

# SOCI<sup>a</sup>L EVENTS



THE SOCI<sup>a</sup>L COMPANY

Founded by Jason Atherton, partnering with Irha Atherton, The Social Company has some of London's best dining spaces available for private hire. Each of our award-winning restaurants has its own identity, linked by fine, world-class food, great service and informal settings.

From intimate dinners to festive feasts, we've collaborated with top designers to create spaces that blend elegance with warmth.

Our dedicated team is here to make your event as seamless and special as possible, whether it's a relaxed bistro meal, cocktails, or an exclusive tasting menu.



## **SOCIAL SPACES**

### **SAEL**

St. James

Lunch and Dinner seating capacity: 80

THE BLIND PIG: 80 guests

EXCLUSIVE HIRE: 180 guests for standing drinks and canapés  
250 guests for both the restaurant and The Blind Pig

### **CITY SOCIAL**

The City

PRIVATE DINING SUITE: Up to 22 guests seated

CHEF'S TABLE: Up to 10 guests

PRIVATE DINING ROOM: Up to 30 guests seated, 40 guests standing

SOCIAL24 BAR: Up to 100 guests standing, 80 guests seated

THE RESTAURANT: Up to 100 guests seated, 150 guests standing

EXCLUSIVE HIRE: 200 guests standing

### **LITTLE SOCIAL**

Mayfair

PRIVATE DINING ROOM: Up to 6 guests

EXCLUSIVE HIRE: Up to 55 guests seated or standing

### **THREE DARLINGS**

Chelsea

CAPACITY: 75 guests

TERRACE: 30 guests

### **ROW ON 5**

Savile Row

CAPACITY: 30 guests seated, 120 guests standing

# Sael

*“A restaurant for anyone, for any time  
and for any occasion”*

**DAVID ELLIS - THE STANDARD**



## The Restaurant

### Dining Room

A spacious and stylish area, capturing the vibrancy of the Cool Britannia era. Ideal for large groups and exclusive hire.

Lunch and Dinner seating capacity: 80 guests

### Counter Bar

A dynamic space overlooking the cocktail bar, offering an entertaining atmosphere.

Suitable for up to 11 seated guests

### Chef's Table

Offering a direct view of the open kitchen, this intimate spot is perfect for smaller groups.

Suitable for 6 seated guests

### Terrace

A semi-private outdoor space, perfect for warm weather gatherings.

## THE BLIND PIG

### Bar

A sleek and sophisticated cocktail bar offering a vibrant and energetic setting.

Suitable for up to 8 seated guests

### Lounge

An edgy, understated bar lounge space where art and attitude intersect. The venue, decorated with works from the Young British Artists (YBA) movement, features a DJ booth for late-night entertainment, making it the perfect spot for exclusive after-parties.

Suitable for up to 32 seated guests



## Private Dining Room

### An Intimate, Fully Private Area

Our private dining room, located upstairs at The Blind Pig Bar, is available from 12:00 PM to 3:30 PM and comfortably accommodates up to 12 guests.

For dinner, we also offer exclusive hire of The Blind Pig Bar, with capacity for 15 to 40 guests.

The Blind Pig Bar is also available for morning meetings, coffee breaks, conferences bookings.



## Sael

SPRING 2025

### SNACKS

Laminated brioche, Guinness and treacle butter 5.5

Marmite English custard tart 6.5 each

*Add Umai Caviar +5.5*

Tempura Rock oyster, Sarson's 'scraps' 6 each

Oysters baked with XO sauce, yesterday's sourdough 6 each

'Fish & Chips' 6.5

Red pepper 'nduja, crème fraiche, puntarelle, sourdough boule 8.50

Welsh wild garlic flat bread, 36 month aged Parmesan 10

### TO START

Baked delicata pumpkin, sesame, soya roasted pumpkin seeds, feta 11

Mount Vesuvius tomato and Charentais melon, lardo and aged sherry vinegar 10.5

Wood fire Port roasted figs, stracciatella and cobnut hummus 14

Endive Caesar salad, smoked bacon, pickled apple, Stilton, pimento 12.5

Smoked potatoes, ampersand cultured butter, fermented onions 13

Orkney scallop, razor clams and smoked leeks 19.5

Salt baked celeriac and kohlrabi, candied walnut dressing, pickled maitake 14

Cornish mackerel, jalapeño, BBQ pineapple and lime 17.5

### SKEWERS

Calamari and lardo, chimichurri 13.5

Devon hogget belly, seaweed gremolata 11

Celeriac shawarma, braised red cabbage, yoghurt 9

### BEEF & BONE MARROW PIE 34

Braised aged beef shin, bone marrow, snail ragout,

smoked garlic and parsley butter, mash potato

### MID PLATES

Charred Lincolnshire broccoli stem, preserved lemon, tempura scraps and seaweed 16

Black truffle and ricotta tortellini, aged parmesan rind sauce, Lyonnaise onion 26

Gochujang grilled cuttlefish, soy-braised pork cheek dressing 23

Native lobster, prawn and scallop lasagna baked in lobster bisque 29

Aubergine schnitzel, fried cacklebean egg, vegan 'nduja, salsa verde 23

### FROM THE EMBERS

Shorthorn sirloin 15 / 100g

Aberdeen Angus ribeye 16 / 100g

Fillet on the bone 52

Short horn T-Bone 13 / 100g

Cote de Boeuf 13 / 100g

Devon white chicken (half boneless) 31

Aged Blythburgh pork chop, charcuterie sauce 34

Tronçon of aged brill on the bone 16 / 100g

Day boat fish of the day (Market price)

Cornish lobster, rice, coral butter (half) 38

Cauliflower steak marinated in coconut yoghurt 19.5

*Bearnaise, Sael gravy, chimichurri 2.5*

### SIDES

Salt and vinegar Koffman chips 6.5

Broccoli, lemon and smoked anchovy 7.5

Pot roasted hispi cabbage, brown butter, miso 8.5

Sael salad 6.5

Mash and chicken gravy 8.5

Swede over embers, XO sauce, crispy Sea lettuce 7.5



CITY SOCIAL



*"A City power spot that can double as ultimate romantic date location? Yes, City Social really is that good"*

**BILL PRINCE, GO**

CITY SOCIAL

**CITY SOCIAL****PRIVATE DINING SUITE:**

22 guests seated

**PRIVATE DINING ROOM:**

Up to 40 guests standing, 30 guests seated

**CHEF'S TABLE:**

Up to 10 guests

**SOCIAL24 BAR:**

Up to 100 guests standing, 80 guests seated

**THE RESTAURANT:**

Up to 100 guests seated, 150 guests standing

**EXCLUSIVE HIRE:**

Up to 200 guests standing Located on the 24th floor of Tower 42, Michelin-starred City Social is a show-stopping venue for a private party, with Art Deco detailing and wraparound views of the City of London. The food is creative yet simple, showcasing the best of British ingredients.

**PRIVATE DINING SUITE & PRIVATE DINING ROOM**

We have two private dining rooms which both provide a chic and stylish setting for a business lunch or celebratory dinner, for seated dinners or standing receptions.

**CHEF'S TABLE**

The Chef's Table provides an exclusive fine dining experience for up to 11 guests, with a window through to the City Social kitchen.

**EXCLUSIVE HIRE**

For a truly spectacular event, City Social can be hired exclusively for up to 200 guests standing. Beginning with cocktails and canapes in the spacious bar, guests can move through to the restaurant for dinner, before returning to the bar for drinks and dancing afterwards.

**SOCIAL24 BAR**

The bar at City Social can also be hired semi-exclusively for groups of up to 100, with inventive cocktails and modern bar snacks.



## STARTERS

<b>Isle of Wight Tomato Salad   19</b> Whipped goat's cheese, watermelon, yuzu kosho, black olives, ponzu	<b>King Prawn &amp; Lobster Raviolo   24</b> Smoked hay butter, courgette & basil, shellfish bisque	<b>Organically Reared duck liver   29</b> Yorkshire rhubarb & ginger, fennel pollen, hazelnuts, brioche
<b>Roasted Orkney Scallop   24</b> Truffle mash, apple purée, celeriac	<b>Brixham Crab   22</b> Nashi pear, pickled mooli, dill, celery & samphire, yuzu	<b>Dexter Beef Tartare   22</b> Horseradish, tarragon emulsion, crispy potatoes, togarachi

## MAINS

<b>Herdwick Lamb   42</b> Loire Valley white asparagus, wild garlic mash, crispy lamb belly, Amalfi lemon, lardo di Colonnata	<b>Merryfield Duck   42</b> Heritage beetroot, confit quince, lingonberry sauce, tardivo salad
<b>Line-Caught Sea Bass   39</b> Koji glazed maitake mushrooms, vadouvan, tempura St Austell Bay mussel	<b>Newlyn Cod   38</b> Roasted morels, cockle & pancetta Bordelaise, braised leeks, wild garlic

## FROM THE JOSPER GRILL

<b>Hereford prime beef Fillet   56</b> Triple-cooked chips, salad, béarnaise & peppercorn	<b>Hereford prime beef Sirloin   46</b> Triple-cooked chips, salad, béarnaise & peppercorn	<b>Hereford prime beef Ribeye   48</b> Triple-cooked chips, salad, béarnaise & peppercorn
<b>Hereford prime Côte de Bœuf   112</b> Hash brown, black garlic emulsion, celeriac remoulade, ox cheek bordelaise (for 2)	<b>Cornish Monkfish Meunière   36</b> Crispy capers, lemon, parsley & brown butter	<b>Devon White Chicken Chasseur   79</b> Pancetta, truffle mash, tarragon & braised mushrooms (for 2)

## SIDES

<b>Mashed Potato   7</b>	<b>Triple-Cooked Chips   8</b>	<b>Green Bean &amp; Truffle Salad   9</b>
<b>Leaf Salad, Blue Cheese Dressing   5</b>	<b>Braised Red Cabbage   9</b>	<b>Tenderstem Broccoli   7</b>

Discretionary 12.5% service charge will be added to your final bill. All prices include VAT.  
Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our cheese is made from raw milk.  
Please refer to your waiter for more information.

## DESSERT

<b>Lemon meringue parfait</b> <i>Jurançon, Domaine de Sauch, South West, France 2019</i>	<b>13</b>	<b>100ml</b>
<b>Bitter chocolate delice, blood orange sorbet, crystalised chocolate</b> <i>Maury Tradition Domaine de la Coume du Roy, Roussillon, France, 2015</i>	<b>13</b>	<b>15</b>
<b>Apple tarte tatin, vanilla ice cream, caramel sauce (for 2)</b> <i>Castelnau de Suduiraut, Sauternes, Bordeaux, France, 2016</i>	<b>26</b>	<b>18</b>
<b>Rhubarb crumble soufflé, stem ginger ice cream (Please allow 20 minutes)</b> <i>Muscadet de Beaumes de Venise Solera, Domaine de Coyeux, Rhone, France</i>	<b>15</b>	<b>14</b>
<b>'The Ice Cream Game'</b> <i>Moscato d'Asti, 'Moncuca', Fontanafredda, Piedmont, Italy 2022 375ml</i>	<b>13</b>	<b>45</b>
<b>Selection of 3 or 5 cheeses served from our cheese trolley</b>	<b>15/20</b>	
<b>Taylor's 20 YO Tawny</b>		<b>24</b>
<b>From the Coravin</b>		<b>50ml 100ml</b>
<i>Vin de Constance, Klein Constantia, South Africa, 2019</i>	<b>18</b>	<b>36</b>
<i>Passito di Pantelleria 'Ben Rye', Donnafugata, Sicily, Italy 2021</i>	<b>19</b>	<b>38</b>
<i>Tokaji Aszu 5 Puttonyos, Dorga, Tokaji, Hungary 2013</i>	<b>16</b>	<b>32</b>
<i>Chateau d'Yquem, Premier cru classe Sauterne, Sauternes, France 1996</i>	<b>60</b>	<b>120</b>

Discretionary 12.5% service charge will be added to your final bill. All prices are including VAT. Please advise us of any Allergy, intolerance or dietary requirement before ordering. Some cheeses are made with raw milk.

*Little*  
**SOCIaL**

*“Little Social is perfectly lovely, the service is wholly attentive and brimming with smiles, bells and whistles”*

**GRACE DENT - THE STANDARD**



## LITTLE SOCIAL

Little Social focuses on seasonal, accessible ingredients and brings the best of British produce to the table. With stylish interiors, it is relaxed with a friendly atmosphere that makes it ideal for more informal events.

### PRIVATE DINING ROOM

Tucked away at the back of the restaurant with a sliding door for full privacy, Little Social's private dining room can be booked for an intimate lunch or dinner for up to 6 guests.

**EXCLUSIVE HIRE** Centrally located in Mayfair, Little Social is the perfect choice for larger parties, corporate events and celebrations for up to 55 guests seated or standing.

### LOCATION

Little Social  
5 Pollen Street  
London  
WIS 1NE Tel





## STARTERS

La Latteria burrata, Yorkshire rhubarb, pickled pears

Cornish crab salad, brown crab mayonnaise, sea herb salad

Lake district beef flank tartare, egg yolk, celeriac remoulade

Salt baked beetroot, goat curd, stilton, walnuts (vg)

## MAINS

Roast North Sea cod, haricot beans, pancetta

Chargrilled pork chop, chanterelle, Parisian sauce

La Tua rigatoni, walnut pesto, pecorino

Roasted pumpkin risotto, roquefort, walnuts (vg)

280gr Sirloin - 35 Day dry aged, frites, salad & bearnaise (*£15 supplement*)

## DESSERTS

Crème caramel

Bakewell tart, red fruit compote, crème fraiche

Cheese selection, spiced plum chutney

Fruit salad (vg)

## SIDES 6

Crushed Potatoes

Seasonal Vegetables

Side Salad

Pomme Purée

# THREE DARLINGS

*“Three Darlings, London: Gorgeous, pink and packed with (almost) too much choice”*

**LILLY SUBBOTIN - THE INDEPENDENT**



# THREE DARLINGS

## THREE DARLINGS

Named after their daughters Keziah, Jemimah, and Athena, this neighbourhood bistro showcases Atherton's passion for sustainable, innovative dining. Led by Executive Chef Jake Oswin, the menu features modern English dishes with European influences, including Skate Schnitzel and Wagyu Sausage roll. The space offers an open kitchen, outdoor terrace, and a curated cocktail and wine selection. Open daily for all-day dining and takeaway, Three Darlings brings a fresh, locally-inspired experience to the heart of Chelsea.

Nestled in the heart of Chelsea, Three Darlings offers a warm, stylish environment that perfectly blends modern elegance with comfort. Focusing on seasonal and locally sourced ingredients, Three Darlings brings a fresh twist to contemporary British cuisine. The restaurant's relaxed atmosphere makes it ideal for both intimate gatherings and larger, informal events.

### CAPACITY

Main Dining Area: Up to 75 guests

Terrace: Up to 30 guests, perfect for al fresco gatherings

**EXCLUSIVE HIRE** Three Darlings is an exceptional choice for private events, from corporate celebrations to milestone occasions. With exclusive hire, we can accommodate up to 75 guests in the main dining area, providing a comfortable yet sophisticated space for seated meals or standing events.

### LOCATION

Three Darlings  
241b Pavilion Rd  
Chelsea, London



# THREE DARLINGS

*A very English neighbourhood restaurant - Concentrating on flavour*

## *Supper Club Menu*

### Snacks

Quail scotch egg, black pudding & cider apple	8
Harissa flat bread, red pepper, Kalamata olive	8.5
Nardin anchovy flat bread, Welsh garlic & parsley	9.5
Three Darling's oyster, fermented chili sauce & horseradish mignonette	5 each
House Special oyster with yuzu koshō & trout roe	5 each
Char siu Shorthorn beef ribs & Szechuan pepper	6 each
Fried Enoki mushrooms & wasabi mayonnaise (vg)	9

### Starters

Grilled puntarelle, whipped smoked goat curd & anchovies	14
Red mullet, bouillabaisse sauce & pickled cedro	18
Spanish octopus, sobrasada & butter bean aioli	21
Beef tartare, black garlic, mushroom & grilled sourdough	22
Crapaudine beets, burrata & nasturtium (vg)	14

### Mains

Baked miso aubergine, tarragon yoghurt & crispy chickpeas (vg)	24
Skate wing schnitzel, katsu curry & lime	29
Cornish baby monkfish tail meuniere	34
Celeriac, spinach, wild mushroom pie & parsley sauce (vg)	27
Wagyu Sausage Roll with mashed potato & gravy for two	52

### Grill

Market fish with seaweed butter	MP
Lamb Barnsley chop	34
Spiced spatchcock poussin, garlic butter	28
200g Dry aged picanha steak	24
250g Ribeye steak	42
450g Chateaubriand for two	95
800g Hereford Cote de boeuf for two	108

### Sauces

Beef fat gravy & bone marrow	4.5
Chimichurri	3
Garlic & parsley butter	3

### Sides

Roasted hispi cabbage, smoked onion & black garlic (vg)	12
Spring greens & butter onion (vg)	8
Koffmann fries (vg)	7
Mashed potato (vg)	7
Add black truffle 15	
Bitter leaf salad, blood orange & beet molasses (vg)	6.5



*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.*

*“The Mood: Dinner part of dreams.  
The Food: Stars in their eyes.”*

**BEN MCCORMACK**



## ROW ON 5

Nestled in the heart of London's prestigious Savile Row, Row on 5 is the epitome of bespoke, exquisitely crafted British fine dining.

*"Row' stands for the 'refinement of work', meaning our work is never done, We pride ourselves on not resting on our laurels and appreciating that there is always room for improvement."*

With each service limited to just **28 covers**, and every detail meticulously considered, a reservation at Row on 5 ensures an unparalleled and unforgettable dining experience. The **15-course tasting menu** is split into **three acts across three venues** that takes guests through the culinary journey of Jason's life.

Beyond its tailored offering Row on 5 will embody the spirit of London's iconic Savile Row, from uniforms tailored to the leather bound menu covers crafted by Savile Row Co. Every facet of the restaurant will be touched with luxury.

The lounge area will be filled with multiple dining tables for guests to enjoy champagne and their first 3 courses of the 15-course tasting menu. In perfect view is the high end, home style, SmallBone kitchen. This part of the evening will last approximately 40 minutes. The main dining room, located on the ground floor, will be accessible by an immersive LCD lift and the grand staircase, where guests will be guided to and will experience visuals of the delicious food, which changes according to the season.

Stylishly designed by Rosendale Design, the main dining area will exude extravagance and showcase a real feeling of the tailored experience, as guests will be greeted and served by the chefs and sommeliers, the first of its kind, enjoying the main 9 courses on their bespoke tasting menu. For the last 3 courses of desserts and petit fours, guests will be brought back down to the lower level and can continue enjoying the fine wines or cocktails.





OYSTER AND PEARLS

CORNISH BLUEFIN TUNA

CHEESE AND ONION

SCOTTISH LANGOUSTINE

ORKNEY SCALLOP

BRIOCHE

CORNISH TURBOT

SIKA DEER

CASHEL BLUE

ALFONSO MANGO

MAYAN RED

TEA AND CAKE

OSWALDO 71%

PETITS FOURS



# THE SOCIAL COMPANY

