, IGT Salento, Baccanera, 2017	£45.00
Pinot Nero DOC, Colterenzio, 2018	£48.00
Nero d'Avola, Plumbago, Planeta, 2016	£52.00
Rosso di Montepulciano, Poliziano, 2017	£57.00
Motto Red Blend, Gung Ho, 2014	£60.00
Chateau Bertinat Lartigue, 2014	£65.00
Valtellina Superiore Sassella, Balgera, 2006	£75.00
Barolo Serralunga d'Alba, Ferdinando Principiano, 2015	£88.00
Taurasi, Enza Lonardo, 2016	£95.00
Brunello di Montalcino, Il Poggione, 2012	£105.00

DESSERT & FORTIFIED WINE

Late Harvest, Royal Tokaji Company, 2016 (50cl)	£50.00
Castelnau de Suduiraut Château de Suduiraut, Sauternes, 2005 (75cl)	£90.00
Taylor's Tawny, Douro, 10yrs (75cl)	£75.00
Maury Mas Amiel, Languedoc Roussillon, 2014 (75cl)	£65.00

MAGNUMS

White

Albarino Rias Baixas Mar de Frades, 2014	£130.00
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Red

Tignanello, Marchesi Antinori, 2009	£500.00
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OTHER DRINKS

Beers (bottles) from £5.00	Spirits (35ml) from £5.00
Cocktails from £9.00	Mineral water from £3.50
Soft drinks from £3.25	Tea and Coffee from £3.50

COCKTAIL LIST

PRE DINNER COCKTAILS

Adamo Spritz £10.00
(Campari, Cynar, Martini Rubino, fresh strawberries, tonic water & Prosecco)

Eva Spritz £10.00
(Homemade raspberry & vanilla syrup, Aperol, peach liquor, Martini Ambrato & Prosecco)

AFTER DINNER COCKTAILS

Banana Joe £11.50
(Monkey shoulder, Crème de Banane, Kahlua, egg white, lemon juice & vanilla sugar)

Chocolate Martini £10.00
(Finlandia vodka, chocolate liquor & shot of espresso)