

SARDINE

Southern French cooking over a wood fire, from Alex Jackson







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EXCLUSIVE VENUE HIRE

46 persons seated



Sardine is available for whole hires throughout the year.

We cook for private parties and engagements, larger group dinners, gallery openings, book launches and corporate events.

The restaurant can seat up to 46 guests together whilst the bar can seat 6 guests. We can provide welcome drinks and canapés on arrival.

We offer a food and drink menu consisting of four courses of snacks, starter, mains and desserts. We can add in extra courses, including our wonderful cheeses from Mons, on request.

For Whole Hires we are happy to consult carefully with our guests when writing a menu. We also offer a range of large feasting plates *Les Plats Familiaux* which can be enjoyed by the whole table.

Our full wine list is available to choose from and we can pair wines to each course too.

A pre-agreed minimum spend applies to all restaurant hires.

SNACKS to-share

Tomato & Basil Toasts

Chicory & Anchoïade

Fried Courgette Flowers & Tapenade

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MAINS

Grilled Dexter Sirloin, Domino Potatoes,

Warm Cep & Bone Marrow Sauce

or

Whole Roast Hake, Sorrento Tomatoes,

Samphire & Olive Oil Mayonnaise

or

Girolles, Wet Polenta, Grilled Radicchio,

Spinach & Crème Fraîche

STARTERS to-share

Rabbit & Pork Rillettes, Cornichons, Toast

Buffalo Mozzarella & Black Figs

Salt Cod Brandade Stuffed Artichokes

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DESSERTS

Chocolate Mousse, Brandy Prunes & Chantilly

or

Panna Cotta & Cherries Poached in Pastis

or

Nougat Ice Cream & Salted Fennel Biscuit

**Our entire wine and cocktails lists are
available for all restaurant hires.**

View the latest menus [here](#)

CANAPES

We suggest 4-6 per person

Prices from £10 / per person

Cold

Radishes, Crème Fraîche & Bottarga

Pissaladière (Onion & Anchovy Tart)

Tomato & Tapenade Tart (V)

Mozzarella, Trevisse & Marjoram (V)

Figs Wrapped in Ham

Rabbit & Pork Rillettes Toast & Pickles

Ricotta & Broad Bean Toasts (V)

Langoustines & Mayonnaise (£5 per piece)

Hot

Salt Cod Fritters & Aïoli

Chicken & Reblochon Croquettes

Fried Comté Sandwiches (V)

Salsify Baked in Brik Pastry (V)

Asparagus & Hollandaise Sauce(V)

Minimum spends

Minimum spends are applicable for all Whole Hires of the restaurant.

All minimum spends include 20% VAT but do not include a 12.5% service charge.

	<i>Sun / Mon / Tue</i>	<i>Weds / Thurs</i>	<i>Fri</i>	<i>Sat</i>
<i>Lunch</i>	£1,500	£1,500	£2,000	£2,500
<i>Dinner</i>	£2,000	£2,500	£3,000	£3,000

LES PLATS FAMILIAUX

Family-style sharing dishes for the whole table

Available at 48 hours notice



'Pekin' Duck to share

A delicious 'Pekin' duck from our suppliers in Devon.
We serve half a duck per 2 persons, with the breast grilled and the leg confit. Served with braised greens, lentils and a Brandy Prune Sauce

Available for groups of 2 - 4 - 6 persons

1 / 3 courses - £19 / £30 per person

Whole Roast Black Leg Chicken

A lovely, plump black leg from France, stuffed with Tarragon Butter, served on a tangle of Shoestring Fries, with a Cep and Brandy Cream sauce.

Available for groups of 4 persons

1 / 3 courses - £19 / £30 per person

Whole Leg of Lamb à la Ficelle

Stuffed with tapenade, strung up and cooked slowly à la ficelle over a charcoal fire, basted with rosemary, lavender, cayenne pepper and olive oil as it turns.

Available for groups of 6-8 persons

1 / 3 courses - £22 / £35 per person

Veal Shin, Morteau Sausages & Aligot

Whole roasted Veal Shins atop mounds of garlicky, cheesy Aligot, anointed with a crown of soaked Morteau sausage and buttery roasting juices

Available for groups of 4-6 persons

1 / 3 courses - £28 / £40 per person

Bouillabaisse

The king of fish stews, with a seasonal selection of Cornish day-boat fish and shellfish served in two parts. The first, a rich soup with croutons and a fiery rouille and the second, the fish, with saffron potatoes cooked in broth.

Available for groups of 2 - 20 persons

1 / 3 courses - £24 / £36 per person

LARGE GROUP BOOKINGS

For groups of 7 to 20 persons

At the restaurant we have a long, zinc-topped table ideal for large groups, and offer a choice of menus and sharing options

Set menu

3 / 4 courses - £35pp / £40pp

At Sardine our sharing menu has proven to be a great success, mixing an informal sharing antipasti course to start with and the flexibility of guests choosing their starters, main courses and dessert options on the day.

Click [here](#) to view the current menu

Les Plats Familiaux

Large feasting dishes to be enjoyed by the whole table

from £20pp - view more information [online](#)

EVENT CATERING

Ideal for weddings, gallery openings, launch parties

Sardine can cater off-site for any type of event. We're happy to put together menus for anything from canapés for a cocktail party to a sit-down wedding lunch.



CANAPES

For off-site Event Catering

We suggest 4-6 per person. Prices from £10 / per person

Cold

Radishes, Crème Fraîche & Bottarga

Pissaladière (Onion & Anchovy Tart)

Tomato & Tapenade Tart (V)

Mozzarella, Trevisse & Marjoram (V)

Figs Wrapped in Ham

Rabbit & Pork Rillettes Toast & Pickles

Ricotta & Broad Bean Toasts (V)

Langoustines & Mayonnaise (£5 per piece)

Hot

Salt Cod Fritters & Aïoli

Chicken & Reblochon Croquettes

Fried Comté Sandwiches (V)

Salsify Baked in Brik Pastry (V)

Asparagus & Hollandaise Sauce(V)

SIT-DOWN SHARING MENU

Sample menu for off-site Event Catering

Tomato & Black Fig Salad

Asparagus, Crème Fraîche & Bottarga

Lyonnais Pistachio Sausage en Croute

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Lamb Shoulder; Slow-Cooked in White Wine, Garlic & Hard Herbs
With Crushed Ratte Potatoes, Broad Beans, Crème Fraîche & Tarragon

or

Roast Hake, Tomatoes, Samphire & Olive Oil Mayonnaise

or

Wild Mushrooms, Wet Polenta, Spinach, Crème Fraîche & Parmesan

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Apricot Galette & Crème Fraîche



Pre-batched Cocktails

Ideal for a low-maintenance cocktail party!

Available to pre-order and consume off site – can also be refrigerated for up to 48 hours.

Cyan Negroni

Gin, Cynar, Vermouth, Orange

Summer Punch

Cognac, Pineapple, Lemon & Spices

Suze Iced Tea

Suze, Rhubarb syrup, Earl Grey

All of the above priced at £90 for 25 x 70ml 'Pétit Aperitif' measures

CONTACT US

For more information please contact us directly on:

eat@sardine.london | 020 7490 0144

Terms & Conditions

1 – CONFIRMATION OF RESERVATION

Reservations are confirmed upon receipt of signed terms & conditions page, menu choice and deposit. Any changes to the contract or reservation must be made in writing and will have no effect if not acknowledged in writing by Sardine.

2 – MINIMUM SPEND, DEPOSIT & PAYMENTS

The minimum spend quoted to you includes all food, beverage and 20% VAT; however, it does not include 12.5% discretionary service charge. The bill must be settled in full at the end of the meal, on the day of the event. If a deposit was charged, this will be redeemed toward the final amount. Should the minimum spend not be reached, the remainder will be added to the subtotal as room hire. We accept Visa, Mastercard, Maestro and American Express.

Reservations are confirmed upon receipt of signed terms & conditions page, menu choice and deposit. For large tables in the restaurant a deposit of £10 per person is payable. For whole venue hire a deposit of 50% of the agreed minimum spend is payable at least one month in advance of the event date.

For a whole hire of the venue, where less than one week's notice is given, the full agreed minimum spend will be chargeable. For cancellations occurring between one week and one month, the full deposit will be retained.

For a smaller event, where less than 72 hours' notice of cancellation is given, the full deposit will be retained.

3 – NUMBER OF GUESTS

Final numbers for party reservations must be confirmed 48 hours prior to the event date. For any event booking, Sardine reserves the right to charge the full price per guest in case we are not made aware of a reduction in numbers at least 24 hours prior to the reservation. Should extra guests show up, we will try our utmost to accommodate.

4 – CANCELLATIONS:

For a whole hire of the venue, where less than one week's notice is given, the full agreed minimum spend will be chargeable. For cancellations occurring between one week and one month, the full deposit will be retained.

For a smaller event, where less than 72 hours' notice of cancellation is given, the full deposit will be retained.

5 – MENUS

All guests of a party have to dine from the same menu. The menu choice, and wine/drinks choice where applicable, must be confirmed at least 10 working days prior to the reservation date. Should Sardine be unable to provide any item from the chosen menu, due to difficulties in sourcing any ingredient, we will notify you and offer an alternative. Sardine reserves the right to change any item on the menu without notice, depending on availability and seasonality.

6 – PRICES & SERVICE CHARGE

A 12.5% discretionary service charge will be automatically added to your bill. The minimum spend agreed will include 20% VAT and any other applicable taxes, but not the 12.5% service charge. All prices are current at the time of print. Sardine reserves the right to amend prices and take into account VAT or other tax variations.

7 – THIRD PARTY CONTRACTS

No third party contracts (entertainment or other) should be entered into without Sardine's approval. Sardine must be notified about any special requests before entering any contract with third parties.

