

H&H

THE HARE & HOUNDS

PRIVATE EVENTS

181 Upper Street, London N1 1RQ

Events@Hareandhoundsn1.com

@Hareandhoundsn1

Hareandhoundsn1.com



H&H

Make yourself at home at The Hare & Hounds

Spread across three floors, The H&H is your Islington hideaway- made for lively conversation, one too many drinks and a delicious bite to eat.

We welcome celebrations large and small. Our townhouse is perfect for dancing the night away or enjoying a gorgeous dinner party- a place to create memories with your nearest and dearest.

Conveniently located across from The Islington Town Hall, we boast an elegant space, a seasonal British menu, cracking cocktails and a thoughtfully curated wine list- all the ingredients to celebrate your wedding day.



THE PUB

A beautiful backdrop for any celebration, our pub brims with 19th century charm — think soaring ceilings, original features, and a warm, lively atmosphere.

Hire the whole space for a big bash or reserve a cosy corner for something more intimate. With a gorgeous piano, a great sound system and our in-house DJ kit ready to go, the night is yours to soundtrack.

Behind the bar, you'll find cold beer on tap, cracking cocktails, a carefully curated wine list, and a menu of delicious canapés and bar snacks to keep the good times rolling.

Capacity: 80 standing | 54 seated



THE DALLY BAR

Tucked away upstairs, The Dally Bar is a sun-drenched spot made for laid-back celebrations.

Throw open the French doors and let the warm breeze set the tone as you sip on wine and cocktails with your favourite people.

Perfect for intimate gatherings, the space is ideal for relaxed drinks and canapés, bar snacks, or even a seated dinner for smaller groups.

Capacity: 25 standing | 14 seated (drinks) | 12 seated (dining)



THE TYNDALE ROOM

Overlooking the buzz of Upper Street, The Tyndale Room is an elegant dining room made for memorable meals.

With marble tables, curated artwork and a welcoming glow, it's the perfect setting for intimate wedding breakfasts, family feasts or celebratory dinners.

Seating 32 guests across the room, the space feels beautifully special — close enough to share conversation and laughter without missing a moment.

Capacity: 32 seated



THE LOFT

Tucked away at the top of the townhouse, The Loft is where the real magic happens.

With its own private bar (beers on tap, wine, and cocktails at the ready), exposed brick walls, vaulted ceilings, and original disco ball, it's the perfect setting for anything from a lively party to an elegant private dinner.

Take charge of the playlist or bring in a DJ — our sound system and DJ kit are yours for the night. Whether you're toasting with cocktails and canapés or sitting down to a three-course feast, The Loft has everything you need — including a projector, ideal for heartfelt speeches, a slideshow of memories, or even a surprise video.

By day, The Loft transforms beautifully into a space for team away days, workshops, and corporate events, offering a stylish setting that's a far cry from the boardroom.

Capacity: 70 standing | 40 seated dining



WEDDINGS

At The H&H, we believe every wedding should be as unique as the couple. Located just across from Islington Town Hall, our townhouse offers the perfect setting for your big day, with a variety of stunning spaces to suit every celebration.

Whether you're planning a grand affair or an intimate gathering, we offer full venue hire for larger occasions, allowing you to create the wedding of your dreams.

Enjoy a seasonal British menu designed to impress, alongside cold beers on tap, expertly crafted cocktails, and a thoughtfully curated wine list. From canapés and bar snacks to a delicious three-course dinner, we've got the food and drinks covered.

Each of our spaces offers something special: the warm charm of The Pub, with its gorgeous piano and DJ kit; the sun-drenched, intimate vibes of The Dally Bar; the elegant dining experience in The Tyndale Room; and the versatile Loft, complete with its own bar, projector, and sound system to create your perfect atmosphere.

Located in the heart of Islington, The H&H is the perfect place to celebrate your love with family and friends.



DRINKS LIST

Cocktails

181

tequila reposado, fresh lime juice, agave syrup, jalapeño, cucumber 13

el sueño

mezcal, blood orange purée, campari, lemongrass syrup 13

hare of the dog

gin, earl grey tea, peach, lemon juice, brown sugar 13

lemon & lace

gin, limoncello, lemon juice, kaffir foam 13

dilly dallying

vodka, red berries reduction, anise, simple syrup, rosemary foam 13

highbury fields forever

vodka, apple shrub, aloe vera, ginger ale 13

hounds of love

rye whiskey, Licor 43, Angostura bitters, chocolate 13

in rouge

gold rum, passionfruit purée, almond syrup, velvet falernum, floating red wine 13

Beer & Cider

draught 7

Brixton Coldharbour Lager 4.4%

Brixton Reliance Pale Ale 4.3%

Guinness 4.2%

Beavertown Neck Oil Session IPA 4.3%

bottles & cans 6

Bulmers Cider 4.5%

Beavertown Lazer Crush IPA 0.3% non-alcoholic

Non-Alcoholic

garden square

red berries reduction, anise, simple syrup, lemon juice, lemonade 8

florence street

apple shrub, aloe vera, ginger ale 8



WINE LIST

Sparkling

- NV Prosecco Ca di Alte, Extra Dry 7/40
- NV 'JCB No. 21' Crémant de Bourgogne, Brut 9/ 55
- NV Sov'ran Imperial Cuvée, English Sparkling 12/ 70
- 2015/ 2021 William Saintot, Blanc de Noir 105
- 2019/2020 Bonnaire Terroirs, Blanc de Blancs 130

White

- 2024 Custoza Bianco, Veneto, Italy 6/8/30
- 2023 Picpoul de Pinet, Baron de Badassière, France 7/10/38
- 2022 Bordeaux Blanc, Mary Taylor, France 8/11/ 42
- 2022 Chardonnay 'Tete en L'Air' Maison Ventenac, France, 43
- 2022 Vinho Verde 'Casa do Arrabalde' Portugal 45

Red

- 2023 Shiraz, Casa Mia, Sicily, Italy 6/8/ 30
- 2023 Nekeas Tinto, Navarra, Spain 7/ 10/ 38
- 2020 Bordeaux Rouge, Mary Taylor, France 8/ 11/ 45
- 2023 Beaujolais-Villages, Dominique Morel, France 48
- 2022 Zinfandel 'Heritage Collection' De Loach, California 52
- 2023 Wabi Sabi Red Blend, Stellenbosch, South Africa 52

Rose/ Orange

- 2024 Luberon Rosé, Famille Perrin, Rhône, France 6/9/35
- 2022 'Rosa dei Frati' Ca' dei Frati, Piedmont, Italy 47
- 2024 Cibonne Temptations Rose, Cotes de Provence, France 60
- 2021 Orange, Bedoba, Kakheti, Georgia 10/ 14/ 55

- 2023 Gavi di Gavi DOCG 'Lugarara' La Giustiniana, Italy 48
- 2021 Lowerland Die Wonderdraai, Western Cape, South Africa 55
- 2023 Sancerre, Domaine des Brosses, Loire, France 72
- 2021 Etna Bianco DOC, Donnafugata, Sicily, Italy 90
- 2021 Saint-Aubin, Philippe le Hardi, Burgundy, France 115

- 2022 Malbec 'Rebellion' Maal, Mendoza, Argentina 55
- 2023 Barbera D'Asti DOCG 'Gelsomora' Cosetti, Italy 58
- 2023 Pinot Noir, Thorne & Daughters, South Africa 70
- 2021 Rosso di Montalcino DOC, San Polo, Tuscany, Italy 80
- 2018 Pauillac 'Declassifié' St John, Bordeaux, France 100
- 2020 Amarone DOCG 'Corte Giara' Allegrini, Veneto, Italy 110

Non-Alcoholic

- NV Wednesday's Domaine 'Piquant' White 7/ 10/ 40
- NV Wednesday's Domaine 'Sanguine' Red 7/ 10/ 40
- NV Wednesday's Domaine 'Éclat' Sparkling 9/55
- NV Wednesday's Domaine Cuvée Rosé Sparkling 9/55



CANAPES

sausage en croute
oat fried chicken lettuce cup
courgette fritter, mint hummus
babaganoush crostini
butternut squash and caramelised onion croustade
chicken liver parfait choux bun
smoked salmon blinis
sesame prawn toast
focaccia, tomato and mozzarella pintxo
roast beef and horseradish Yorkshire pudding
yorkshire pudding profiterole
fruit tartlet
vegan chocolate tartlet

Canapés are priced at £12 per person for three generous pieces — perfect for pairing with drinks or kicking off the celebration. Want more to go around? Additional canapés are £5 each per person.

Our bar snacks are served by the portion (ideal for sharing), and we recommend one portion between every two guests.

BAR SNACKS

fries 4
saucisson sec 6
padron peppers 6
cauliflower wings, buffalo dip 6
oat-crust fried chicken, hot honey 7.5
boquerones, sourdough 8
haggis scotch egg, remoulade 8
cheese toastie, chilli jam 8
the hounds burger and fries 19
cheese board 20
cobble lane charcuterie board 22



SET DINING

STARTERS

steak tartare, confit egg yolk, rosemary focaccia

moules marinière, sourdough toast

torched mackerel, pink fir apple salad, pickled red onions

hispi cabbage, crispy shallots, parsley beurre blanc

beetroot salad, sweet potato, baby spinach, walnut, citrus

MAINS

wild garlic risotto, choice of crispy bacon or herb migas

grilled lamb cutlets, asparagus, purple potato mash, salsa verde

milk-poached cod fillet, leek & fennel barigoule

cauliflower florets, homemade tahini & hummus, quinoa, spelt, pomegranate

35 day dry-aged ribeye & chips, peppercorn sauce

PUDDING

lemon posset

tiramisù

cheese plate- manchego, baron bigod, white lake driftwood, isle of wight blue

You're welcome to select any two dishes from each course for your guests to choose from. We're happy to accommodate dietary requirements, and can provide specific dishes for anyone who's vegan, vegetarian, or gluten-free.



H&H

THE HARE & HOUNDS

Enquire Here

181 Upper Street, London N1 1RQ

Events@Hareandhoundsn1.com

[@Hareandhoundsn1](https://www.instagram.com/Hareandhoundsn1)

Hareandhoundsn1.com