

CRAFT

LONDON

A British restaurant & bar from Stevie Parle, with Tom Dixon

STEVIE PARLE











Craft London is available for whole restaurant hires, large group dining and hosting of private events including weddings, gallery openings and private parties.

We can offer snacks & canapés alongside drinks packages and cocktail master classes in our roof-top bar, and wood fired pizzas & drinks packages for more informal gatherings in our downstairs café.

Available for private hire:

- restaurant
- rooftop cocktail bar
- café & outdoor pop-up bar
- whole exclusive venue hire



A top-down view of a restaurant table with plates of food, glasses of water and wine, and hands using cutlery. The table has a brown and gold marbled pattern. In the bottom left, a white plate holds a green salad with shredded cheese, and a hand holds a fork and knife. In the bottom right, a light-colored plate holds a meat and vegetable dish, with a hand holding a fork. In the center, there are two glasses of water and one glass of white wine. The text "RESTAURANT HIRE" is overlaid in the center.

RESTAURANT HIRE

Seats up to 80 guests

from £38 per person

We cook for private parties and engagements, larger group dinners, gallery openings, book launches and corporate events. The restaurant can seat up to 80 guests together with a number of seating plans and large table formats available.

We provide welcome drinks and canapés on arrival from our restaurant bar and can offer use of the rooftop cocktail bar.

We offer a choice of either the six course tasting menu or a shorter four course menu. Additional courses can be added on request and for whole hires we are happy to consult on a bespoke menu.

Our clay baked duck experience can be enjoyed by the whole table and is available for all group sizes.

Our full wine list is available to choose from and we offer wine and cocktail pairings for all menus.

Our menus can be tailored to suit all dietary requirements.

We don't charge an outright hire fee but work towards a pre-agreed minimum spend to include all food & drinks choices.





TASTING MENU

Sample – August 2018

House Snacks

-

Cured Bream, Kentish Chilli, Yoghurt & Parsley Crumb

-

Smoked Duck, Ginger Cake, Prune & Cucumber

-

Wye Valley Asparagus, Garden Peas, Pearl Barley, Garlic

or

Sand Carrots, Peanut Butter, Naked Spelt & Sage

-

Lamb Saddle, Hodmedod Fava Beans, Cucumber & Mint

or

Hake, Isle of Wight Tomato, Elderflower & Smoked Cod's Roe Cream

-

Lemon, Tonka Bean & Honey

-

Whisky Cheesecake, Rye Crumb & Cherries

£55pp | £95pp with wine pairing



4 COURSE SET MENU

Sample Menu – August 2018

House Snacks

-

Smoked Duck, Ginger Cake, Prune & Cucumber

-

Hake, Isle of Wight Tomato, Elderflower & Smoked Cod's Roe Cream

or

Hanger Steak, Heritage Potato, Cauliflower & Black Garlic

or

Grilled Asparagus, Garden Peas, Pearl Barley & Garlic

-

Meringue, Lemon Curd, Hazelnut & Cream

£38pp | £65pp with wine pairing



CLAY BAKED DUCK

"I'd almost swim to Greenwich for Stevie Parle's clay-baked duck"

Marina O'Loughlin 9/10

Available for all group sizes, enjoy Stevie Parle's signature clay-baked duck as the centre-piece of a three course meal at Craft.

Our duck is prepared over two days, then wrapped in hay and fermented cabbage, baked in clay, before being served at the table.

Guests break open the clay to reveal the duck which is then taken back to the kitchen to be carved and served with a duck jus, house pickles, cabbage and brined pears. Starters and desserts are taken from the a la carte menu.

[Click here to see a video](#)

£140 per 2 people

£165 per 3 people

£190 per 4 people

larger group sizes are available on request







ROOFTOP BAR HIRE

Capacity for up to 120 guests

*minimum spend prices do not include a discretionary 12.5% service charge

A beautiful contemporary space situated on the top floor. The bar has incredible 360 views and an outdoor terrace.

Our cocktails are created in house using a selection of small batch spirits and an array of infusions, tinctures, bitters and shrubs which we make ourselves.

We also offer a great selection of craft beer from local breweries and an extensive wine list.

Canapés and delicious bar snacks are available from the restaurant.



STEVIE PARLE







COCKTAIL MENU

Full spirits, wine & cocktails lists are all available on request

SE10

Gin, Prosecco, Wiltshire Strawberry Liqueur

10

DAMSON SOIREE

Wiltshire Damson Vodka, Brockmans, Star Anise, Prosecco

10

CRAFT BRAMBLE

Gin, Peychauds, Blackcurrant, Lemon

9

THE CUTTY SARK

Gin, Cynar, H & H Raspberry Tea Syrup

9

CRAFT 'N' STORMY

Goslings Dark Rum, Lime, Golden Syrup, Ginger Beer

10

WALLOP SOUR

Sipsmith VJOP, IPA Syrup, Blood Orange Liqueur, Honey, Egg White

10

SPURIOUS BARREL

Chivas 12, Amontillado, Fig, Bourbon

10



CANAPE MENU

Sample Menu

SAVOURY

Rock Oyster, Cucumber & Vinegar	2.50 each
Black Pepper Cracker, Chicken Liver & Crispy Skin	15
Carrot Sponge, Peanut Butter & Pickled Carrot	14
Flatbread, Caramelised Onion, Smoked Yoghurt & Pickled Chilli	14
Craft Charcuterie	16
Heritage Potatoes, Lardo & Craft Ricotta	14
Black Pea Hummus, Lacto Fermented Vegetables & Flatbread	14
Seaweed Cracker, Cod's Roe & Chive	16

SWEET

Neal's Yard Cheese, Linseed Cracker & Seasonal Chutney	18
Stout Toffee Pudding & Date Jam	16
Chocolate Eclair & Whisky Cream	16



A close-up, top-down view of a white ceramic coffee cup filled with a latte. A hand is pouring white milk from a white pitcher into the center of the cup, creating a heart-shaped latte art design. The background is a soft, out-of-focus bokeh of warm, golden-yellow lights.

CAFÉ HIRE

Seats up to 25 guests & up to 50 standing

*minimum spend prices do not include a discretionary 12.5% service charge



The café at Craft London is a bright, airy space situated on the ground floor and available for hire throughout the year.

Here you'll find amazing coffee that is roasted in-house, handmade cakes, fresh salads and excellent pizzas, from our woodfire oven.

We can host large breakfasts and brunch events, serve pizzas & Craft beers for parties and provide external catering.

In the summer months we offer the use of a portable outdoor bar and a fire pit for cooking larger cuts of meat and vegetables.

Additional outdoor seating is available on request.





BRUNCH MENU

Sample Menu

Broken Eggs, Pink Fir Potatoes, Fermented Chilli & Yoghurt	6
Eggs Benedict / Royale	8
Pancakes, Seasonal Compote & Sour Cream	8
Craft Chilli & Fennel Sausage With Sauerkraut & Mustard Sandwich	4
Granola, Homemade Yoghurt & Seasonal Compote	5
Avocado & Poached Eggs on Toast	6.5
Eggs on Toast	4.5
Porridge, Earl grey & Prunes	4

Wood Fired Oven Baked Pizza Selection is also available on request.



GET IN TOUCH

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