

MERCHANTS TAVERN





PRIVATE DINING,
PARTIES, MEETINGS
AND EVENTS

www.merchantstavern.co.uk

• **STOREROOM** •

THE STOREROOM

Our private dining room

Our menus have been created for different needs and occasions, from a working lunch to a five-course dinner. If you are looking for something very specific, our chefs will work with you to ensure that we deliver.

Located in the cellars of Merchants Tavern but flooded with natural light. The Storeroom is suited for cosy cocktail parties, seated dinners, screenings, product launches and presentations.

We seat up to 22 guests around the table for dining and meetings, up to 30 Theatre style for presentations and up to 35 for standing receptions.

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The Storeroom features a flat screen, Apple TV, Blu-ray player, amplifier and turntable.



FEASTING MENU

Dishes served on sharing platters
for the entire table

£55 PER PERSON FOR 3 COURSE

£65 PER PERSON FOR 4 COURSE

SELECT 3 OPTIONS FOR YOUR STARTERS

Cods' roe crostini, espelette pepper.

Baked celeriac, hazlenut pesto & scorched onion

Sea bream ceviche, jalapeño, apple and basil.

Chicken, tarragon mayonnaise, baby gem, parmesan.

Roasted beetroot, goats' curd, toasted pine nuts.

SELECT 1 OPTION FOR YOUR MAIN COURSE

Lamb neck stew, creamed potato and root vegetables.

Roasted cotswold gold chicken, coleslaw, fries, stuffing.

Pork shoulder, green sauce, radicchio and fennel salad.

SELECT 1 OPTION FOR YOUR DESSERT

Pear & almond tart

Paris brest, praline chantilly.

Chocolate tart, pistachio ice cream.

CHEESE - A selection of cheese from La Fromagerie.



SEASONAL SET MENUS

Groups up to 15 guests can choose on the day.

Groups 16-22 are required to pre-order.

Nibbles are included at the start of each meal:

Haggis crouquettes, homemade brown sauce
Parmesan shortbread and tapenade

*Menu and wine choices required
5 days prior to the reservation*

MENU A

STARTERS

Chicken liver parfait & brioche

Pickled mackerel, cucumber, bonito cream & shiso

Isle of Wight tomato salad, celery & Noccelara olives

MAINS

8oz Rib -eye steak, watercress salad, french fries & béarnaise sauce (£10 supp)

Confit duck leg, borlotti bean & savoury

Sea Bream, aubergine, roast tomatoes, black olive & coriander

Maltagliati, courgette, basil & rocket pesto

DESSERTS

English plum & almond tart, vanilla crème fraîche

Eton mess

Clementine & kumquat jelly, vanilla ice cream

Selection of chesse from La Fromagerie

SIDE DISHES - £8

serves approx. 4 guests per portion

Jersey Royals

Green salad

Seasonal vegetables

£45 PER PERSON 3 COURSES

Menu and wine choices required

5 days prior to the reservation

MENU B

STARTERS

Wye Valley asparagus, poached egg & pecorino

Crab on toast, lemon & garlic

Pork rillettes, pickles, chargrilled sourdough

MAINS

Cod, artichokes barigoule, spinach & dulse

Sea Bream, aubergine, roast tomatoes, black olive & coriander

Pork belly, turnip tops, chilli, garlic & ginger

Maltagliati, basil, pesto, parmesan

DESSERTS

Lemon posset, salted oats & raspberries

Paris Brest

Bean to bar chocolate mousse

CHEESE - Selection of chesse from La Fromagerie

SIDE DISHES - £8

serves approx. 4 guests per portion

Jersey Royals

Green salad

Seasonal vegetables

£55 PER PERSON 3 COURSES

£65 PER PERSON 4 COURSES

Menu and wine choices required

5 days prior to the reservation

MENU C

STARTERS

Chicken liver & foie gras parfait, brioche, autumn chutney.

Scallop ceviche, apple, jalapeño.

Vitello tonnato, parmesan, crispy capers.

MAINS

8oz Rib -eye steak, watercress salad, french fries & bèarnaise sauce

Roast Cornish chicken, baby gem lettuce, pea, broad bean & wet garlic

Grilled brill steak, coco beans, anchovy & bread sauce

Baked violet aubergine, romano peppers, rocket, caper & raisin purée.

DESSERTS

Madagascar chocolate tart, raspberries & pistachio ice cream

Paris Brest, kirsh soaked cherries

Tahitian vanilla crème brûlée

CHEESE - Selection of chesse from La Fromagerie

SIDE DISHES - £8

serves approx. 4 guests per portion

Jersey Royals

Green salad

Seasonal vegetables

£65 PER PERSON 3 COURSES

£75 PER PERSON 4 COURSES

Menu and wine choices required

5 days prior to the reservation



MEETINGS

AT MERCHANTS TAVERN

The storeroom can be hired to seat 1-22 people in a boardroom style set up.

The Storeroom is yours from 9.00am until 5.00pm and is priced inclusive of room hire, presentation screens, Wi-Fi, HDMI and Apple TV and VAT.

HALF DAY:

£20 PER PERSON:

*Freshly squeezed OJ and apple juice
Freshly baked pastries from Little Pedlar Bakery
2 refreshment breaks.*

HALF DAY:

INCLUDING LUNCH

£40 PER PERSON:

*Freshly squeezed OJ and apple juice
Freshly baked pastries,
2 refreshment breaks,
1 course lunch.*

£70 PER PERSON:

*Freshly squeezed OJ and apple juice
Freshly baked pastries
2 refreshment breaks
3 course lunch menu.*

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Option to dine in restaurant is available to groups up to 12 guests.

MEETINGS

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KITCHEN COUNTER

Like a chef's table only better.

EXCLUSIVE HIRE

*The kitchen counter is available
for exclusive hire starting at £600.
Please call for full details.*

The counter directly overlooks the 'cook line' offering a unique perspective on a working kitchen and it is the chefs that serve you.

We take bookings of anything between 1-10 guests; you can order from the a'la carte menu or let the chef decide.

TASTING MENUS

Available with or without wine pairing:

£50 FOR 5 COURSES

£80 with wine pairing

£60 FOR 7 COURSES

£100 with wine pairing



TERMS & CONDITIONS

All reservations in the private dining room at Merchants Tavern, provisional or confirmed, are made subject to the following Terms and Conditions and no variation will be accepted unless agreed in writing with Merchants Tavern. Written confirmation (via email or post) will confirm acceptance of Merchants Tavern Terms and Conditions.

CONFIRMATION AND DEPOSIT

A written confirmation with credit or debit card details will be required from the Client to guarantee a booking. Upon receipt of the booking form, the client will be contacted by telephone, and the card provided will be charged with a deposit of £25 per person. These card details are then stored securely until the event takes place, in accordance with our cancellation policy. For exclusive hires, a non-refundable deposit of 50% of the agreed minimum spend is required.

CANCELLATION

In the case of Private Dining, once a booking has been confirmed the event may be cancelled with one week notice of the due date at no charge. In case of cancellation with less than one week notice, the deposit will not be refunded. Cancellations or reductions in numbers made with less than 3 working days notice the Client will be charged for the agreed full menu price for the number of guests stated in the most recent correspondence.

NUMBERS AND CAPACITIES

The Private Dining Room is available for a minimum of 12 and maximum of 22 guests seated, and up to 35 guests standing.

Confirmation of numbers for an event is required 3 working days prior to the date of the function. The Client will be charged on the basis of the confirmed number of guests with less than 3 working days' notice. If confirmation is not given, the Client will be charged for the number of guests stated in the most recent correspondence on the night.

SERVICE CHARGE

A service charge of 12.5% will be added to the Client's final bill.

EXCLUSIVE HIRE

Exclusive hire can be arranged subject to availability and can be negotiated on an individual basis..

TERMS & CONDITIONS

MENUS AND WINE LIST

Please inform us of any dietary requirements in your group before arrival.

The wine list is subject to price and vintage changes throughout the year:

Tasting menus are available and bespoke menus can be arranged. All of the menus are based on seasonal availability.

All food and beverage choices must be made and submitted a minimum of 5 working days in advance of the event. If orders are not sent within the allocated time, the choice will be made by the venue.

When selecting the seasonal set menu; groups up to 15 may order on the day, groups of 16-22 a pre-order is required. Feasting menu is available on pre-order only.

EQUIPMENT

Merchants Tavern must be informed upon confirmation of booking of any equipment, music or other entertainment the Client may wish to have in the room, and any decisions regarding said entertainment will be at the manager's discretion and subject to licensing laws.

PAYMENT

No minimum spend is applied for dining parties of 12 guests and over.

For events with less than 12 guests or standing receptions, a minimum spend of £1000 (excluding a discretionary service charge) is required.

Merchants Tavern does not have the facility to create several bills or operate a 'cash bar'. In addition to any deposit paid, for a function booked by an individual or representative of an organization the full account must be settled on the day of the event by debit/credit card or prepaid in advance.

Any accounts left unpaid by individuals attending the event will become the responsibility of the event organiser for settlement. In the event of any unpaid bills interest will be payable by the customer on all sums due calculated on a day to day basis rate equivalent to 2 % per calendar month from the due date of payment until the date of actual payment.

All major credit cards are accepted, excluding Diners. Value Added Tax at the current rate is included in all prices.



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