

# ST BARTS

Large Groups



# The Venue

Restaurant St. Barts is a British Tasting Menu experience hidden in London's historical Smithfield, overlooking the Church of St. Bartholomew the Great.

We are proud to be the only Michelin Starred restaurant in London to hold a coveted Michelin Green Star for sustainable gastronomy.

Taking diners on a journey through the British Isles, our tasting menu champions the very best small-scale farmers, growers, & conservationists this country has to offer.

Restaurant St. Barts is built with raw British materials. Stone, wood and soft fabrics feature throughout, to bring a feeling of the old Smithfield to the new.





# Capacity & Pricing

## Full Private Hire

**Maximum Capacity: 40 seated**

Use of the entire restaurant including the lounge area & dining room.

Lunch : minimum spend £6k ex VAT incl. a £600 hire fee

Deposit: £1000

Dinner : minimum spend £10k ex VAT incl. a £1000 hire fee

## Private Dining Area

**Maximum Capacity: 24 seated**

A spacious setting for exclusive gatherings, with an integrated adjustable partition that secludes the space entirely from the dining room.

Lunch : minimum spend £3k ex VAT incl. a £500 hire fee

Deposit: £500

Dinner : minimum spend £5k ex VAT incl. a £500 hire fee

## Private Dining Room

**Maximum Capacity: 8 seated**

An intimate space hidden above the kitchen overlooking the church courtyard.

Lunch : minimum spend £1.2k ex VAT incl. a £300 hire fee

Deposit: £500

Dinner : minimum spend £2k ex VAT incl. a £300 hire fee

Full Private Hire



# Private Dining Area



# Private Dining Room



# Personalising the experience

## Menus

For Large Groups we serve either a 3 or 4 course set menu, depending on preference on group size. Snacks, bread and petit fours are provided as standard on top of this.

Lunch Menu Starts from £110pp + 15% service  
Dinner Menu Starts from £175pp

## Drinks Options

We have a range of drinks options from a sparkling wine reception, cocktails and mocktails to paired drinks throughout the meal and premium wines from our cellar. Please let us know what you are looking for and our drinks team will put together suggestions. Paired Wines start from £85 per person.

## Dietary Requirements

We are able to cater for most dietary requests & allergies excluding vegan & no dairy. We require all dietary requests to be submitted at least a week before the booking.



# Sample Three Course Set Menu

**Selection of Snacks**

**House Bread & Butter**

**Monkfish, Miso & Preserved Citrus**

Barbecued Cornish monkfish, pea miso, with preserved yuzu & lemon

**Duck & 'Sunflower Seed Satay'**

Yorkshire Duck, plums, fennel & our signature sunflower seed 'satay'

OR

**Beef & Alliums + £25pp**

Aged prime cut of beef served with onion, leek, braised beef & sauce

**Black Koji & Barley**

Our take on a chocolate tart using fermented & slow cooked British barley

# Sample Four Course Set Menu

## Selection of Snacks

House Bread & Butter

## Cheese & Onion

Steamed set cheese custard, confit onion, crispy onion & chive oil

## Monkfish, Miso & Preserved Citrus

Barbecued Cornish monkfish, pea miso, with preserved yuzu & lemon

## Duck & 'Sunflower Seed Satay'

Yorkshire Duck, plums, fennel & our signature sunflower seed 'satay'

OR

## Beef & Alliums + £25pp

Aged prime cut of beef served with onion, leek, braised beef & sauce

## Black Koji & Barley

Our take on a chocolate tart using fermented & slow cooked British barley

# Sample Pescatarian Set Menu

## Selection of Snacks

House Bread & Butter

## Cheese & Onion

Steamed set cheese custard, confit onion, crispy onion & chive oil

## Maitake Mushroom, Miso & Preserved Citrus

Barbecued hen of the woods, pea miso, with preserved yuzu & lemon

## Monkfish & Autumn Preserves

Roasted monkfish served with damson, plum & Autumn leaves.

## Black Koji & Barley

Our take on a chocolate tart using fermented & slow cooked British barley

# Sample Vegetarian Set Menu

## Selection of Snacks

House Bread & Butter

## Cheese & Onion

Steamed set cheese custard, confit onion, crispy onion & chive oil

## Maitake Mushroom, Miso & Preserved Citrus

Barbecued hen of the woods, pea miso, with preserved yuzu & lemon

## Kalibos Cabbage & Autumn Preserves

Glazed & barbecued kalibos served with damson, plum & Autumn leaves.

## Black Koji & Barley

Our take on a chocolate tart using fermented & slow cooked British barley











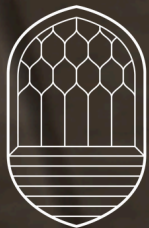


















## Contact

If you would like any further information or to discuss the specific requests of your party, please don't hesitate to get in touch. It would be our pleasure to arrange a time to speak on the phone. We look forward to welcoming you soon!

ST BARTS

info@restaurant-  
stbarts.co.uk

+44 2045 477985

63 Bartholomew Close  
London, EC1A 7BG