

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
morello cherry granola pot
churro brioche french toast
kimchi croque bites
cauliflower hummus bites
scrambled tofu pots
mini pancakes
fresh fruit skewers

menu 2: light £17 per guest

choose: scrambled tofu bap
morello cherry granola pot
fresh juice and a hot drink

menu 3: hearty £30 per guest

choose: full english breakfast or menemen meze
churro 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.



group dining menu

2 courses for 27 | 3 courses for 35

smaller

green oil gyoza

pan fried dumplings, crispy green chilli oil, ginger teriyaki

courgette samphire carpaccio

whipped mascarpone, preserved lemon, sesame za'atar

shiitake & chestnut mushroom croquettes

umeboshi mayonnaise, plum ketchup

medium

green amok

fragrant cambodian spiced coconut curry, lemon grass stir fried aubergine & greens, heirloom carrot daikon, five spice tofu, coconut rice

zucchini lasagna bianca

pan-finished, cherry tomato scarpariello, oregano-toasted seeds, salad

mallow house burger

signature fried plant chick+n, amba pickle glaze, roast pepper taktouka, pimento mayo, brioche bun, pickles, lemon pepper fries

afters

crème brûlée

vanilla custard, thyme poached apricot, apricot coulis, lemon snap

chocolate caramel layered mousse cake

rich chocolate ganache & salted caramel mousse, burnt orange tuille

pistachio raspberry tart

pistachio crust, raspberry curd, raspberry coulis, vanilla mascarpone



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

garden pickles: crunchy aromatic seasonal vegetables

padron pepper skewer: smokey peanut chilli oil, satay

shiitake & chestnut mushroom croquettes: umeboshi mayonnaise, plum ketchup

makhani mille feuille: crunchy layered potato cubes, cashew makhani sauce

green oil gyoza: pan fried dumplings, crispy green chilli oil, ginger teriyaki

vada pav slider: spinach bonda in a turmeric milk bun, chutney, firey luna miris

amba cauliflower hummus: pickled mango dressing, fenugreek cauliflower, naan

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

chocolate hazelnut barfi

mango achar pâte de fruit

fresh fruit skewers

raspberry chocolate brownie bites

peanut butter protein bites

pistachio raspberry tart

drinks | £11 per guest (includes two cocktails or mocktails)

spiced apple old fashioned | mallow garden martini | grapefruit thyme negroni

coco key lime *non-alcoholic*

+ 10% party discount on wine, beer and cider

for parties of 10 or more. price excludes a 12.5% service charge. drinks pre-order to be sent three days before the event. this is a sample menu, our menus change seasonally. please ask for the latest menu.

