# SW16 Bar $\mathcal{E}$ Kitchen 



SW16 Bar \& Kitchen
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## PRIVATE HIRE AT SW16

Here at SW16, we love it when you celebrate your special moments with us. From birthdays parties to engagement parties, work events to wedding parties, baby showers to private dinners, we can host them all.

Whether looking for an intimate private dining feast or cocktail \& canapé soiree we can offer a completely bespoke party plan just for you.


If you are looking to host an intimate event, we can offer our beautiful \& cosy, Snug - tucked away behind curtains at the back of the venue. That's not all, If you are looking for something on a slightly larger scale, we also offer, full venue hire. Whichever option you choose, your celebration is set to be trully unforgetable.

We know that every event is unique, so our team will work alongside you, to create your own bespoke event from the music, to the food \& drink. On Fridays \& Saturdays we can take advantage of our 2am license for those wanting a real party.

Pop in today for a chat and lets start planning a party to never forget.

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## WHOLE VENUE

## CAPACITY

Standing: 150 Guests
Seated: 80 Guests


## THE SNUG

CAPACITY
Standing: 40 Guests
Seated: 22 Guests


## CANAPES

## (10 canapes per board )

Crispy Mussels, coriander emulsion, salmon roe

Tuna Tartare, smoked caviar, cucumber, tortilla chips (gf)
Salmon Tostada, harissa wasabi mayo (gf)
Seabass Cannelloni, filo pastry, ricotta and courgette (gf)
Pea \& Scamorza Arancini, miso aioli (v)
Polenta Chips, miso mayonnaise (v) (gf)

Mini Pea Tacos, asparagus, quinoa, pico de gallo (vg)
Beetroot Tartare, crispy poppadoms, peach and tahini (vg) (gf) Avocado Tempura, spiced red pepper sauce, poppy seed-(v) Mini Short Rib Tacos, guacamole, chilli (gf)

Chicken Liver Pate, brioche, caramelised onion
Beef Tartare, capers, truffle mayo, sourdough toast

## Strawberry Tiramisu

Chocolate Brownie Bites, white chocolate cream
Sicilian Cannoli, pistachio cream, hazelnuts

## BOWL FOOD

Perfect for parties where you want something a little bit more filling. Hot, delicious \& satisfying

Order minimum of 6 bowls, per item, per order Pan Fried Seabass, aubergine caponata, crispy parsnips (gf)

Prawn Risotto, courgette and mascarpone (gf)
Grilled Tuscan Sausage, mushrooms and soft polenta (gf)
Truffle Mac \& Cheese, herb breadcrumbs (v)
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Braised Beef Ox Cheek, couscous salad, dried apricot (gf)


## DINING

Available for bookings of 10 or more
All food must be preordered at a minimum, 72 hours in advance
2 Course £31.50 / 3 Course £34.50

## STARTERS

Tuna Tartare, green apple, spring onion, avocado, sesame seed \& ponzu dressing

Burrata Salad, tomato, basil, rocket, pickled green strawberry \& balsamic dressing (v)

Caramelised Miso Aubergine, carrot carpaccio, almond puree, spring onion \& chilli (vg)

## MAINS

Beef tagliata (flat iron steak) , rocket, cherry tomatoes \& parmesan shavings

Salmon Ravioli, artichoke, butter emulsion, poppy seeds, tomato concasse \& mint

Cacio E Pepe Ravioli, courgette, butter \& truffle emulsion (v)
Filo Pastry Cannelloni, mushroom and potato, spicy tomato coulis \& broccoli (vg)

DESSERT

Chocolate Fondant, vanilla cream, mixed berry coulis \& chocolate soil
Grilled Pineapple, raspberry sorbet \& banana bread croutons (vg)


Create your bespoke menu by choosing three menu items from each sectionTwo Course £45/ Three Course £55

STARTERS
Yellowtail Ceviche, lovage and oyster emulation, crispy plantain, blackberry (gf)
Tuna Tataki, chilli \& spring onion salad, miso dressing (gf)
Pan fried Gnocchi, glazed pork cheek, parmesan fondu \& polenta crackers
Braised Lamb Shoulder, cauliflower puree \& chicken mousse
Beetroot and Burrata Salad, poached pears, pecan nuts, chicory and tahini dressing (v)
Brussel Sprouts Salad, pears, chicory, truffle-honey dressing, pecan nuts (vg

MAINS
Pan Fried Black Cod, squash puree, roast shallots, clams, prawns and dill oil (gf)
Grilled Aged Sirloin Steak, Potato dauphinoise, leeks, braised chicory and rosemary jus (gf)
Lamb Rump, jerusalem artichoke mash, roast chicory and butternut squash (gf)
Celeriac Steak, king oyster mushrooms, black cabbage, miso jus (vg)
Pumpkin and Burrata Ravioli, butter, sage and poppy seed (v)
Ricotta and Chestnut Ravioli, butter, sage, cabbage and truffle sauce (v)
Macaroni With Slow Cooked Short Beef Rib, pecorino cheese, herb breadcrumbs

DESSERT
Pistachio Tiramisu, coffee and mascarpone cream
Panettone Bread \& Butter Pudding, caramelized apple and white chocolate sauce Sticky Toffee Pudding, vanilla ice cream




SW16 Bar \& Kitchen
5 Streatham High Road, SW16 1EF

## CONTACT US

hello@sw16barandkitchen.com www.sw16barandkitchen.com 02038753057

## TRAINS

SW16 Bar \& Kitchen is a stones throw away from streatham hill train station.

Exiting the station, turn cross the road and turn left.

We are also a ten minute walk away from streatham station

## BUSES

We're very well connected on local bus routes, with the 50,109, 159 \& 250 routes all on our doorstep.

On the other side of the road we have the 57,118 133. 201, , 235, 319 \& 333

