



LITTLE HOUSE MAYFAIR  
Private events



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# Welcome

Located among central London's art galleries and shops, Little House Mayfair is a retreat in the heart of the city that features multiple spaces designed for hosting all kinds of events, from parties to private dining.





Blood  
Stereo



## RESTAURANT

Invite your guests to a private dining experience during the week inside our art-filled restaurant in Mayfair, featuring velvet booth-style seating.

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SET-UP Seated

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CAPACITY 60

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**FULL HOUSE**

The House is available for full takeovers every Sunday from 6pm and can cater for large gatherings, parties or private dining.

SET-UP	Standing	Seated
CAPACITY	150	60

## SAMPLE MENUS:

### SHARING MENU

£65 PER PERSON

#### STARTERS

Cured salmon, creme fraiche  
Grilled tiger prawns, vierge sauce, bitter leaves  
Burrata, heritage tomatoes (v)  
Melon, parma ham, pickled chilli, honey glaze

#### MAINS

Risotto primavera, asparagus, garden peas, broad beans (v)  
Potato gnocchi, tomato sauce (pb)  
Steak striploin peppercorn / bearnaise sauce  
Pan-seared salmon, spinach, aioli

#### DESSERTS

Lemon tart, meringue  
Chocolate and orange ice cream sandwich (pb)  
Basque cheesecake, caramel sauce

pb: plant based, v: vegetarian.

Please let us know if you have any allergies or dietary requirements.

Our dishes are made here and may contain trace ingredients. There is a 14.5% service charge added to your bill. Prices are inclusive of VAT.

### BITES AND BOWLS

#### BITES

£4 EACH

Lettuce cups, avocado, sherry vinaigrette (pb)  
Mac and cheese croquette, truffle mayo (v)  
Ox cheek croquette, mustard mayonnaise  
Dressed tuna, soy, ginger  
Smoked salmon blini, cream cheese  
Sausage roll, ketchup  
Cod goujons, tartare sauce

#### BOWLS

£7 EACH

Avocado, butter lettuce, sherry vinaigrette (pb)  
Mac and cheese (v)  
Trout, spinach, saffron aioli  
Ox cheek, new potatoes, jus  
Roasted cauliflower, harissa pickles (pb)  
Gnocchi, tomato, basil, parmesan  
Buttermilk fried chicken, chilli mayonnaise

#### DESSERTS

£4 EACH

Tiramisu  
Mini cheesecake  
Mini pavlova  
Three-chocolate mousse



**SAMPLE MENU:  
WINE MENU**

**WHITE**

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Maison Vincent Languedoc, Fr 22  
Pinot Grigio Delle Dolomiti, Veneto, It 21  
Chenin Blanc Babylon's Peak, Swartland, SA 22  
Gavi di Gavi 'La Meirana', Piemonte, It 22  
Gruner Veltliner 'Rosshimmel', Kremstal, Aut 21  
Riesling 'Watte Brae' Langmeil, Eden Valley, Aus 21  
Soave 'La Rocca' Pieropan, Veneto, It 20  
Chablis 1er Cru 'Vaillons' Domaine Chardonnay, Fr 21  
Pinot Bianco Quercus, Goriška Brda, SI 21  
Picpoul De Pinet Luvignac, Languedoc, Fr 22  
Verdejo Rueda, Jose Pariente, Sp 21  
Mathilda Chapoutier' Tournon, Victoria, Aus 21  
Sauvignon Blanc Lawson's, Marlborough, NZ 23  
Albarino Freixo Terroir, Alentejo, Pt 20  
Sancerre La Croix du Roy, Crochet, Loire, Fr 20  
Grillo Feudo Arancio, Sicily, It 22  
Encruzado Dao, Prunus, Pt 21  
Viognier Iles Blanches, Rhône Valley, Fr 22  
Chardonnay Cycles Gladiator, California, 20  
Elgin Vintners Chardonnay Elgin Valley, SA 22  
Allegra Chardonnay Leithbridge, Yarra Valley, Aus 16  
Meursault 'Vielles Vignes' , Burgundy, Fr 21  
Chassagne Montrachet 'Les Masures', Gagnard, Fr 21  
Cervaro Della Sala, Umbria, It 20

**ROSÉ**

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Maison Vincent Languedoc, Fr 22  
Lady A Provence IGP, Fr 22  
Rock Angel Provence, Fr 21

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**RED**

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Maison Vincent Languedoc, Fr 22  
Pinot Noir Reserva Morande, Casa Blanca, CI 21  
Nero d'Avola Feudo Arancio, Sicily 21  
Douro 'Papa Figos', Ferreirinha, Pt 20  
Chateau de Ricaud Merlot, Bordeaux, Fr 18  
Pinot Noir 'Copper Pot', Thorne, Overberg, SA 21  
Chorey Les Beaune Maillard, Burgundy, Fr 20  
Gevrey Chambertin 'Jouise', H-Geoffroy, Fr 19  
Montepulciano d'Abruzzo, Itinera, It 20  
Chateau Terrefort Merlot, Bordeaux, Fr 20  
Cotes du Rhone 'Rieux' Pallieres, Fr 21  
Chateau du Breuil Haut-Medoc, Bordeaux, Fr 16  
Shiraz Dandelion 'Lionheart of the Barossa', Aus 19  
Chianti Classico Riserva, Antinori, Tuscany, It 20  
Chateau Boutisse St Emilion Grand Cru, Fr 18  
Barolo 'Gallinotto', Mauro Molino, Piemonte, It 19  
Negroamaro Salice Salentino Riserva, Puglia, It 19  
Ventoux Syrah Perrin, Southern Rhone, Fr 21  
Malbec Reserve Bousquet, Mendoza, Arg, (org) 21  
Tempranillo Elias Moras, Castile y León, Sp 20  
Cabernet 'Blacksmith' Langmeil, Barossa, Aus 19  
Chateauneuf-du-Pape Beaurenard, Rhône, Fr 20  
Lytton Spring Ridge Santa Cruz, California 19  
Tignanello Tuscany, It 19

**WINE BY CORAVIN**

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Chablis 1er Cru Dom. du Chardonnay, Burgundy, Fr 21  
Meursault 'Vielles Vignes' , Burgundy, Fr 21  
Chateau Boutisse St Emilion Grand Cru, Fr 18  
Barolo 'Gallinotto', Mauro Molino, Piemonte, It 19  
Le Difese di Sassicaia, Tenuta San Guido, Bolgheri, It 21  
Pinot Noir The Hilt Santa Barbara, California 19

**CHAMPAGNE AND SPARKLING**

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Prosecco Treviso Doc, Luna Argenta, Brut, NV  
Exton Park Single Vineyard, Hampshire, England, Brut, NV  
Thienot Brut, NV  
Thienot Rose Brut, NV  
Moet & Chandon Brut Imperial, NV  
Moet & Chandon Rose Brut Imperial, NV  
Ruinart Brut, NV  
Charles Heidsieck Brut Reserve, NV  
Ruinart Blanc De Blancs Brut, NV  
Dom Perignon Brut, 12

**COCKTAILS**

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House Cooler Seven Tails XO, Aperol, raspberries, lemon, mint  
Berry & Ginger Sour Bombay Bramble gin, ginger, lemon, light tonic  
Eastern Standard 42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint  
Casa Verde Leblon Cachaca, saké, passion fruit, coconut, lime, green chilli  
After Eight Dewars 12 Year Old, chocolate, peppermint  
Soho Mule 42 Below vodka, lime, ginger, soda  
Calle Ocho Bacardi Ocho rum, coconut, lime, cacao, bitters, Champagne  
Paloma Patrón Reposado tequila, Two Keys grapefruit soda, lime, salt  
Hibiscus Lemonade Hendrick's Gin, St-Germain, hibiscus, watermelon and cucumber soda, citrus  
Arancherri Amass vodka, cherry, lime, Gruner Veltliner white wine  
Picante De La Casa Patrón Reposado tequila, chilli, coriander, lime, agave  
Mariia Mariia Patrón Reposado tequila, Mezcal Verde, grapefruit, Champagne  
Champagne Martini Amass vodka, Champagne cordial, citrus  
Fruitycardi Bacardi Carta Blanca rum, raspberry port, grapefruit, bitters





## ABOUT US

We have Soho Houses all over the world, from Miami and Mumbai to Berlin and Barcelona, plus a number of public restaurants, townhouses, screening rooms, retail offerings, and workspaces.

## CONTACT US

Telephone: +44 (0) 20 7961 1200  
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