

# LINO



We are a bar and restaurant for people who care, because we care. We care about the standard of food & drinks on the menu and we care about the people who serve them.

We are just the kind of bar you would choose to spend your time in.



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# The Bar



Our central island bar can cater for standing receptions and is located in the heart of the venue.



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90 Bartholomew Close, London, EC1A 7EB 020 8016 5199 [www.linolondon.co.uk](http://www.linolondon.co.uk)

# The Backroom



A more relaxed area with a laid back feel, can be combined with our PDR to create an even greater events space.



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# Private Dining Room



Our private dining room offers the perfect space for presentations, meetings or dining in small groups. The room is equipped with its own projector, screen and music system.



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# Downstairs Bar



An intimate hide away designed for small parties for up to 30 standing and 15 seated.



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# Canapés

Priced individually

*Minimum of ten portions of any dish, maximum of eight different types between canapés and bowl food*

## Veg

Crisp potato, soured cream and chive 1.5

Salt baked potatoes and dill VG 1.5

Cheese and black garlic gougères 2.75

Truffled cheese on toast 3

English asparagus, hummus, sesame seed VG 3

Sauerkraut and cheddar croquettes and truffled mayonnaise 3

## Meat

Puffed pork skin, szechuan mayonnaise and kimchi 2.5

Seasonal pate, LINO chutney 3.5

Aged beef tartare, smoked egg yolk, beer pickled onion and bread crisp 3.5

Chicken liver parfait tartlet and madeira jelly 3.5

*These menus are subject to slight changes due to seasonal produce. Please notify your server of any food allergies or intolerance's you have when placing your order.*

*All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added.*

V = Vegetarian VG = Vegan (V) = can be made vegetarian (VG) = can be made vegan



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# Canapés

Priced individually

*Minimum of ten portions of any dish, maximum of eight different types between canapés and bowl food*

## Fish

Salt cod brandade, sourdough and olive oil 2.5

Crispy oyster, wasabi mayonnaise 3

Crisp potato soured cream and caviar 3.5

Prawn cocktail, Marie rose, gem lettuce 3.5

## Dessert

Seasonal pate de fruit VG 1.0

Salted caramel tartlet V 2.0

Dark chocolate profiteroles V 2.75

Almond financier with whipped caramel V 3.0

Baked meringue, vanilla chantilly and seasonal fruit (VG) 3.0

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# Bowl Food

*Minimum of ten portions of any dish, maximum of eight different types between canapés and bowl food*

Veg – 4.5 per bowl

Roasted potatoes, smoked bone marrow gravy  
*Vegetarian option will be a sweet reduced vinegar studded with chives, shallots and mushrooms*

Summer vegetable cassoulet

English asparagus, parmesan, toasted breadcrumbs

Wild garlic risotto, parmesan, grilled courgette

Meat– 5.0 per bowl

Crispy buttermilk chicken burger, aioli, gem lettuce

Grilled flank steak, green sauce and match stick fries

Pork and nduja ragout, soft polenta

Pork belly, ratatouille, parsley and basil

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# Bowl Food

*Minimum of ten portions of any dish, maximum of eight different types  
between canapés and bowl food*

Fish – 5.0 per bowl

Hand-cut tagliatelle, sardine vinaigrette, herb salad

Grilled mackerel, oyster mayonnaise and pickled cucumber

Cornish pollock, new potatoes, crème fraiche

Applewood smoked eel, seasonal vegetables, hollandaise

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Drinks packages are available upon request.

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# Menu 1

(35 per person)

## First

Salad of English peas and broad beans, ricotta and mint (VG)  
LINO pork terrine, sauce gribiche and toasted sourdough  
Trout rillettes, cucumber and rye bread

## Second

Cornish pollock, new potatoes, Sandefjord sauce and roe  
Middle White pork, ratatouille, parsley, basil and toasted breadcrumbs  
Wild garlic risotto, parmesan, grilled courgette (VG)

## For the table

Triple cooked chips VG  
Mixed leaf salad, horseradish, vinaigrette VG  
Swiss chard, smoked butter, pickled garlic V

## Last

Croissant bread and butter pudding, marmalade and coffee V  
Baked meringue, vanilla chantilly and seasonal fruit (VG)  
Whipped yoghurt, seasonal compote, hazelnut and feuilletine V

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# Menu 2

(50 per person)

## First

LINO pate, chutney and toasted sourdough  
Cornish sea bream tartare, salad of fennel and coastal vegetables  
Wye Valley asparagus, parmesan, toasted breadcrumbs V

## Second

Cornish turbot, brown crab and sea greens  
Roasted sirloin of White Park beef, pommes anna, red wine sauce  
Wild garlic risotto, parmesan, courgette (VG)

## For the table

Triple cooked chips VG  
Mixed leaf salad, horseradish, vinaigrette VG  
Swiss chard, smoked butter, pickled garlic V

## Last

Croissant bread and butter pudding, marmalade and coffee V  
Baked meringue, vanilla chantilly and seasonal fruit (VG)  
Whipped yoghurt, seasonal compote, hazelnut and feuilletine V

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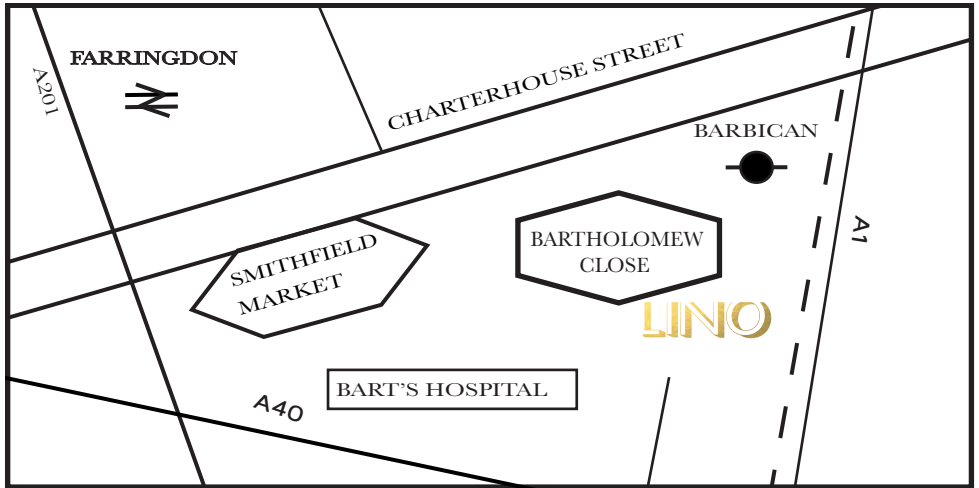


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# Find Us



We are a five minute walk from Barbican and Farringdon stations, ideal for both National Rail and the Underground.



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# Get in touch

eventsmanager@linolondon.co.uk

020 8016 5199

## Opening times

Monday to Thursday: 12pm - 11pm

Friday: 12pm - 11.30pm

Saturday: 10am - 11.30pm



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