

# 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](#)**

**Private Dining and Events Menus – [View](#)**  
*Menus From £42pp*

**Standing Event Menus – [View](#)**  
*Canapés From £17pp*  
*Bowl Food From £4*

**Breakfast & Meeting Menus – [View](#)**  
*Breakfasts From £16pp*  
*Day Delegate Rate From £45pp*


**Wine & Drinks List – [View](#)**


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


To make an enquiry call [020 7592 1373](tel:02075921373)  
or email [privatediningandevents@gordonramsay.com](mailto:privatediningandevents@gordonramsay.com)

[www.unionstreetcafe.co.uk](http://www.unionstreetcafe.co.uk)  
47-51 Great Suffolk Street, London, UK, SE1 0BS

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 /UnionStCafe

 @unionstreetcafe

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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.

# PRIVATE DINING AND EVENTS 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

## MENU ONE

Bread & Olive oil £3 per basket

### ANTIPASTI

Gratinated Italian eggs, chard, Parmesan & black truffle (v)  
Black caramel cooked ham, pickled cabbage & horseradish  
Potatoes, leeks & truffle croquettes, spinach puree & Castelmagno

### SECONDI

Red wine rigatni, venison ragú & Pecorino Romano  
Stone bass, Spello's chickpeas, kale & crispy speck  
Ox cheeks, parsnip, cabbage, goat cheese & truffle

### DOLCI

Traditional chocolate & amaretti budino  
Peanuts cake, grape sauce & crema gelato  
Meringue, coffee cream & gianduja gelato

**£42.00 per person**

### **Enhance your experience with an addition of:**

Chef's Selection of three Assagini **£5.00 per person**  
Additional selection of two cheeses **£8.00 per person**  
Additional sides **£4.00 per person**  
Tea/Coffee **£3.50 per person**

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# PRIVATE DINING AND EVENTS MENUS

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## MENU TWO

Bread & Olive oil £3 per basket

### ANTIPASTI

Gratinated eggs, jerusalem artichokes, gorgonzola & black truffle (v)  
Whipped salted cod, polenta & red cabbage  
Pasta e ceci, prawns & crispy speck

### SECONDI

Porcini, hazelnuts, taleggio & black truffle risotto (v)  
Monkfish "ai ferri", foamy potatoes & pioppini mushrooms  
Guinea fowl, celeriac, juniper, chard & pecorino

### DOLCI

Traditional chocolate & amaretti budino  
Pannacotta, grappa & strawberry grapes  
USC homemade peanuts & hazelnuts tiramisu

**£47.00 per person**

**Enhance your experience with an addition of:**

Chef's Selection of three Assagini **£5.00 per person**

Additional selection of two cheeses **£8.00 per person**

Additional sides **£4.00 per person**

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# STANDING EVENT MENUS

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## CANAPÉ MENU

### **Savory selection**

24 month aged Parmesan, honey & black pepper  
USC arancini pizzaiola (v)  
Selection of 3 pizzette  
Seasonal croquette  
Seasonal bruschetta (v)  
Rosemary, garlic & chilli marinated salami  
Seared tuna, mushrooms & pickled onions  
Olive oil focaccia, mortadella & ricotta  
Cow mozzarella knots & rocket pesto  
Gorgonzola, radicchio & walnuts (v)  
Spinach & pecorino tart, crispy speck  
Pork neck & figs  
Pigs in blanket & balsamic

### **Sweet selection**

Meringue & coffee cream  
Dark chocolate & pistachio tart  
Grappa & chocolate truffle  
Almonds & Amaretto cake  
Sicilian citrus tart

**Selection of 5 canapés for £17.00 per person**

**Selection of 7 canapés for £19.00 per person**

**Selection of 10 canapés for £23.00 per person**

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## STANDING EVENT MENUS

### BOWL FOOD MENU

#### **Savory selection**

Rigatoni "amatriciana" & cacioricotta

Risotto, mushrooms, goat cheese & lemon

Chickpeas, spicy cod & black cabbage

Polenta, gorgonzola & pork sausage

#### **Sweet selection**

USC peanuts & hazelnut tiramisu

Grappa panna cotta & grapes

Upside down parsimon cheesecake & corn crumble

Cocoa & mint sorbet, meringue

**£4.00 per portion per person**

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# BREAKFASTS & MEETING MENUS

## BREAKFAST

Fresh juices (orange, pineapple, apple)

Fresh pastries (croissant, pain aux raisins, muffins)

Seasonal fresh fruit salad

Vanilla yoghurt and granola

Toast and preserves

Tea and coffee

**£16.00 per person**

## DAY DELEGATE RATE

Room hire from 9.00am to 4.30pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Cold working lunch

Mid-afternoon break to include tea, coffee and biscuits

Mineral water and cordials throughout the day

Plasma screen

**£45.00 per person**

**The following additional options are available:**

**Three course lunch menu**

Price on request

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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

Cocktails from £9.00

Soft drinks from £3.25

Spirits (35ml) from £5.00

Mineral water from £3.50

Tea and Coffee from £3.50