

SOMERS TOWN COFFEE HOUSE

Our award-winning pub is four venues in one and is the perfect hidden gem for your Christmas bash, both large and small.

We have a mix of eclectic private spaces as well as a traditional timber clad British pub. We can cater for festive parties as small as 2 right up to 100 people.

We have the option of our full set course festive menu, sharing platters & drinks packages to cater for all party types.

Because we are an independent business, we can make changes to cater for all dietary requirements and our team are hands on to help and make your visit memorable.

At our heart we are a pub and open to all Anthony & the whole team





FESTIVE PLATTERS

(Recommended 3 to 4 guests per platter)

MEAT PLATTER £65

Glazed pigs in blanket - Chicken wings - Turkey & pork skewers, cranberry dip – roast potatoes & dipping gravy

SEAFOOD PLATTER £78

Maldon oysters – Dorset crab - Mussels – Atlantic prawns

VEGAN PLATTER £59

Padron peppers - corn ribs - beetroot hummus - red lentil & chickpea kofta

FLATBREAD PLATTER £59

Beetroot babaganoush - braised Pork cheek & cranberry - halloumi, courgette, lentil & chickpea

OYSTERS

Pre-dinner oysters Maldon, Essex 3,6 or 12 (£10, £18, £35)

Served with shallot vinegar, lemon, tabasco





SET COURSE

2 COURSE £29.95 3 COURSE £34.95

STARTERS

Beetroot, coconut & harissa soup (VV, gfa)
Camembert, toasted walnuts & cranberry jam, sourdough (V, gfa)
Smoked Mackerel Pate, beetroot & parsnip crisp, sourdough toast
Braised pork cheek croquettes, pea puree & black pudding crumb
Sea food salad, prawn, crab & crayfish salad (gf) (£3 surcharge)

MAINS

Braised beef short-rib, red wine & cranberry jus (gf)
Rolled & stuffed turkey wrapped in parma ham, pigs
in blanket
Lemon & thyme roasted hake parcel, white wine leek
& dill sauce
Roasted butternut squash with feta, chestnuts &
pomegranates (VV gf)

1/2 grilled lobster, garlic & parsley butter (£19.95 surcharge) (gf)

Served with garlic & thyme roast potatoes, braised Red Cabbage, spiced carrots & parsnips & chestnut brussel sprouts and of course gravy!

DESSERTS

Christmas pudding, creme anglaise 3 Cheese board, chutney & crackers Warm chocolate brownie, ice cream (gf)





DRINKS PACKAGES

GOLD £34

Espresso OR Pornstar OR Raspberry vanilla Martini 1/2 Bottle Paco Albarino (white wine) OR Don Jacobo Rioja (red wine) OR 3x Peroni bottles

SILVER £26

Rose Lillet & prosecco spritz on arrival

1/2 Bottle Errazuriz Sauvignon Blanc (white wine) OR

Son Excellence Syrah (red wine) OR

3x Peroni bottles

BRONZE £18

Prosecco on arrival
1/2 bottle house wine OR
2x Peroni bottles

TAP & POUR CASK ALE

Your very own firkin of cask ale, racked vented & tapped ready for your arrival, ready for your guests to self pour. (72 pints in a firkin)

Choose:

Brewpoint DNA £350 Timothy Taylor £395

COSY COCKTAIL PACKAGE £24

3x cocktails per person, choose any 3 of: Pornstar Martini, Pina Colada, Tommy's Margarita, Raspberry & vanilla Martini, Whisky Sour

ALCOHOL FREE PACKAGE £18

Bottomless AF cocktails from our menu (standard soft drinks and hot drinks inc)





FESTIVE DRINKS

APERITIFS

Fitz Bellini & Oyster on arrival £15pp Fitz English sparkling wine, peach purée

Clementine £12 Malfy con Arancia, Aperol, citrus

Bergamot Spritz (Low Alcohol) £10 Italicus bergamot, yuzu tonic, citrus

Yuzu Caleño (Alcohol Free) £7 Light and Zesty Caleño paired with Artisan Yuzu Tonic

DIGESTIFS

Back Forest Gateau £11 Absolut vanilla, Chambord, Cartron crème de cacao, cherry brandy

Espresso No-tini (Alcohol Free) £7.5 Caleño dark & spicy, Espresso & vanilla syrup

> Ruby Sour £8.95 Makers Mark, Graham's port, citrus

Winter Old Fashioned £11 Woodford reserve, winter bitters, Demerara sugar

MULLED CIDER £4.80pp can be warmed and ready for your arrival

















