

The Teat

at the End of the Universe

MORE THAN A MEAL. STEP INTO THE VOID.



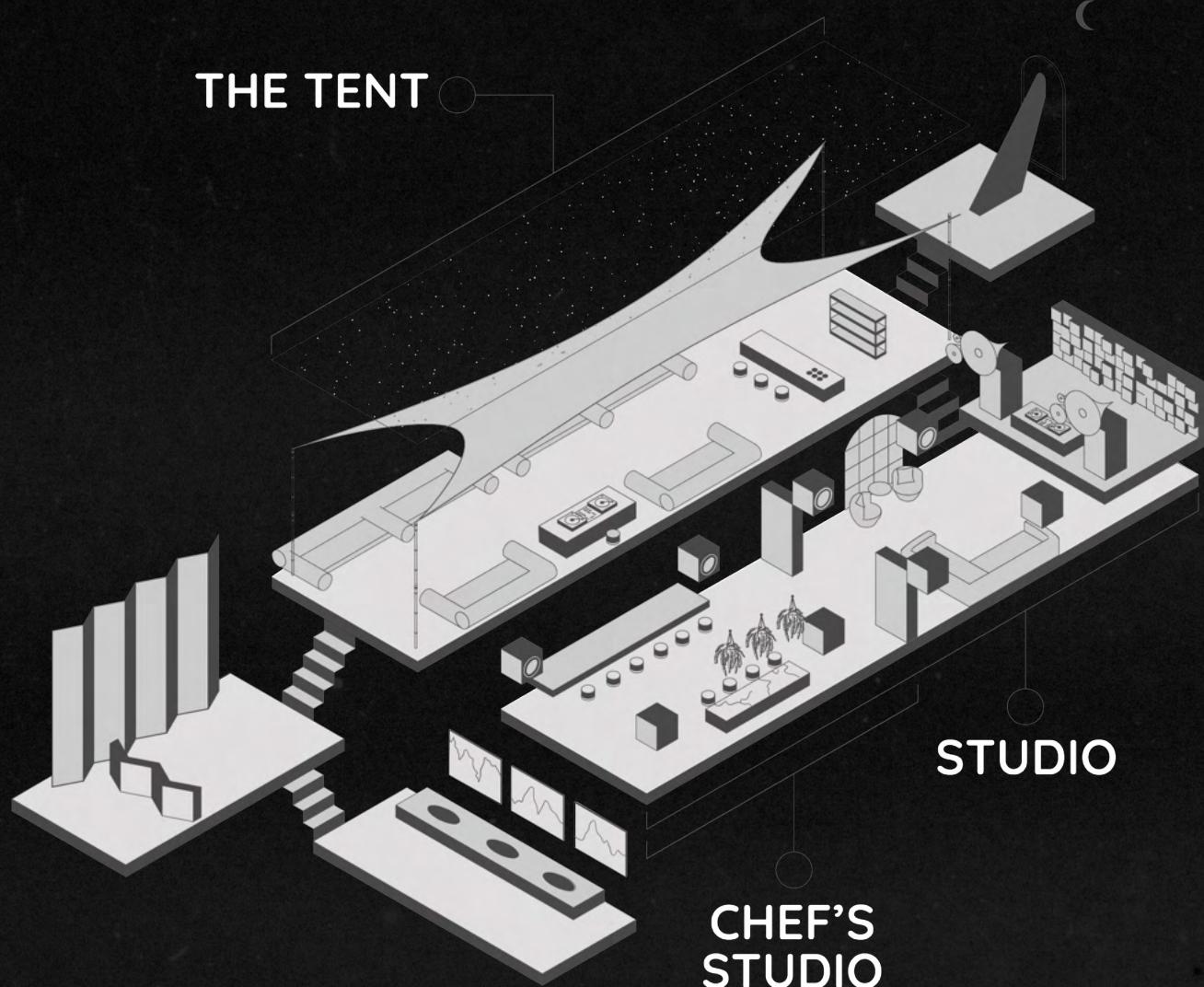
*WELCOME TO THE TENT AT 17 LITTLE
PORTLAND STREET, WHERE WE'RE MERGING
TOP-TIER GASTRONOMY WITH OUR HYPNOTIC
AFTER-DARK SCENE.*

*WE OPERATE A FUTURIST DINING CONCEPT
WHERE EXPERIMENTAL MENUS SET THE STAGE
FOR A SENSORIAL JOURNEY, AS DINNER FLOWS
EFFORTLESSLY INTO CLUB*

*IT IS AN EXPLORATION OF THE FUTURE OF
DINING AND AFTER-DARK CULTURE IN SOCIAL
SPACES.*

MORE THAN A MEAL. STEP INTO THE VOID.

The Tent



17 Little Portland Street is an experimental club and emerging cultural institution in central London, fusing music, food, and art to create a uniquely immersive after-dark experience. Rooted in artistic expression and club culture, its mission is to nurture emotional connections through carefully curated sensory environments.

THE SETTING

MORE THAN A MEAL. STEP INTO THE VOID.

MYTHOLOGY

There is a restaurant at the end of the universe. A floating tent, lost in space. Eating there is more than a meal. Before long, you drift into a trance, and there, the slow descent into the void begins.

Through stairways that seem to be portals, the tent connects to a dark club that feels like the underbelly of the cosmos. No one knows where or when the club exists. Some say it's at the edge of the universe, a rave at the end of time.

It's there the hypnotic state deepens, and reality begins to blur. You can't tell if you're awake or dreaming. At some point, it feels like you've always been there, and life on the outside was just a fleeting moment. Nothing else exists quite like it.



YOU SHOULD KNOW

- ☆ We're open Thursdays to Saturdays
- ☆ Chef's Studio 8pm / Dinner in The Tent 8:30pm / Club Opens 10pm
- ☆ Thursday is **UNDERGROUND** (cutting-edge electronic music, uniting a devoted and generally more youthful underground community)
- ☆ Saturday is **DISCO3000** (soulful and euphoric sounds that transcend generations)
- ☆ Friday is **RESIDENTS** (the bridge and the beating heart)
- ☆ Nocturn is a series of interventions in the built environment, social and material landscape of 17 Little Portland Street in collaboration with artists

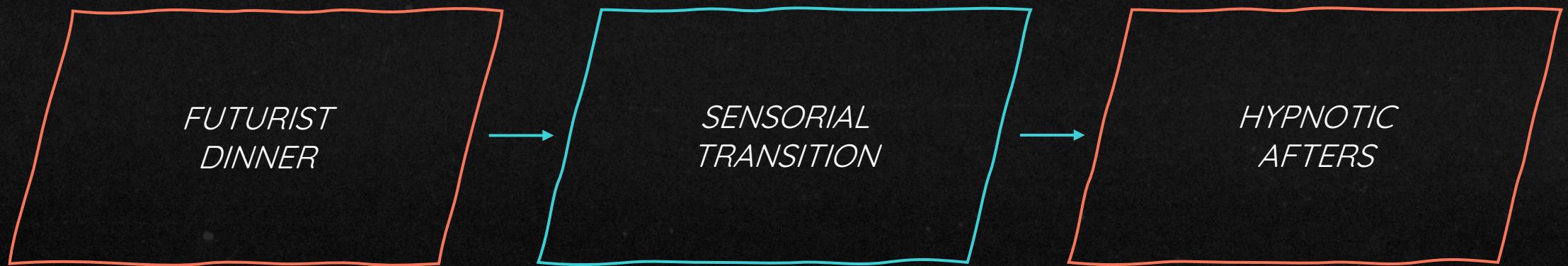
CLUB PHILOSOPHY

While it may appear that our focus lies in supporting artistic expression and nightlife culture, our higher mission is to deepen emotional and interpersonal connections among our guests through the creation of an immersive sensory environment, encompassing sound, light, aesthetics, texture, temperature, taste, smell, and human interaction.

At its core, our mission is to establish the necessary conditions for a collective mindset to thrive—and, if it be within the realm of possibility, a communal mind to emerge.

*O*UR DINNER EXPERIENCE IS HOW OUTSIDERS CAN
ACCESS THE SPACE AND IS DESIGNED TO TUNE THEIR
FREQUENCY TO OURS... BEFORE POST-DINNER
ASSIMILATION

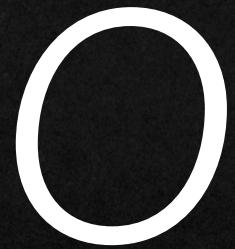
SENSORIAL EXPERIENCE



DINING CONCEPT

Our menu is Futurist, reflecting a world where food adapts to survival, mood, and culture in the face of transhuman change and environmental uncertainty; a vision of dining in futures both fragile and strange.

And yet even as the world drifts into shadow, people are pulled toward deeper escapes, drawn to sensorial and hypnotic experiences that come to define the after-dark scenes of the future.



*OUR DINING CONCEPT EXPLORES SOCIAL DINING IN
THE FAR FUTURE*



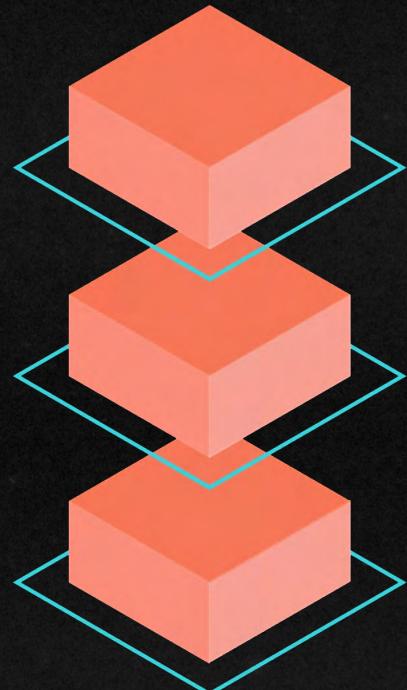
MENU BRIEF

Our menu is Futurist.

It imagines humanity's path forward — how we might eat, and what we'll be able to eat. The dishes use forward-thinking ingredients, engineered to enhance mood and wellbeing, and are presented with a conceptual aesthetic that envisions dining in the far future.

Enduring. Functional. Beautiful.

CORE PRINCIPLES OF FUTURIST FOOD



ENDURING

Ingredients that will persist and flourish as the world evolves.

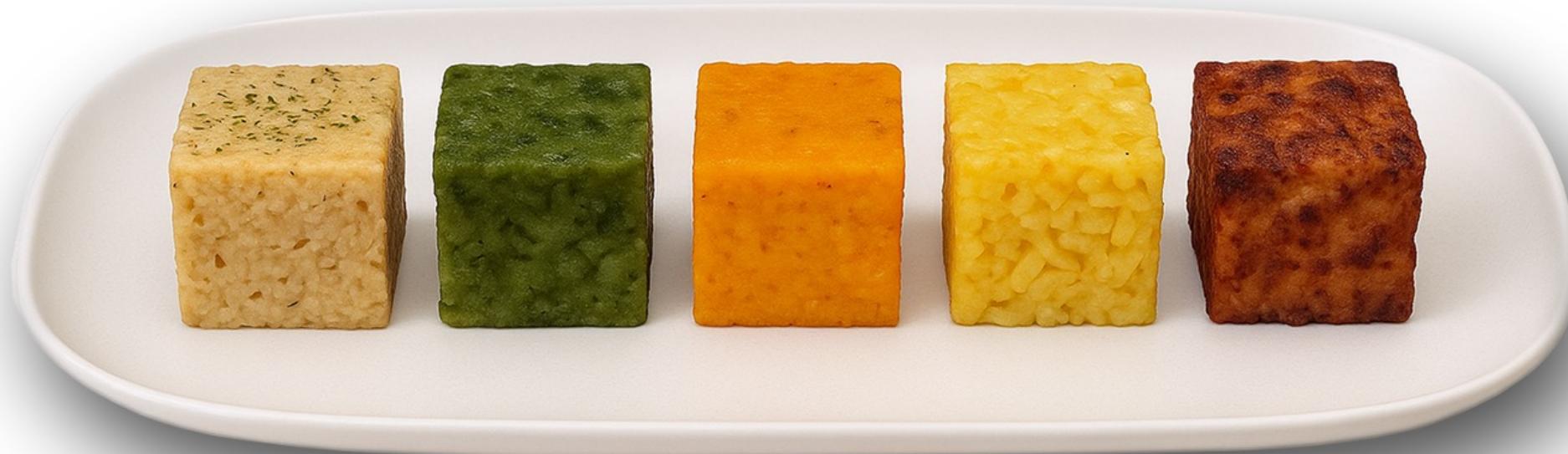
FUNCTIONAL

Engineered nutrition designed to uplift mood and enhance wellbeing.

BEAUTIFUL

An aesthetic that envisions how dining might look in the far future.

Bio-Bricks



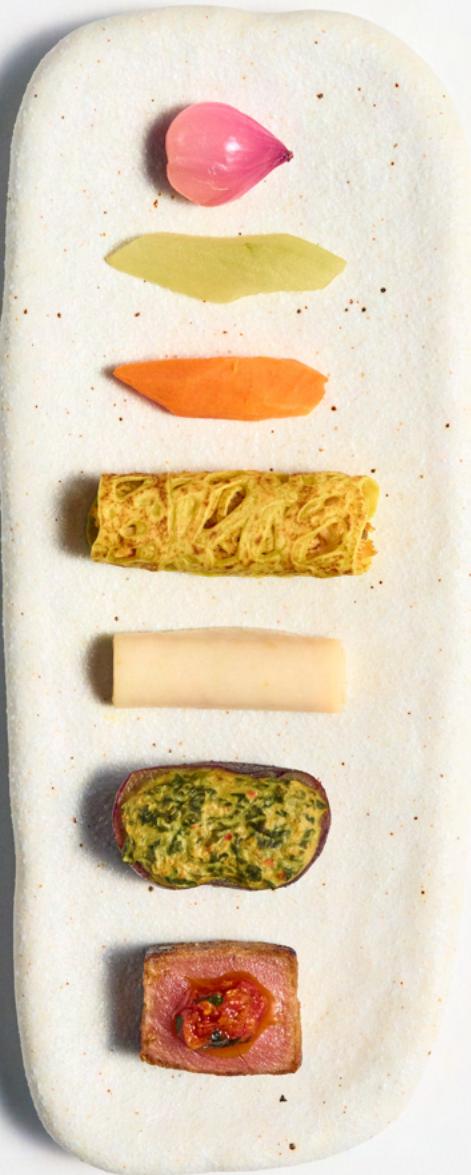
As humanity entered the 23rd century, synthetic diets had taken over.
Food was reduced to modular blocks: identical in form,
unique in flavour and nutritional function.

OUR DINING CONCEPT IS BUILT AROUND A FUTURIST MENU THAT EXPLORES THE FUTURE OF FOOD AND HOW TO FUEL GUESTS FOR PEAK AFTER-DARK PERFORMANCE



MORE ABOUT THE MENU

- ★ **Set Menu:** A fixed sequence of dishes served in one flow, each one carefully thought out to build on the last.
- ★ **Creative and Original:** The kitchen is encouraged to push boundaries, try bold ideas, and serve food you won't find anywhere else.
- ★ **Light and Energising:** Dishes are easy to eat, not too heavy, and designed to boost energy, focus, and stamina—setting you up for the night ahead.
- ★ **Futurist:** The cuisine leans toward a futurist style, with forward-thinking ingredients and mood-enhancing elements included where possible.



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at the End of the Universe

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