

mallow

private hire



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 filter coffee

blackberry yoghurt

tiramisu french toast, espresso anglais

pistachio french toast, cherry compote

creamy mushroom crostini, salsa verde

tahini chickpea pita bruschetta, red chilli

scrambled tofu

fresh fruit skewers

menu 2: hearty £30 per guest

choose: full english breakfast or market meze

choose: tiramisu french toast or pistachio cherry 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.



our set menus: lunch & dinner
2 courses for £32 | 3 courses for £40

smaller

sweet potato ajvar, roast peppers, smoked almonds
shan tofu, piquillo pepper cream, caramelised red onion, basil
bitter leaf salad, citrus, fennel, caper berries, valencia orange
citronette, candied pine nuts

medium

mallow chick+n burger, fried chick+n, saffron aioli, onion
jam, rocket, grated parmesan, salsa verde, served with
rosemary salt chips and fennel & parsnip remoulade

coconut pasanda, almond cashew sauce, cauliflower, tofu,
okra, butter-cooked apricot & currant, basmati rice

heirloom carrot fattoush, beetroot, pomegranate, citrus,
pistachio dukkah, sweet harissa, sourdough croutons, labneh

afters

crème brûlée, vanilla bean custard, macerated blackberries

pistachio tres leches, soaked pistachio sponge,
pistachio anglaise

chocolate rosemary tart, olive oil base, sour cherry compote,
white chocolate mousse, pine nut praline

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

cocktail olive mix

mojo rojo croquettes, saffron aioli

gyoza, fried garlic

swede & potato hash browns, red onion jam, horseradish aioli

smashed potatoes, salsa verde, saffron aioli

padron pepper skewer, ajvar

tahini chickpea pita bruschetta, red shatta

cauliflower carrot pakora, apricot harissa

dessert canapes | £10 per guest

(£8 as top up with savoury canapes)

dark chocolate rosemary tart

chocolate sea salt truffles

fresh fruit skewers

pictachio tres leches bites

+ 15% 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.

