

Union Street café

Gordon Ramsay's Union Street Café, an urban ristorante in Southwark, is inspired by the casual glamour and laid-back luxe of Italy.

[Find out What's On](#)

[Discover our Event Spaces](#)

Groups & Private Dining Menus – [View](#)

Menus From £35pp

Standing Event Menus – [View](#)

Nibbles From £4

Canapés From £17pp

Standing Party Menu From £30pp

Breakfast & Meeting Menus – [View](#)

Breaks From £7pp

Breakfasts From £16pp

Day Delegate Rate From £45pp

Wine & Drinks Lists – [View](#)

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability – [View](#)

To make an enquiry call 0207 592 1373 or email
groupsandevents@gordonramsay.com

www.unionstreetcafe.co.uk

47-51 Great Suffolk Street, London, UK, SE1 0BS

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge in main restaurant and a 15% discretionary service charge in the Private Dining Rooms will be added to your final bill.

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

MENU ONE

Antipasti

Lentil soup, black cabbage & Taleggio (v)
Stracciatella d'Andria, pumpkin, rocket & almond (v)
Chestnut rigatoni, walnut pesto & Pecorino Romano (v)

Secondi

Risotto, radicchio, speck & gorgonzola (v)
Hake, cime di rapa, anchovies & chilli
Duck leg, barley & ricotta

Dolci

Crostata of the day
Italian panettone, whipped cream & coffee
Union Street home made gelato

£35.00 per person
(Add another course, Primi, for £10.00pp)

Enhance your experience with an addition of:

Chef's Selection of Assagini **£8.00 per person**
Additional cheese course **£10.00 per person**
Coffee and petits fours **£3.00 per person**

MENU TWO

Antipasti

Lentil soup, mussels & Calabrian 'Nduja
Stracciatella d'Andria, pumpkin, rocket & almond (v)
Radicchio, apples, walnuts & balsamic (v)

Secondi

Risotto, radicchio, speck & gorgonzola
Hake, chick peas & black cabbage
Ox cheek, soft polenta & winter vegetables

Dolci

Cake of the day
Italian panettone, whipped cream & coffee
Union street home made gelato

£40.00 per person
(Add another course, Primi, for £10.00pp)

Enhance your experience with an addition of:

Chef's Selection of Assagini **£8.00 per person**
Additional cheese course **£10.00 per person**
Coffee and petits fours **£3.00 per person**

MENU THREE

Antipasti

Stracciatella d'Andria, pumpkin, rocket & almond (v)
Bresaola, radicchio, apples, walnuts & balsamic
Chestnut rigatoni, mushrooms & black truffle (v)

Secondi

Risotto, radicchio, speck & gorgonzola
Hake, chick peas & black cabbage
Guineafowl, polenta, cabbage & truffle

Dolci

Panettone tiramisù
Panna cotta & seasonal marinated fruit
Union Street home made gelato

£45.00 per person
(Add another course, Primi, for £10.00pp)

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Coffee and petits fours **£3.00 per person**

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STANDING EVENT MENUS

CANAPÉ MENU

Savoury selection

Polenta ai ferri, pumpkin & smoked scamorza

Parmigiano Reggiano 24th month aged

Venison or Beef meatballs, balsamico & pecorino

Olive oil focaccia, mortadella & ricotta

Wild mushrooms & tagglio arancini

Pizzette selection

Dry olives, fennel seeds & chilli bread, stick fresh cheese dip

Parma ham & grissini

Celeriac & juniper croquette

Potatoes & chorizo croquette

Seasonal bruschetta

Bresaola, gorgonzola & pecan nut bocconcini

Spicy Prawns

Tuna & capers stuffed Calabrian chilli peppers

Spicy Nocellara olives

Deep fry rock oysters (£2.50 EACH)

Sweet selection

Chocolate & sea salt tartelletta

Sicilian citrus crostatina

Passion fruit & white chocolate truffle

Seasonal sweet frittelle

Selection of 5 canapés for £17.00 per person

Selection of 7 canapés for £21.00 per person

Selection of 10 canapés for £25.00 per person

BAR ASSAGINI & CANAPÉ MENU

Bar Nibbles

Union Street bruschetta £4.00

Macadamia & Brazilian spicy nuts £5.00

Traditional arancini £4.00

Balsamic beef meat balls £5.00

Sharing Platters

Vegetarian platter & carasau bread £10.00

Fine Italian charcuterie selection £12.00

Artesian Italian cheese & honey £12.00

Bowls

Pasta arabiata £4.00

Seasonal risotto £4.00

Cold or hot soup £4.00

Little fish bite £4.00

Chicken wings £4.00

Sweet & Sour caponata £4.00

STANDING PARTY MENU

Savory

24th Month Parmesan Vacche Rosse

Buffalo Mozzarella & roasted Pumpkin

USC Bruschetta

Mortadella & truffle Ricotta

Focaccia Radicchio, speck & scamorza

Mushrooms & Jerusalem artichokes Soup shots

Polenta & sausages

Spicy prawns

Risotto

Selection of pizzette

Sweet

Chestnuts meringata

Chocolate & Orange Costatina

Panettone & Pandoro

Fresh Clementines & dry fruits

£30.00 per person

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MEETING BREAKS

Selection of tea and coffee with assorted biscuits
£7.00 per person

Selection of tea and coffee with assorted pastries
£9.50 per person

Selection of Artisan Italian charcuterie
and cheeses, mixed olives
£18.00 per person

BREAKFAST

Fresh juices (orange, pineapple, apple)
Fresh pastries (croissant, pain aux raisins, muffins)

Seasonal fresh fruit salad
Vanilla yoghurt and granola

Toast and preserves
Tea and coffee

£16.00 per person

DAY DELEGATE RATE

Room hire from 9.00am to 4.30pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Cold working lunch

Mid-afternoon break to include tea, coffee and biscuits

Mineral water and cordials throughout the day

Plasma screen

£45.00 per person

The following additional options are available:

Three course lunch menu

Price on request

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CHAMPAGNE & SPARKLING WINE

1019	Prosecco 'Fiol', Veneto NV	£35.00
1002	Ettore Germano, "Rosanna", Brut Rose', Piedmont NV	£55.00
1003	Ayala Brut Majeur, NV	£60.00
1004	Nyetimber Classic Cuvée, West Sussex 2009	£70.00
1005	Bruno Paillard Premiere Cuvée, NV	£75.00
1113	Besserat de Bellefon, Cuvée des Moines Rosé, NV	£95.00
1012	Besserat de Bellefon, Cuvée des Moines Blanc de Blancs, NV	£102.00
1006	Bollinger Rosé, NV	£105.00
1009	Bollinger La Grande Année, 2004	£150.00
1010	Dom Pérignon, 2005	£200.00

WHITE WINE

3010	Mauzac / Sauvignon Blanc, Domaine Vigne-Lourac, South-West France 2014	£26.00
3062	Saumur Blanc, Château Langlois, Loire Valley, France 2014	£29.00
3071	Fertuna, Dropello Toscana, Italy 2013	£34.00
3098	Sauvignon Blanc, Spy Valley, New Zealand 2014	£36.00
3005	Gavi di Gavi 'Lugarara' La Giustiniana, Piedmont 2013	£41.00
3048	Terlaner Classico, Cantina Terlano, Trentino Alto Adige, Italy 2014	£44.00
3051	Lugana Superiore Riserva, Selva Capuzza, Lombardy 2011	£55.00
3037	Chardonnay, Kumeu River, Kumeu, New Zealand 2011	£60.00
3030	Soave Classico La Rocca, Pieropan, Veneto 2013	£67.00
3039	Chardonnay, Vie de Romans, Friuli 2012	£78.00
3101	Chassagne Montrachet, Les Pierres 2013, J.M. Pillot, Burgundy, France	£90.00
3068	Nova Domus, Cantina Terlano, Trentino Alto-Adige 2012	£95.00
3041	Cervaro della Sala, Chardonnay / Grechetto, Antinori, Umbria 2013	£120.00

ROSE WINE

2000	Provence Rosé, Gris de Gris, Domaine Petit Chaumont, France 2014	£26.50
2001	Massaya Rosé, Massaya, Lebanon 2012	£32.50

RED WINE

5020	Côtes du Roussillon, Bila Haut, Chapoutier, France 2013	£25.00
5095	Primitivo di Puglia, A Mano, Puglia, Italy 2013	£31.50
5110	Rosso IGT, Gran Passione, Veneto 2014	£35.00
5100	Cannonau, Sartiù, Giuseppe Sedilesu, Sardinia 2012	£38.00
5005	Dolcetto d'Alba, Vajra, Piedmont 2014	£43.00
5118	Etna Rosso, Verzella "Rosso di Verzella", Benanti, Sicily, Italy 2014	£47.00
5203	Château la Lagune, Mademoiselle L, Haut Medoc 2012	£54.00
5006	Pinot Noir, Franz Haas, Alto Adige 2013	£67.00
5033	Barolo Serralunga, Ettore Germano, Piedmont 2011	£80.00
5043	Cabernet Sauvignon Serpico, Mitolo, McLaren Vale, South Australia 2009	£97.00
5091	Brunello di Montalcino, "Poggio Alle Mura", Castello Banfi, Tuscany 2009	£115.00
5038	Barbaresco 'Rabaja', Bruno Rocca, Piedmont 2012	£160.00
5019	Tignanello Antinori, Tuscany 2011	£175.00

DESSERT & FORTIFIED WINE

2004	Moscato d'Asti, Michele Chiarlo, Piedmont, Italy 2012	37.5cl	£26.00
2514	Marsala Superiore Dolce, Curatolo Arnini, Sicily NV	75cl	£35.00
2006	Maury Mas Amiel, Languedoc Roussillon, France 2011	75cl	£60.00
2009	I Capitelli, Anselmi, Veneto, Italy 2008	75cl	£88.00

MAGNUMS

White

6011	Sancerre, Andre Dezat, Loire Valley, France 2014	£88.00
6002	Gavi di Gavi, Montessoro, La Giustiniana, Piedmont 2014	£115.00

Red

6012	Solanera, Bodegas Castano, Yecla, Spain 2012	£86.00
6004	Palazzo della Torre, Allegrini, Veneto 2009	£120.00
6005	Barbaresco, Produttori del Barbaresco, Piedmont 2011	£170.00

OTHER DRINKS

Beers (bottles) from £4.25	Spirits (35ml) from £5.00
Cocktails from £8.50	Mineral water from £3.50
Soft drinks from £2.75	Tea and Coffee from £3.00

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