

mallow

private hire

canary wharf

seats up to 50 guests

available monday to friday, from 08:00-12:00,
for parties of ten or more guests.

also available monday to thursday, from 12:00, with a
minimum spend of £2000 per two hour seating.



borough market

seats up to 50 guests

private hire is available monday to thursday, from
09:00 - 11:30, for parties of 10 or more guests



screen hire available. complimentary when dining, or £4 per guest for hot drinks (unlimited tea & filter coffee).

price excludes a 12.5% service charge. we require a deposit of 50% of the dining cost to secure the booking, fully refundable if cancelled 48+ hours in advance. any decorations brought to mallow will need to be removed and disposed of appropriately by the organiser after the event. contact our events team for further venue information or to discuss your event enquiry in detail at events@mallowlondon.com

breakfast at mallow

menu 1: grazing table £22 per guest

fresh juice and allpress filter coffee

cherry granola pot

crème brûlée brioche french toast

kimchi croque bites

achiote humus bites bites

scrambled tofu pots

sourdough baguette

seasonal jams + butter

menu 2: light £17 per guest

choose: scrambled tofu muffin or urid dahl

cherry granola pot

fresh juice and a hot drink

menu 3: hearty £30 per guest

choose: full english breakfast or thali brunch plate

crème brûlée brioche french toast

fresh juice and a hot drink

all guests will need to order from the same menu. this is a sample menu, our menus change seasonally. please ask for the latest menu. all our dishes are plant-based. not all ingredients are listed on the menu. speak to our team if you have any allergies or intolerances.



mallow

canary wharf

group dining

choose two or three courses

small plates:

chorizo croquettes, son dumplings or roast beetroot

big plates:

roast pepper sweet potato laksa, pimento sosis or chick'n parmesan burger

afters:

crème brûlée, date molasses sticky toffee or dark chocolate passion fruit sachertorte

weekdays before 6pm:

2 courses for £20

3 courses for £25

weekdays from 6pm:

2 courses for £25

3 courses for £30



price excludes a 12.5% service charge. pre-order to be submitted three days before the event. all our dishes are plant-based. not all ingredients are listed on the menu. please speak to a member of staff if you have any allergies. this is a sample menu, our menus change seasonally. please ask for the latest menu.

canapes & cocktails at canary wharf

savoury canapes | £15 per guest

cerignola olives, kari leaf oil

pakora okra, cajun toasted coconut, mango pepper sauce

poppadom snack pickle plate – green chilli poppadom, methi cracker, plantain crisps,

sesame rice crackers, pickled daikon, kimchi, herb chutney, beetroot raita

naan crostini, hummus, achiote cauliflower, candied jalapeño

chorizo croquettes, preserved lemon aioli, fried sage

son dumplings, goma dare, hot & sour daikon pickle

porcini walnut date filo rolls, confit celeriac cream

beetroot tempeh smash sliders – kim chi, sesame chilli mayonnaise

dessert canapes | £10 per guest (£8 as top up with savoury canapes)

lemon snaps, pear pine nut truffles, dark chocolate mendiant, saffron almond nankhatai,
fresh fruit, raspberry chocolate brownie bites, peanut butter protein bites

drinks | £11 per guest (includes two cocktails)

spiced apple old fashioned

mallow garden martini

grapefruit thyme negroni

+ 10% party discount on wine and beer

for parties of 10 or more. price excludes a 12.5% service charge. drinks pre-order to be sent three days before the event.

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