



Gordon Ramsay's London House, SW's standout neighbourhood restaurant overlooking Battersea Square, offers Modern European cooking and boasts a destination cocktail bar

[Find out What's On](#)

[Discover our Event Spaces](#)

[Weddings at London House](#)

Group Dining Menus – [View](#)
Dining Menus From £28.00pp
Afternoon Tea From £17.50pp
Standing Bar Snacks From £2

Standing Event Menus – [View](#)
Bowl Food From £14.50
Big Green Egg BBQ From £25.00pp
Canapés From £5

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.londonhouserestaurant.com

7-9 Battersea Square Battersea Village, London, SW11 3RA

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.

GROUP DINING MENUS

[\(View more menus\)](#)

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

Crispy pig's head croquette, sauce gribiche
Mussels, garlic butter, charred sourdough
Heritage tomato, burrata, croutons

Confit pork belly, Navet and apple
Potato gnocchi, peas, broad beans
Roasted hake, tenderstem broccoli, laksa

Lemon and white chocolate doughnuts
Peach, crème fraîche, toast
Chocolate delicé, passion fruit

£28.00 per person

Enhance your experience with an addition of:

Chef's selection of snacks £5.00 per person

Additional cheese course £9.00 per person

Tea and Coffee and petits fours £3.50 per person

MENU TWO

Crispy pig's head croquette, sauce gribiche
Wye Valley asparagus, kale pesto, poached duck egg
Mussels, garlic butter, charred sourdough

Potato gnocchi, peas, broad beans
Roast duck breast, peas, charred lettuce
Roasted hake, tenderstem broccoli, laksa

Lemon and white chocolate doughnuts
Peach, crème fraîche, toast
Chocolate delicé, passion fruit

£35.00 per person

Enhance your experience with an addition of:

Chef's selection of snacks £5.00 per person

Additional cheese course £9.00 per person

Tea and Coffee and petits fours £3.50 per person

MENU THREE

Heritage tomatoes, burrata, croutons
Wye Valley asparagus, kale pesto, duck egg
Crispy chicken thigh, green been salsa

Roasted lamb, fennel salad, Jersey Royals
Potato gnocchi, peas, broad beans
Roasted skate, courgette and basil

Raspberry and pistachio parfait
Peach, crème fraîche, toast
Chocolate delicé, passion fruit

£45.00 per person

Enhance your experience with an addition of:

Chef's selection of snacks £5.00 per person

Additional cheese course £9.00 per person

Tea and Coffee and petits fours £3.50 per person

GROUP DINING MENUS

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AFTERNOON TEA

*Available Thursday to Sunday
12pm - 4pm*

Served with a selection of Joe's teas

Cakes

Poppy seed and sweetcorn cake
Éclair stuffed with meadowsweet bavaois
Chocolate tart

Sandwiches

Cured salmon, fennel and soda bread
Cheese scone, ham and mustard
Cucumber and oyster leaf

Finish with scones, strawberry jam and cream

£17.50 per guest
£26.50 per guest includes a glass of bubbles

BAR SNACKS MENU

Olives £3.50

Salt and vinegar popcorn £2.00

Beef fat chips, béarnaise sauce £3.95

Anchovies £3.50

Beer battered fish goujons £4.00

Venison Scotch eggs, piccalilli £4.50

[Click to view
Cocktail list](#)

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STANDING EVENT MENUS

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

BOWL FOOD

Cauliflower and spiced almonds salad

Pig's head croquettes

Soup of the day

Duck and cassoulet

Chef selection of desserts

£14.50 for a selection of three

BIG GREEN EGG BBQ

Mussels, garlic butter, charred sourdough

Heritage tomato salad, burrata

From the Big Green Egg

Dry aged onglet, rocket and béarnaise

BBQ baby back ribs, rustic slaw

Garigette strawberry parfait, pistachio

Lemon curd doughnuts, lemon verbena

£25.00 per person

CANAPÉS

Seasonal arancini

Anchovies, olive oil and chives

Ham and cheese croquettes

Beef fat chips

Chef dessert's selection

Three canapés for £5.00

Five canapés for £7.50

Champagne & Sparkling

NV	Chapel Down Brut, England	35
NV	Ayala Brut Majeur, France	45
2011	Hush Heath Rose, Balfour, England	50
NV	Bruno Paillard Premiere, Curve	65
NV	Ruinart blanc de blanc, France	115
NV	Ayala Rose, France	80

White Wine

2014	Fiano, Mezzogiorno, Italy	16
2014	Cotes de Gascogne, Domaine Menard, France	19
2014	Chardonnay Unwooded, Robertson, South Africa	23
2013	Gavi di Gavi La Giustiniana, Piedmont, Italy	36
2011	Montagny, Feuillat Juillot, Burgundy, France	36
2010	Chardonnay, Russian River, California, USA	57
2013	Gruner Veltliner, Weingut Jurtschitsch, Austria	39
2010	Riesling Peter Jakockuhn, Trocken, Klosterberg, German	50
2011	Hemitage, Chapoutier, Rhone Valley, France	85
2006	Puligny Montrachet, Burgundy, France	120

Rosé Wine

2014	Pinot Gris Rosé, France	22.5
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Red Wine

2014	Merlot Duras, Chateau Termes, France	16
2013	Montepulcano d'Abruzzo, Frentano, Italy	19
2011	Shiraz Mourvedre "the strapper" Yalumba Australia	29
2009	Chateau de Pez, France	76
2013	Dolcetto d'Alba, Ascheri, Piedmont, Italy	36
2011	Spätburgunder, Becker, Pfalz, Germany	46
2012	Zinfandel 'Lytton springs', California, USA	67
2008	Gevrey Chambertin, Burgundy, France	73
2011	Barolo Rocche dell' Annunziata, Renato Ratti, Piedmont, Italy	105
2006	Chateau Haut Bailly, Graves, Bordeaux, France	120

Sweet & Fortified Wine

NV	Muscadel, Nuy Winery, Worcester, South Africa	40
2013	Moscato d'Asti, Vajra, Italy (75cl)	50
2008	LBV Port, Fonseca, Portugal (75cl)	45

Other Drinks

Beers from 3.5	Spirits from 4.5
Cocktails from 9.5	Mineral water from 3.95
Soft drinks from 3	Tea & Coffee from 3.5