

TheConduit

Private Events Menu





Ethos

The Community

Our members bring together knowledge, capital and ideas for sustained positive impact. With a jam-packed schedule of inspiring talks, intimate dinners and house parties, every visit to The Conduit is a chance to make meaningful connections.

Activism, innovation and social change can be isolating: we believe it shouldn't be.

Eat Sustainably

The Conduit's food philosophy is focused on seasonality, sustainability and local sourcing. We work with small-scale producers predominately within the British Isles, chosen because they combine quality with responsible practices.

Our culinary team creates menus that play on recognisable ideas while remaining a distinctive Conduit experience, taking into consideration seasonality, provenance and cultural associations.

Drink Sustainably

Our world-class cocktail offering is led by a team of London's most renowned mixologists who are always looking for new ways to introduce sustainable practices into our drinks menu, from creating an infusion from blended coffee grounds to transforming squeezed oranges into zingy sherbet.



Suppliers

Old Spike

Our Coffee comes from Old Spike, The UK's first social enterprise, speciality coffee roastery. 65% of our profits directly support people experiencing homelessness. We take pride in our approach to sourcing speciality grade green coffee from countries of origin based on the principles of direct trade, quality, and seasonality.

Natoora

Natoora is revolutionising the supply chain in order to create a more responsible food system. With a trusted community of small growers across Europe, their mission is to create a meaningful supply chain that will transform the future of food forever.

Nami

All our teas are from Nami a London-based tea company that offers a variety of tea blends. Nami provides employment to refugees to give them local work experience and job readiness skills to enter the UK workforce and help them integrate into broader society. All teabags are plastic-free, packaging is biodegradable, and the teas are Organic, Fairtrade and Rainforest-Alliance certified.

Partnering For Change

We partner with Brigade and the Good Hotel, social enterprises who work with people at risk of, or who have experienced, homelessness and long term unemployment, respectively, training them in hospitality skills. that will transform the future of food forever.



Index

Breakfast	5
Breaks	6
Light lunch	7
Snacks	8
Sharing Menu	9
Canapés	10
Bowls	11
Drinks	12
Wine	13
Coffee & Tea	14



Breakfast

SERVED FROM 7AM UNTIL 9AM

Light £26 Per Person

Selection Of Freshly Squeezed Juices

Filtered Coffee & Teas

Selection of croissants (D)(GW)

Plain, chocolate or raspberry

Breakfast Pots

Coconut yoghurt, fruit compote & granola (VE)(GW)

Greek yoghurt, honey & granola (D)(GW)

Seasonal fruit pots

Additional per person

Toasted Sourdough Sandwiches £8

Can made GF except sausages

Bacon & Stoke's ketchup (GW)

Cumberland sausage & Stoke's ketchup (GW)

Smoked flat mushroom & slow roast tomatoes (VE)(GW)

On Sourdough Toast £8

Poached or scrambled eggs on toasted sourdough or brioche (D)(V)(GW)

Poached or scrambled eggs, smoked salmon & dill crème fraiche
on toasted sourdough or brioche (D)(GW)

Heal thy £26 per person

Selection Of Freshly Squeezed Juices

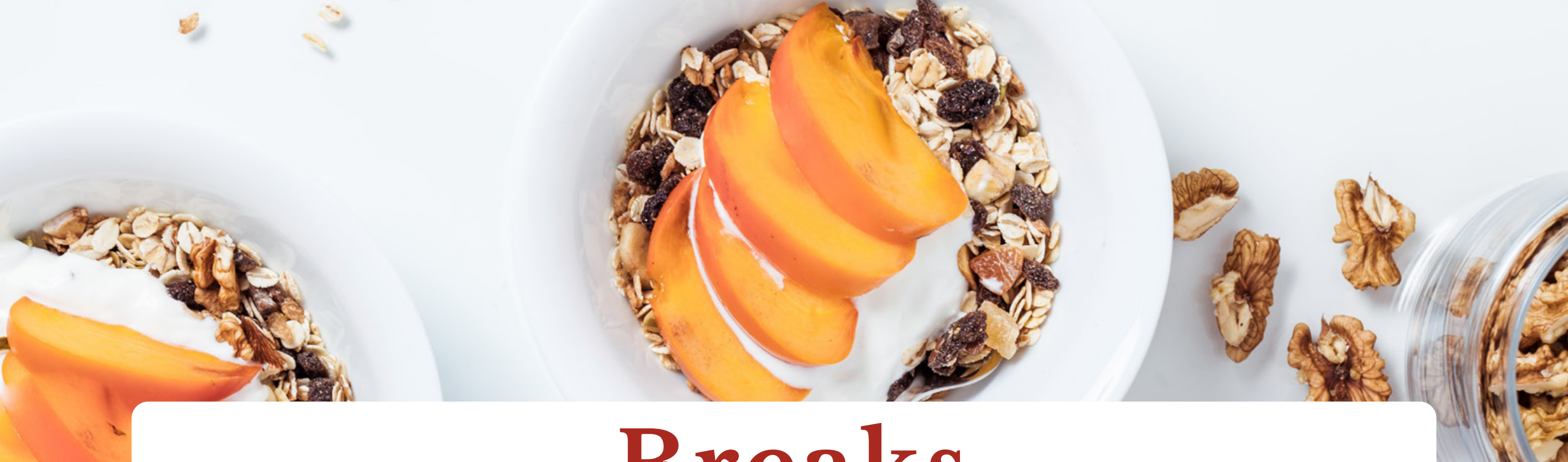
Filtered Coffee & Teas

Smoked flat mushrooms, slow roast tomatoes &
land cress on sourdough toast (V, GW)

Date and oat breakfast bars (GF)

Apricot and almond energy balls

Seasonal house poached fruits



Breaks

SERVED FROM 7AM UNTIL 4PM

Morning or Afternoon £15 Per Person (choose two)

Filtered tea and coffe

Fruit salad

Lemon Drizzle cake (GW)(D)

Double chocolate brownies (GW)(D)

Chocolate chip cookies (GW)(D)

Keto chocolate coconut cake



Working Lunch

£45 per person

Starters (choose two)

- Burrata, cherry tomatoes, basil & olive oil (D)(V)
- Giant couscous salad, rose harissa, pomegranate, chargrilled romano peppers, mint, orange, preserved lemon, chilli & rocket (VE)(G)
- Spicy tofu salad, winter radish, carrot, coriander, spring onions, red chillies, soya & sriracha (VE)

Mains (choose two)

- Grilled chicken, roast potatoes, preserved lemon, honey, olive oil & with herb yoghurt (S)
- Grilled rump of lamb, olive crushed potatoes, dried tomatoes, rosemary & balsamic (S)
- Baked seabream, grilled broccoli, courgettes, basil, dried tomatoes
- Wild mushroom ravioli, san Marzano tomato sauce & tarragon (GW)(V)(D)

Desserts

- Almond and seasonal fruit tart (GW)(N)(D)(V)
- Chocolate mousse, pistacchio praline (D)(N)(V)
Can be made vegan / dairy free on request



Sharing Menu

THREE COURSES £65

Choose three courses or Sharing style with three options for starters and mains and two options for desserts

Starters

Giant couscous salad, rose harissa, pomegranate, chargrilled romano peppers, mint, orange, preserved lemon, chilli & rocket (VE)(G)

Spicy tofu salad, winter radish, carrot, coriander, spring onions, red chillies, soya & sriracha (VE)

Burrata, cherry tomatoes, basil & olive oil (D)(V)

Freekeh, curly kale, heritage carrots, watercress, coriander, clove, cardamom, garlic, sun-dried tomatoes, cider & mustard vinaigrette (VE)(M)

Grilled sardines, pickled garlic, tomatoes, capers & basil (GW)

Mains

Baked boneless seabream, grilled broccoli, lemon, ginger basil & olive oil

Grilled chicken, roast potatoes, preserved lemon & herb yoghurt (D)

Grilled rump of lamb, olive crushed potatoes, dried tomatoes, rosemary & balsamic (S)

Wild mushroom ravioli, san Marzano tomatoes & basil (GW)(VE)(D)(V)

Parsnip, heritage carrot, parsley, dried tomatoes, pickled smoked mushrooms & jalapeno dressing (VE) (S)

Desserts

Almond and seasonal fruit tart (GW) (N) (D)

Dark chocolate pots & pistachio praline (D)(N)

Lemon posset, raspberries & vanilla shortbread (D)(GW)

Pavlova dairy free option

Sides £6

Roast new potatoes, rosemary & garlic

Romaine salad, basil, pecorino & green chilli vinaigrette

Braised winter greens, herb butter (D)



Vegan Menu

THREE COURSES £65

Choose three courses

Starters

Freekeh, curly kale, heritage carrots, watercress, coriander, clove, cardamom, garlic, sun-dried tomatoes, cider & mustard vinaigrette (VE)(M)

Spicy tofu salad, winter radish, carrot, coriander, spring onions, red chillies, soya & sriracha (VE)

Mains

Giant couscous salad, rose harissa, pomegranate, chargrilled romano peppers, mint, orange, preserved lemon, chilli & rocket (VE)(G)

Chickpea & Celeriac Tagine, Israeli cous-cous, pomegranate & preserved lemon (VE)

Desserts

Chocolate brownie (VE)(GF)

Chocolate mousse with pistachio praline (VE)

Bowl Food

Cold

Braised puy lentils, celery, fennel, apple, dried tomatoes, spring onions & jalapeno dressing (S)(VE)

Hot

Roasted squash, pickled red onions, land cress, basil dressing & toasted pumpkin seeds (S)(VE)

Chickpea & Celeriac Tagine, Israeli cous-cous, pomegranate & preserved lemon (VE)

Canapes

Cold

Spiced aubergine, coriander & pomegranate cone (GW)(N)(VE)

Crostini of smoky peppers and basil (GW)(VE)

Hot

Mini jacket potato, salsa verde (VE)



Canapés

6 PIECES PER PERSON - £25 | 10 PIECES PER PERSON - £35 | 15 PIECES PER PERSON - £50

All can be made gluten free

Cold

Spiced aubergine, coriander & pomegranate cone (GW)(VE)(N)

Smoked salmon bruschetta, crème fraiche & pickled cucumber (GW)(D)

Marinated lamb crouton, mushroom vinaigrette (GW)(S)

Chicken, tomato chutney & tarragon tart (GW)

Hot

Montgomery cheddar, mustard & chive croute (D)(GW)(S)

Roasted cauliflower, tahini & mint tart (GW)(V)

Sole goujon, lemon mayo & parsley (GW)

Pork & fennel sausage roll, sweet mustard, dill (GW)(S) *No gluten free option*

Sweet

Almond and seasonal fruit tart (GW)(D)(N)

Selection of buns (D)(GW)

Ricotta Cannoli (GW)(D)

Macaroons (N)(GF)(D)



Bowls

£8 PER BOWL

Cold

Tomato panzanella, red onions & basil vinaigrette (S)(GW)(V)

Seatrout crudo, pickled cucumber & salsa verde (S)

Burrata, cherry tomatoes, basil & olive oil (D)(V)

Spicy tofu salad, winter radish, carrot, coriander, spring onions, red chillies, soya & sriracha (VE)

Roasted beets, coconut yoghurt, dill & hazelnut dressing (VE)(N)

Giant couscous salad, rose harissa, pomegranate, chargrilled romano peppers, mint, orange, preserved lemon, chilli & rocket (VE)(G)

Hot

Grilled mackerel, roasted beetroots & dill mustard dressing (S)

Grilled chicken, preserved lemon, herb yoghurt & crispy potatoes (D)

Spiced lamb meatballs, ricotta, salsa verde & fregola (GW) (D)

Rigatoni, duck ragu, marjoram & pangrattato (GW) (D)

Wild mushroom ravioli, San Marzano tomatoes & parmesan (GW) (V) (D)

Sweet

Lemon posset, raspberries & vanilla shortbread (D)(GW)

Panna cotta with seasonal fruit (D)

Fruit & berry crumble (D)(GW)



Drinks

Cocktails

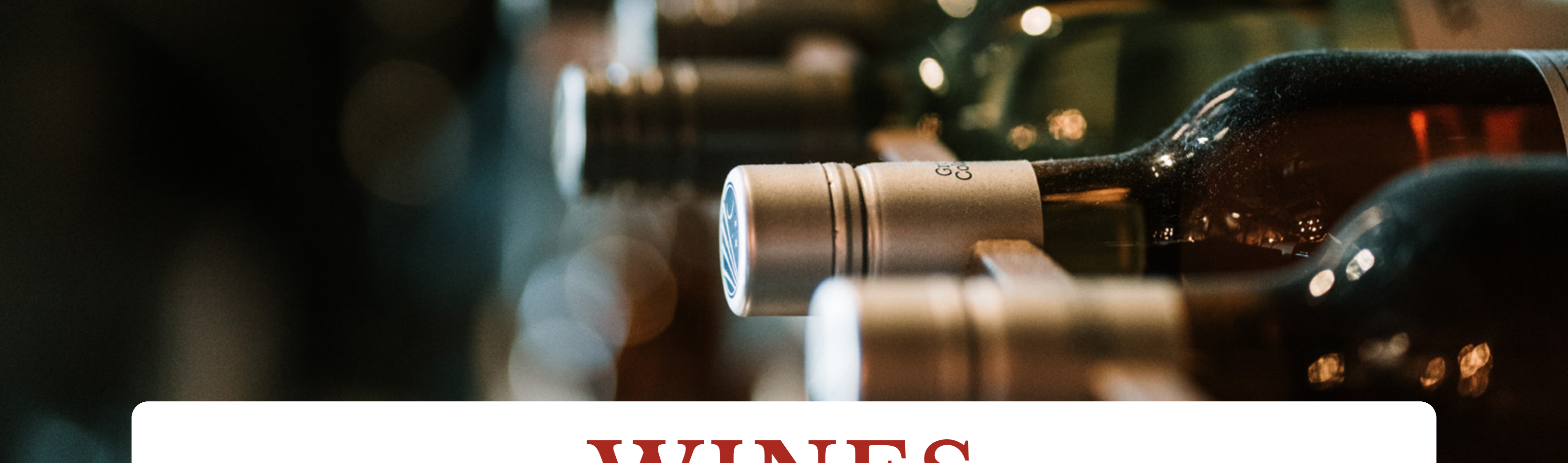
Negroni	£13
Manhattan	£13
Martini	£13
Russian Spring Punch	£13
Blood Orange Paloma	£13
Old Cuban	£13
Pegu	£13
Old Fashioned	£13
Virgin blood orange paloma (non-alcoholic)	£13
Spiced no-groni (non-alcoholic)	£13
Virgin conduit mary (non-alcoholic)	£13

Beers

Brewdog Punk IPA Drought 350ml	£5.5
Brewdog Lost Lager 330ml	£6
Punk AF Alcohol free 330ml	£6
Wignac Cider 330ml	£6

Soft drinks

Cold Pressed Juices	
Orange, Pink grapefruit, Apple	£5
Sodas	
Coca Cola	£3.25
Diet Coke	£3.25
LE Indian Tonic Water	£3.25
LE Light Tonic	£3.25
LE Ginger Ale	£3.25
LE Ginger Beer	£3.25
LE Orange & Elderflower	£3.25
LE Soda	£3.25



WINES

White Wine

2020 Le Coste Trebbiano di Romagna Poderi dal Nespoli, Italy	£35
2018 Peth Wetz Estate Rheinhessen, Germany	£40
2017 Viognier, Domaine de Mont Auriol Domaine de Mont Auriol, Côtes de Thoungue, France	£50
2017 Mâcon-Vergisson, P.Charmond, Sur La Rocher Burgundy, France	£60
2017 Mâcon-Vergisson P.Charmond, Sur La Rocher, Burgundy, France	£60
2013 Riesling No.6, Rieslingfreak Clare Valley, Australia	£65
2016 Domaine Guerrin & Fils Pouilly Fuisse, Burgundy, France	£70

Rosé

2018 Vaucluse Rosé A l'Ombre des Parasols, Rhône, France	£35
2017 Pure Provance Rosé Mirebeau, Côtes de Provance, France	£45

Red Wine

2015 Montepulciano Villa Dei Fiori, Abruzzo, Italy	£35
2016 Pasarisa Pinot Noir Patagonia, Argentina	£45
2016 Camparron Novum Castillay León, Spain	£45
2016 Château Cailleteau Bergeron Pinot Noir Bordeaux, France	£55
2017 Single Vineyard Carmenere Valdivieso, Peumo, Chile	£54
2016 Reva, Barbera d'Alba Superiore Piedmont, Italy	£60
2014 Francisco Casas Abba Toro, Spain	£70

Sweet

2018 Moscato d'Asti (375ml) Vietti Cascinetta, Piedmont, Italy	£36
2016 Late Harvest by Appointment Szt Tamas (500ml) Royal Tokaji, Tokaj, Hungary	£52

Champagne & Sparkling

NV Moët & Chandon Champagne	£70
2016 Gusbourne Blanc de Blanc, Kent, England (V)	£75
NV Exton Park RB23 Rose, Hampshire, England (V)	£80
NV Exton Park RB32 Brut Reserve, Hampshire, England (V)	£80
2016 Gusbourne Rosé, Kent, England (V)	£80
2015 Ferrari Perlè, Trentino, Italy (V)	£80
NV Nyetimber Classic Cuvée, Sussex, England (V)	£83
2016 Francacorta Satèn Brut Vintage, Bellavista, Lombardia, Italy(V)	£85



Coffee & Tea

Coffee

Espresso	£2.5
Macchiato	£3.5
Americano	£3.5
Hot Chocolate	£3.5
Flat White	£3.5
Latte	£3.5
Cappuccino	£3.5

Teas & Infusions

English Breakfast	£3.5
Chamomile	£3.5
Second Flush Darjeeling	£3.5
Earl Grey	£3.5
Fresh Mint	£3.5
Green Oolong	£4.5
Hibiscus	£3.5
Jasmine	£4.5
Lemongrass	£3.5
Lemon	£2.5
Spearmint	£3.5
Fuji Sencha	£5.5
Rose Petals	£5.5
Wild Rooibos	£4.5