

Tailored Experiences 2026



plates





Contents

About Us - 3

Our Journey - 4

Food & Drink - 5

Our Spaces - 6

Restaurant - 7

Food Studio - 8

Farm & Retreat - 10

Specifications - 12

Costings - 13

Clientele - 14

Testimonials - 15

Get In Touch - 16



A b o u t u s

Founded by siblings Kirk and Keeley Haworth, Plates create one of a kind dining experiences, immersing guests in their passion for flavour, creativity and vibrant experiences.

The Restaurant was awarded the UK's first plant-based Michelin star, which it has retained since 2024, recognising its commitment to elevating the genre with a focus on innovation and pushing the boundaries of what's possible with vegetable cookery.

The brand has locations in Shoreditch London, and South West France, near Lectoure.



Plant Pioneers...

The people behind the brand

Co-founder Kirk Haworth

Pioneering his unique style of plant-based cooking, Kirk leads the kitchen and food development team inspired by his personal journey in food and 18 years training within the best Michelin-starred restaurants around the world, including the three-starred The French Laundry.

In 2025 he became the first plant-based chef to ever be awarded a Michelin star in the UK. He is also the first chef to ever take a course to The Great British Menu final, cooking plant-based dishes. He was also chosen as the show's champion of champions in 2024.

Kirk's mission is to create a new genre of plant-based cooking, with his dedicated approach to his craft, unparalleled passion and ambition to put fruits and vegetables centre stage.

Co-founder Keeley Haworth

Keeley leads Plates' operations and production, driving creative and progressive special events and partnerships, finding the unique magic in every collaboration.

After working in nutrition and marketing in sustainable food service operations, Keeley went on to start brand agency, Studio La Plage. It was after running a creative studio that she had the idea to create The Plates Food Studio, putting food and drink at the heart of a design studio model.

Plates forms an ideal platform to combine her food and drink obsession with her passion for designing the finest events, and sustainably delivering them.





Food and Drink

A new spectrum of flavour

A focus on elevating the finest produce lies at the heart of everything created at Plates.

Kirk's menu design is seasonally driven and balanced between experimental whilst honouring traditional craft to give a unique and playful take on the subject.

Dishes explore exciting flavour combinations while championing hero seasonal ingredients - delivering rich, innovative and comforting menus.

Plates' commitment to quality, sustainability and innovation runs throughout the drinks packages too. We create a variety of drinks menus from fully non-alcoholic to premium pairings, and a blend of both, to suit every preference.

Whether you're looking for perfect pairings or seasonal cocktails, drinks menus are designed to perfectly complement the vibrant flavours of your food experience.

Sample Menu



House laminated sourdough bread, whipped cultured butter & wild garlic

Barbecued maitake mushroom, black bean mole, kimchi, aioli & puffed rice

Amela tomato, English strawberry, watermelon & thai basil

Jersey royal potatoes, loquat, mint, sweet & sour apricot

White onion soup, plum & liquorice

Caramelised lion's mane, barbecued aubergine, salsa verde, romesco sauce, tokyo turnip & castelfranco

Almond butter ice cream, chia pudding, jam & matcha

Flavours of banoffee pie



Our Spaces



Restaurant
320 Old Street, London

A tailored and intimate group experience at the restaurant promises to deliver unforgettable and unique culinary moments, as we take you deeper into the subject of plant-based luxury dining.



The Food Studio
61a Rivington Street, London

On Rivington Street, adjacent to the restaurant in the heart of Shoreditch, is our food and drink development studio with private dining and open kitchen.



Plates Farm
Lectoure, South West France

Located in South West France, our regenerative farm and luxury well-being retreat space is perfect for events, leadership summits and press and influencer experiences.

plates
explores

UNEARTH
YOUR
PALATE

A FLAVOUR PLAYGROUND


plates
farm

Restaurant

plates *explores*

At the restaurant, we invite you to explore a new way to dine, with curated menus showcasing an array of techniques, theatre and unique flavour combinations based on our fully booked dining offering.

Removing the barriers of front and back of house, our menus are presented by the whole team, including Kirk Haworth along with his brigade, to deliver a chef's table style experience.

Designed to inspire and bring teams together, our core "Plates explores" menus and drinks packages range from:

6 - 8 courses

8- 12 courses

The order and pace of service can be choreographed to complement and fit around any talks or internal breakout sessions that you may like to add in across the day or evening.

The thoughtful and relaxing design scheme reflects our ethos and provides the perfect setting for a special event or team incentive programme.



plates food studio

UNEARTH YOUR PALATE

A FLAVOUR PLAYGROUND



At The Food studio we host workshops, intimate dinners, PR launches, functions and meetings. But it's also from here that we present **Unearth your Palate**: Our experiential offering, representing another side of the Plates' brand and our founders' passion for creativity and exploring the new.

The event is a multi sensory bookable group experience where diners discover the complexities of flavour, their own palate, why we like the things that we do and what has shaped this.

We explore all sides of the flavour spectrum to understand the origins of flavour and unpick our personal connections to food and flavour, through a playful lens.

Within the exploratory fifteen course experience, diners are taken on a roller-coaster ride of new ideas in food and drink to open the mind and stimulate the palate.

"It makes for a very unique team building event."

The space can also be transformed with projection mapping across the studio ceiling to take diners into another world, visually. See mock image on the page overleaf.

For more information please contact us to discuss and be sent the full Unearthed discovery pack.



Event Formats:

Plates Food Studio is a multi-purpose studio space offering different layout and experiences, such as:

- Photography studio dry hire
- Breakfast, lunch or dinner events (bespoke menu development available)
- Culinary, Wine or Mixology Workshops
- Brand presentations, events or launches





**Projection mapping example for Unearth Your Palate





Farm and Retreat

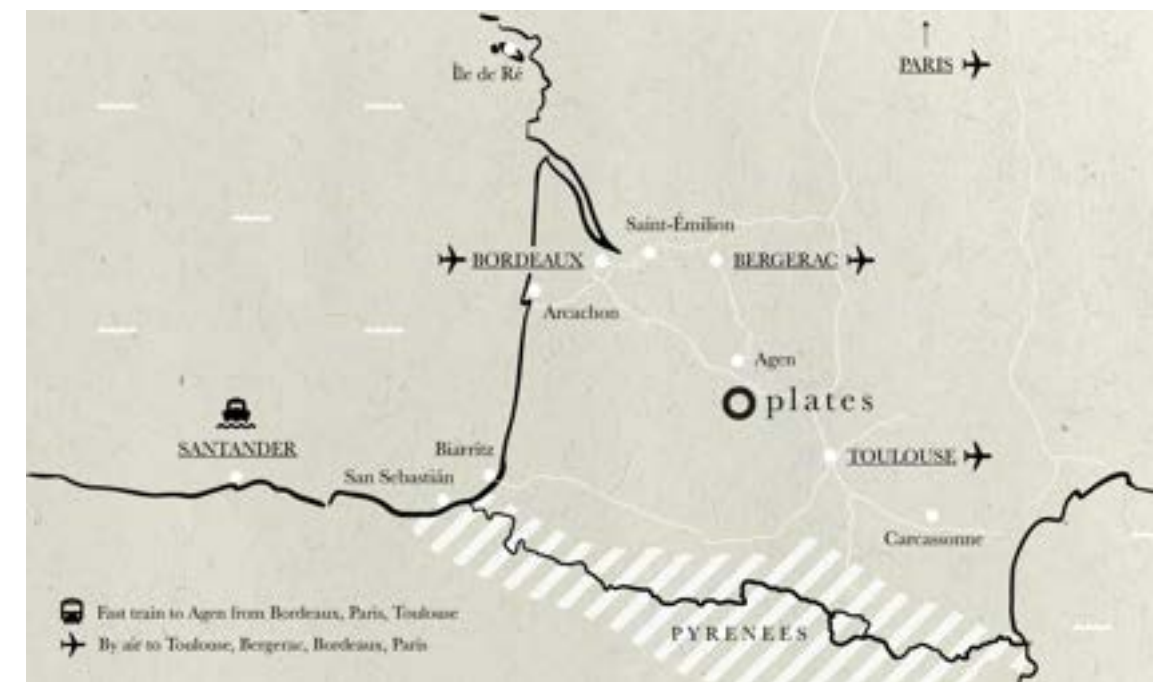
Located in South West France, our regenerative farm and luxury events & retreat space is perfect for leadership summits, team incentive trips and press and influencer experiences. The farm consists of six luxury en suite rooms, a large event space and open plan chef's table kitchen, as well as multiple dining and event terraces, an outdoor pool and gym.

The farm is also home to a communal cooking space, where guests can cook, learn and experiment alongside Kirk in his development kitchen.

Our chefs are available to escort guests on local farmers' market and vineyard trips, and design culinary experiences inspired by our London restaurant or our more rustic style of French farmhouse cookery, exclusive to Plates Farm.

In addition and to complement the packages, we curate wellness programmes with our resident experts to enhance any stay or retreat.

Further information & visuals visit : www.plates-farm.com





Specifications



Plates Restaurant
320 Old Street, London

Capacities:

Seated: 22
Standing: 30
Terrace Seated & Standing: 14 / 20

Event Timing Range:

Lunch: 12pm - 4pm
Dinner: 6pm - Midnight
All Day: Total Takeover on Request

Amenities:

Outdoor terrace for Spring / Summer drinks reception

Closest Public Transport:

Old Street (northern line)
Shoreditch High Street (overground)



The Food Studio
61 Rivington Street, London

Capacities:

Seated: 18
Standing: 22

Event Timing Range:

Lunch: 12 pm - 4pm
Dinner: 6pm - 11pm

Amenities:

Private entrance
Private bathroom
Green room/Storage

Closest Public Transport:

Old Street (northern line)
Shoreditch High Street (overground)



Plates Farm
Lectoure, South West France

Capacities:

Seated Inside: 20
Seated Outside: Up to 50

Event Timing Range:

Lunch: 12pm - 4pm
Dinner: 6pm - 11pm

Amenities:

Accommodation: 6 en suite bedrooms
Local additional accommodation options available

Outdoor pool, sauna and gym on-site

Stargazing, wellness activities, wine tasting and culinary experiences available

Costings

Your Event, Your Way

Every event is tailored to your vision. Rather than fixed packages, a proposal will be designed around your guest numbers, event style, and requirements. The guide below gives a transparent view of how costs are structured.

Plates Restaurant
320 Old Street, London

Venue Private Hire Plus Service:
from £4,000

Plus

Signature Tasting Menu + Drinks

Pairing:
(based on up to 22 guests):

Lunch: £4,000
Dinner: £5,000
All Day Takeover: £8,000

Add-ons Available:

Welcome Drinks
Bespoke canapés
Bespoke menu development
Workshop demonstration

Please note, all prices are excluding VAT

The Food Studio
61 Rivington Street, London

Venue Private Hire Plus Service:
from £2000 (2-10 people)
from £2,500 (11-20 people)

Plus

Signature Tasting Menu + Drinks
Pairing (based on 10 - 18 guests):

Lunch £2000
Dinner £2,500

UnEarth Your Palate

Group experience up to 18
£5.000

Add-ons Available:

Welcome Drink
Bespoke canapés/menu/drinks
Workshop
Projection mapping

Plates Farm
Lectoure, South West France

Full Location Hire:
from £2,000 (1 Day)
from £5,000 (3 nights)
from £7,000 (5, nights)

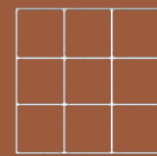
Catering pricing and event programme
subject to number of guests and
requirements to include options below:

Full catering
Special event catering
Wine Tasting
Foraging workshops
Cookery workshops
Well-being programme
Day tours

Clientele

A selection of clients we have hosted and delivered events for.

Please enquire for more details.



SOHO HOUSE



In the press

A snapshot of some key titles we have featured in or been reviewed by.



The truffle comes on like a Quality Street touched by ancient witchcraft, a tart yet earthy nugget of medieval terroir



Testimonials

“Working with the Plates team is an absolute dream! The communication, service, style and food is perfection.”

Polar Black Events | VIP Apple event feedback

“The team’s attention to detail, combined with the beautiful setting, made the experience unforgettable. Plates is, without a doubt, one of the best dining experiences in London.”

Laura Schofield, Monica Vinader | Restaurant Takeover feedback

“Kirk, and the entire team at Plates Studio were absolutely amazing. From the outset, Manon was incredibly attentive to all our needs and requests, always available by phone or email. On the day, she seamlessly handed things over to the team, who had everything perfectly under control. Kirk’s food was exceptional. Our guests couldn’t stop raving about it! All in all, Plates Studio was an incredible venue, and we couldn’t recommend them highly enough.

Ashleigh O'Sullivan | Beauty SEEN Studio Press Launch

“I just want to share how much we loved the day. Huw and Joe were amazing and I’m still processing everything that happened. It was so much and so awesome!. I really appreciated the generosity, the willingness to share recipes, and the offer to be able to email after the day to ask for recipes for anything that we may not have remembered.

Rachel Graves | Plates Food Studio Workshop



Thank You



To arrange a call with someone from our team to discuss your event or arrange a site visit, please email us on the details below.

Contact | Keeley Haworth

Email | events@plates-london.com

Telephone | +44 (0)7786 636432

