



Gordon Ramsay's Union Street Café, an urban ristorante in Southwark, is inspired by the casual glamour and laid-back luxe of Italy.

[Find out What's On](#)

[Discover our Event Spaces](#)

Groups & Private Dining Menus – [View](#)

Festive Menus From £45pp

Standing Event Menus – [View](#)

Canapés From £17pp

Bowl Food From £4

Breakfast & Meeting Menus – [View](#)

Breakfasts From £16pp

Day Delegate Rate From £45pp


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](tel:02075921373)
or email groupsandevents@gordonramsay.com

www.unionstreetcafe.co.uk

47-51 Great Suffolk Street, London, UK, SE1 0BS

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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 in the Private Dining Rooms will be added to your final bill.

GROUPS & PRIVATE 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

FESTIVE MENU

Jerusalem artichokes soup, wild mushrooms & winter truffle (v)

Tuna crudo, Sicilian citrus, fennel & dried olives

Beef & pork sausage, Spello's lentils, robiola, winter truffle

Stracciatella d'Andria, turnip tops, chili & "pane fritto" (v)

Risotto, radicchio, walnuts & smoked ricotta (v)

Red wine rigatoni, Fallow deer, red cabbage & Castelmagno

Salted cod, leeks, soft polenta & mushrooms

Guinea fowl, savoy cabbage, truffle mash & chestnuts

Traditional panettone, chocolate & coffee whipped cream

Union Street chestnut meringata

Bunet – Chocolate & amaretti budino

Union Street homemade gelato/sorbet

£45.00 per guest

Includes Christmas crackers

(Add another course, Primi, for £10.00pp)

Enhance your experience with an addition of:

Chef's Selection of three Assagini (from the canapé menu) **£5.00 per person**

Additional selection of three cheeses **£10.00 per person**

Additional sides **£4.00 per person**

Tea/Coffee & Italian chocolate truffles **£3.00 per person**

Gordon Ramsay book **£20.00 per book**

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MENU TWO

Antipasti

Gratinated Italian eggs, mushrooms, Castelmagno & winter truffle (v)
Spello's chickpeas soup, guanciale, mussels & winter truffle
Apulian burrata, cime di rapa, anchovies, chilli & "pane fritto"
Fassona bresaola, apples, radicchio tardivo, pecorino & walnuts

Secondi

Chestnuts rigatoni, smoked leeks, gorgonzola & hazelnuts (v)
Pork sausage, prosecco, robiola & winter truffle risotto
Beef tagliata, Borettane onions, ricotta, red cabbage & vincotto
Monkfish, speck, lentils, black cabbage & winter truffle

Dolci

Traditional panettone & coffee whipped cream
Bunet - Chocolate & amaretti budino
Union Street homemade gelato/sorbet
Union Street chestnut meringata

£50.00 per person

(Add another course, Primi, for £10.00pp)

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Additional selection of three cheeses £10.00 per person

Additional sides £4.00 per person

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BREAKFASTS & MEETING MENUS

BREAKFAST

Fresh juices (orange, pineapple, apple)
Fresh pastries (croissant, pain aux raisins, muffins)
Seasonal fresh fruit salad
Vanilla yoghurt and granola
Toast and preserves
Tea and coffee

£16.00 per person

DAY DELEGATE RATE

Room hire from 9.00am to 4.30pm
Tea, coffee and pastries on arrival
Mid-morning break to include tea, coffee and biscuits
Cold working lunch
Mid-afternoon break to include tea, coffee and biscuits
Mineral water and cordials throughout the day
Plasma screen
£45.00 per person

The following additional options are available:

Three course lunch menu

Price on request

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STANDING EVENT MENUS

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CANAPÉ MENU

Savoury selection

Chicken coujons & truffle mayo
Sicilian aubergine, leccino EVOO & cacioricotta (v)
Foamy buffalo mozzarella, "pane fritto" & dried olives (v)
24 months aged Parmigiano Reggiano (v)
Arancini pizzaiola (v)
Pizzette selection (3 type)
Seasonal croquette
Seasonal bruschetta (v)
Bresaola, gorgonzola & pecan nut bocconcini
Cerignola olives (v)
Truffle marinated salami
Speck, stracchino & radicchio focaccia
Deep fried prawns & spicy mayo
Mixed salted nuts (v)

Sweet selection

Chestnuts meringata
Chocolate or seasonal fruit crostatina
Tiramisu
Hazelnut cake

Selection of 5 canapés for £17.00 per person

Selection of 7 canapés for £19.00 per person

Selection of 10 canapés for £23.00 per person

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STANDING EVENT MENUS

BOWL FOOD MENU

Savoury selection

Rigatoni, smoked leeks & gorgonzola (v)

Radicchio, smoked ricotta & walnuts risotto(v)

Arancini pizzaiola(v)

Seasonal croquette

Beef meatballs & pecorino

Spicy octopus

Sweet selection

Seasonal fruit panna cotta

Chesnuts meringata

Tiramisu

£4.00 per portion per person

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WINE & DRINKS LIST

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CHAMPAGNE & SPARKLING WINE

1021	Prosecco Ca di Alte, Veneto, Italy NV	£36.00
1002	Ettore Germano, "Rosanna", Brut Rose', Piedmont, Italy NV	£58.00
1008	Ayala Brut Majeur, Extra Age for Gordon Ramsay, France NV	£65.00
1017	Ferrari, Maximum, Tentino-Alto Adige, Italy NV	£69.00
1003	Nyetimber Classic Cuvée, West Sussex 2010	£82.00
1016	Dosnon, Blanc de Noirs NV	£84.00
1005	Bruno Paillard Premiere Cuvée, NV	£91.00
1013	Besserat de Bellefon, Cuvée des Moines Rosé, NV	£104.00
1012	Besserat de Bellefon, Cuvée des Moines Blanc de Blancs, NV	£104.00
1006	Bollinger Rosé, NV	£112.00
1009	Bollinger La Grande Année, 2005	£169.00
1010	Dom Pérignon, 2006	£220.00

WHITE WINE

3143	Sauvignon/Malvasia, 'Il Pumo', San Marzano, Apulia, Italy 2016	£26.00
3001	Trebbiano d'Abruzzo, Gianni Masciarelli, Abruzzo, Italy 2016	£30.00
3033	Falanghina, Di Majo Norante, Italy 2015	£35.50
3071	Droppello, Toscana Bianco, Fertuna, Italy 2016	£39.00
3154	Custoza Bianco, Le Vigne di San Pietro, Veneto, Italy 2016	£42.00
3022	Lugana, Ca dei Frati, Lombardy, Italy 2016	£48.00
3100	Soave Classico, Monte Carbonare, Suavia, Veneto, Italy 2015	£50.00
3020	"Costa de Posa", Cantina Cinque Terre, Liguria, Italy 2015	£57.00
3059	Langhe Riesling, G.D. Vajra, Piedmont, Italy 2015	£80.00
3167	Meursault Les Vireuils, Dom. Dupont Fahn, Burgundy, France 2014	£95.00
3168	Red Shoulder Ranch Chardonnay, Shafer, Napa Valley, USA 2014	£122.00

ROSE WINE

2000	Provence Rosé, Gris de Gris, Domaine Petit Chaumont, France 2016	£29.00
2010	Château Val Joanis, Tradition, Luberon, France 2016	£37.00
2001	Massaya Rosé, Massaya, Lebanon 2015	£40.00

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RED WINE

5148	Negroamaro 'Il Pumo', San Marzano, Apulia, Italy 2015	£25.00
5063	Syrah, Luma, Cantine Cellaro, Sicily, Italy 2015	£33.00
5150	Primitivo di Manduria 'Talo', San Marzano, Apulia, Italy 2015	£37.00
5062	Montefalco Rosso, Adanti, Umbria, Italy 2012	£43.00
5085	Crozes-Hermitage, "Meysonniers", Chapoutier, Rhone, France 2014	£48.00
5079	Barbera d'Alba, G.D. Vajra, Piedmont, Italy 2015	£55.00
5127	Syrah, London Cru Urban Winery 2014	£58.00
5125	Chateau Rahoul, Graves, France 2011	£64.00
5006	Pinot Nero, Franz Haas, Alto Adige, Italy 2014	£70.50
5152	Barbaresco 'Reyna', Michele Chiarlo, Piedmont, Italy 2013	£78.00
5027	Brunello di Montalcino, Tenuta Argiano, Tuscany, Italy 2012	£87.00

DESSERT & FORTIFIED WINE

2522	Tokaji, Aszú, Disznókő, Hungary 2013	50cl	£53.00
2519	Château Roumieu, Sauternes, France 2014	75cl	£59.00
2029	Barros Tawny, Duoro, Portugal 10yrs	75cl	£60.00
2006	Maury Mas Amiel, Languedoc Roussillon, France 2013	75cl	£69.00

MAGNUMS

White

6019	Pouilly-Fume, Andre Dezat, Loire Valley, France 2015	£95.00
6003	Greco di Tufo, Cutizzi, Feudi di San Gregorio, Campania, Italy 2016	£107.00
6002	Gavi di Gavi, Montessoro, La Giustiniana, Piedmont, Italy 2015	£116.00

Red

6012	Solanera, Bodegas Castano, Yecla, Spain 2012	£86.00
6015	Primitivo di Manduria, '62 Anniversario', San Marzano, Apulia, Italy 2012	£133.00
6005	Barbaresco, Produttori del Barbaresco, Piedmont, Italy 2012	£178.00

OTHER DRINKS

Beers (bottles) from £5.00	Spirits (35ml) from £5.00
Cocktails from £9.00	Mineral water from £3.50
Soft drinks from £3.25	Tea and Coffee from £3.50

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