



“Eccentrically local,
outrageously striking and
an alluring oasis that boasts
unrivalled views of the
city.”

*Whether you're planning an
intimate soirée or a vibrant
corporate event, our space is
designed to inspire, impress, and
create unforgettable memories*





Canapes £5

Cold

Blini with Smoked Salmon & Cream Cheese

Blinis with smoked salmon and herb-infused cream cheese.

Vegetarian Sushi

Seasonal veggie sushi with soy sauce and wasabi. Ve, GF option

Chicken Cilindro

Marinated rolled chicken on brioche with creamy broccoli sauce.

W Italia

Mini mozzarella, cherry tomatoes & olives with extra virgin olive oil. GF, Ve

Parma Ham Toasts

Brioche with cream cheese & Parma ham.

Pea & Mint Bites

Edible cups with pea & mint mousse, topped with crispy onion. GF, Ve

Hot

Tempura Cauliflower

Crispy battered cauliflower with spiced dip. Ve

Vegetable Samosa

Golden samosas with spiced veggies & mango chutney. Ve

Lamb Kofta

Spiced lamb kofta with yogurt & mint sauce. GF, Dairy-free option

Beef Ragu Arancinette

Crispy arancinette filled with beef ragu.

Pane & Pannelle

Sicilian chickpea fritters with lettuce, tomato & mayo in soft bread. V, Ve option

Mozzarella in Carrozza

Deep-fried breaded mozzarella. V

(v) Vegetarian | (ve) Vegan | (gf) Gluten Free

*A minimum of 20 portions is required per selection



Bowl Food - £8

Cold

Caesar Salad

Romaine, parmesan, croutons & Caesar dressing with grilled chicken. V/GF options

Seabass with Green Curry Citrus-marinated seabass with chilled coconut green curry. GF

Superfood Quinoa Salad

Quinoa, veggies & seeds (add prawns for £2). Ve without prawns, GF

Beetroot & Goat Cheese Salad

Roasted & pickled beetroot with goat cheese & walnuts. V, GF

Sliced Roast Beef

Rare roast beef with celeriac remoulade & cornichon.

Miso Aubergine Bao

Sticky miso aubergine in bao with mayo, coriander & sesame. V, Ve option

Hot

Pea & Mint Risotto

Creamy risotto with pea & mint, finished with butter & parmesan (add fish for £2). V, Gf

Fish & Chips

Crispy battered cod with fries & tartar sauce.

Malaysian Curry & Rice

Spiced coconut curry with rice (add chicken for £2). GF, V without chicken

Mini Sirloin Burger

Sirloin slices, cheddar & signature sauce in a bun (add fries for £2). GF & dairy-free options

Roasted Seabass

Crispy seabass with wok-fried veggies & lime-chilli dressing. GF

Chicken Gyoza

Chicken dumplings with teriyaki sauce & mixed veggies.

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Dessert - £8

GF Chocolate Brownie

Rich, fudgy dark chocolate brownie. GF, Ve

Mini Profiterole

Choux pastry with vanilla cream & chocolate glaze. V

Mini Banoffee Tart

Buttery tart with caramelized banana, toffee & cream. V

Mini Chocolate Éclair

Pastry filled with cream & topped with chocolate. V

Mini Cream Horn

Puff pastry horn with jam & cream. V

Tiramisu - £8

Homemade tiramisu (alcohol-free on request). V

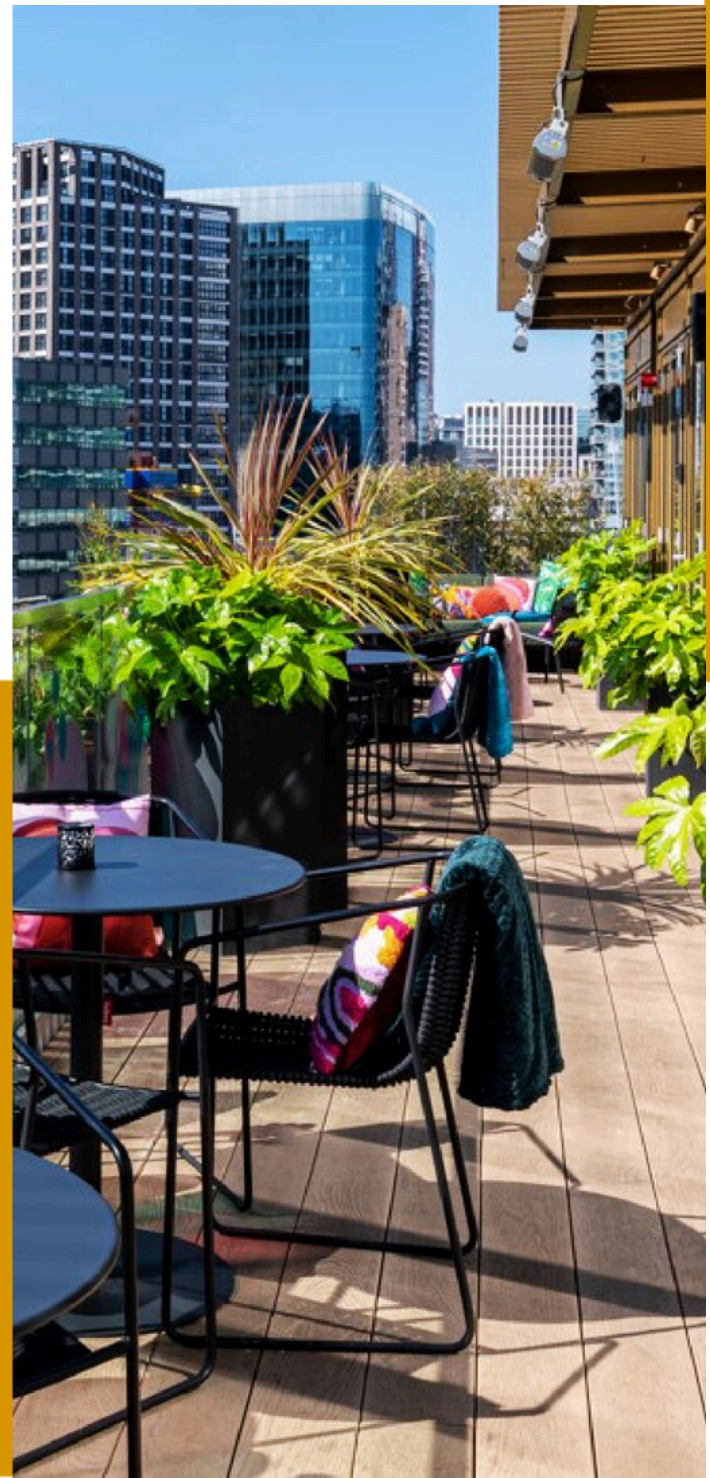
Eton Mess - £8

Whipped cream, meringue & forest fruits. V



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Drinks Packages

Mix & Match - £170

Our mix and match package includes two bottles of house wine, two bottles of Della Vita Prosecco and four bottled beers.

Mix It - £120

If you can't decide, let us help you with our 'mix it' bundle of three house wines and six bottled beers.

Pursuit of Happiness - £110

A selection of 20 bottled lagers, pale ale or IPA by TOAST. All beers are brewed using surplus fresh bread to curb food wastage; saving the Planet just got easier.

On Cloud Wine - £120

Celebrate with four bottles of house wine. Choose between red, white or rose.

Bubbles Bundle -

£170 (4 bottles) or £200 (5 bottles)

Raise a glass with our Bubbles Bundle prosecco package.

Magnum Champagne Besserat De Bellefon - £180

Welcome Cocktails - £ On Request

View our cocktail list:
pocketsquare.london/cocktails



Sustainability

Discover Our Commitment to Sustainability at PocketSquare Skyline Bar & Terrace.

Sustainability is at the heart of everything we do - our practices are designed to protect our planet while offering you an unforgettable experience. Explore how we blend innovative, eco-conscious choices with exceptional hospitality, ensuring a better future for generations to come.



All syrups made
in-house



Use of dehydrated fruits



Repurpose bottles
for infusions &
syrups



Promoting the use of
sustainable brands



All non-alcoholic brands are
sustainable/B corp certified



Grow our own herbs
to use in drinks



Make syrups from
flat prosecco



Use seasonal fruits &
herbs where possible



Paper straws



All wine is either organic or
follows sustainable practices

*For more information
please contact our
Events Team*

Call 020 8159 1234

Email eventshplce@hyatt.com

Follow [Instagram.com/pocketsquarelondon](https://www.instagram.com/pocketsquarelondon)

Website www.pocketsquare.london

*PocketSquare Skyline Bar and Terrace
Hyatt Place London City East
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Opening times

Sunday to Wednesday: 5pm – midnight

Thursday to Saturday: 3pm – midnight

