

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.



mallow is a celebration of innovative plant based cuisine. internationally inspired food in a beautifully designed space, with an overflow of warm hospitality.

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

our set menus breakfast

menu 1: grazing table *£22 per guest*

fresh juice and allpress filter coffee
morello cherry granola pot
brioche french toast
rarebit bites
white bean hummus bites
scrambled tofu pots
mini pancakes
fresh fruit skewers



menu 2: light *£17 per guest*

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

menu 3: hearty *£30 per guest*

choose: full english breakfast or thali brunch
brioche french toast
fresh juice and a hot drink

price excludes a 12.5% service charge. 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.



our set menus lunch & dinner

2 courses for £27 | 3 courses for £35

smaller

pan-fried dumplings

crispy green chilli oil, black vinegar

fennel citrus salad

bitter leaves, caper bagna càuda, fried capers

root chop croquettes

lime pickle mayonnaise, szechuan ketchup

medium

ohn no khao swè

caramelised onion coconut cream, chickpea tofu, noodles, sweet potato, leek

porcini ragu lasagna

pan-finished slice, confit garlic cream, truffle oil, salad

mallow house french dip

glazed grilled mushrooms, pickles & caramelised onion in a brioche sub roll, served with a red wine gravy, celeriac remoulade slaw & lemon pepper fries

afters

ras malai crème brûlée

saffron infused cream, poached apricots, pistachio, rose

chocolate ganache pudding

rich warm cake, rosemary crème anglaise

tarte citron

lemon tart, sour cherry coulis, cherry chantilly, macaron shell shards

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.



our set menus canapes & cocktails

savoury canapes | £15 per guest

garden pickles: crunchy aromatic seasonal vegetables

shan tofu: chickpea tofu fritters, seeni sambol, smoked red pepper cream

root chop croquettes: lime pickle mayonnaise, szechuan ketchup

black sesame shiitake toast: charcoal brioche, cranberry sweet & sour dressing

pan-fried dumplings: crispy green chilli oil, black vinegar

fennel citrus cups: bitter leaves, caper bagna càuda, fried capers

white bean confit garlic hummus: citrus almond pesto

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

cherry brandy truffles

fresh fruit skewers

raspberry chocolate brownie bites

peanut butter protein bites

lemon tart

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

old fashioned

martini

spritz

pink citrus spritz *non-alcoholic*

+ 10% party discount on wine, beer & 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.

