



SHOREDITCH HOUSE  
Private events



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# Welcome

Set within east London's historic Tea Building, Shoreditch House offers rooftop views across the City and two private spaces that can be hired for all types of events, from drinks receptions to meetings.







Members only

**BACK DECK**

Located on the top floor of the House with views across London, host a private dinner or gathering in the Back Deck and make the most of the fully equipped bar.

SET-UP	Standing	Seated
CAPACITY	150	50







## THE LIBRARY

Invite your guests to a private drinks reception or gathering in this cosy space with a log fire, fully equipped bar and lounge-style seating.



Members only

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SET-UP

Standing

Seated

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CAPACITY

80

32

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## SAMPLE MENUS:

### SHARING MENU

£65 PER PERSON

#### STARTERS

Broad bean hummus, cassava crisps (pb)  
Cured salmon, cucumber, dill yoghurt  
Steak tartare, smoked oil, pine nuts  
Beetroot, harissa, goat's cheese (v)

#### MAINS

Brick chicken, confit tomato, lemon  
Atlantic cod, barley, artichokes  
Orecchiette, nettle pesto, chilli, sourdough (pb)  
Lamb leg steak, fennel, mint

#### DESSERTS

Sticky toffee pudding, vanilla ice cream  
Eton mess, black cherries (pb)  
Basque cheesecake, caramel

### BITES AND BOWLS

#### BITES

£4 EACH

Sticky chicken wings, honey, soy sauce  
Fried artichokes, lemon aioli (pb)  
Padron peppers, sea salt (pb)  
Steak tartare, sourdough  
Hash brown, Picante sauce (pb)  
Prawn cocktail, Marie Rose sauce, lettuce

#### BOWLS

£7 EACH

Mac and cheese, scamorza, parmesan (v)  
Fish and chips, tartar sauce  
Wood-fired cauliflower, harissa spread, pickled grapes (pb)  
Truffle and burrata tortellini, butter sauce (v)  
Salmon, samphire, peas, broad beans  
Steak and chips, bearnaise sauce

#### SWEET BITES

£4 EACH

Chocolate pot (pb)  
Vanilla cheesecake (v)  
Mini blondies (v)

### PEN YEN

£110 PER PERSON

Padron peppers, ponzu, lemon zest (pb)  
Tuna tataki, apple wasabi dressing, red shiso

Edamame, salted and sweet chilli  
Vegetable gyoza, shiitake, shiso, spicy ponzu (pb)  
Black cod and prawn gyoza, ponzu, wakame, lime  
Japanese fried cauliflower, gochujang, hemp seed (pb)  
Prawn tempura, spicy salt, wasabi

Yellowtail, truffle dressing, mizuna  
Spicy tuna maki, spicy mayo, tenkatsu  
Ebi ten maki, prawn tempura, truffle, tobiko, avocado  
Vegetable maki, shiitake, okra, shiso, green bean (pb)

Black cod, den miso  
British wagyu, yakiniku sauce  
Salmon, teriyaki sauce  
Tofu skewers, miso kosho, bubu arare, chives (pb)  
Aubergine, gochujang, ponzu, bubu arare (pb)

Broccoli, teriyaki, red amaranth  
Kimchi fried rice, spicy shallots, fried egg  
Robata corn, spicy butter

Mochi selection, matcha, mango, coconut  
Yuzu cheesecake, szechuan pepper

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.



## 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

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