

THE MARKET PORTER

EVENTS AND PRIVATE HIRE

9 Stoney Street, London, SE1 9AA

WELCOME

The Market Porter is a public house overlooking historic Borough Market. Offering twelve traditional and award-winning ales on tap and freshly prepared British food seven days a week.

Boasting charming upstairs dining room, it offers an intimate, welcoming space for you to celebrate special occasions and enjoy memorable meals with family, loved-ones and friends.

9 STONEY STREET
LONDON, SE1 9AA
T: 020 7407 2495
THEMARKETPORTER.CO.UK



THE DINING ROOM

Our dining room is a beautiful, light and airy private space that can be used for a range of events .

Enjoy a lavish dinner or host a drinks party for friends. With its very own private bar, surround-sound music system and fireplace, this charming room is the perfect space to throw that fabulous celebration you've been hampering after!

CAPACITY:

Seated - 40
Standing - 60





FOOD

Serving home-comfort, traditional dishes with a cheeky twist, head chef Tony Moyse focuses on using the very best seasonal produce available.

We offer a generous range of different dishes and serving styles to cater to a number of different events, from romantic dinners for two to business lunches, standing canapé receptions and quick-service business meetings. We are also able to provide a bespoke menu suited to your personal preferences should you desire.



SAMPLE MENUS

SAMPLE DINNER MENU

£30 pp

STARTERS

Spiced pumpkin soup, onion bhaji
Chicken & ham terrine, tarragon mayo
Slat cod fritter, aioli

MAINS

Roast pork belly, mash, salsa verde
English asparagus, wild mushrooms, carrot puree, fried egg, herb breadcrumbs
Roast cod, brown shrimp, fennel, new potatoes & sorrel

DESSERTS

Chocolate mousse
Sticky toffee pudding, ice cream
Apple & berry crumble, custard

SAMPLE CANAPÉ MENU

£3 per canapé

Fish & chips, tartare sauce
Ham & cheese croquette
Glamorgan sausage, apple sauce
Pork Scotch egg
Goats cheese & red onion tart
Smoked mackerel & endive
Party pies- beef, chicken, pumpkin

£4 per canapé

Roast beef Yorkshire pudding, horseradish
Tempura prawns, chilli dressing
Hot smoked salmon, ricotta & fennel
Beef tartare, sourdough
Fig & Parma ham, onion jam
Seared tuna, sesame seed, wasabi mayo
Grilled lamb cutlet, salsa verde





BUTCHERY DEMO + MEAT FEAST

Come together with friends or colleagues and get hands on with some native-breed, grass-feed meat, as well as learn essential skills to cook and prep the meat at home. Perfect as a team-building activity, client event or for a party with friends.

Our Executive Chef Tony Moyse will give you a good basic understanding of some traditional butchery skills; details about how to buy meat and get the most out of it.

Suitable for group of 5- 15 guests, £75pp

- Demo lasts approximately 3 hours.
- Includes welcome drink, sharing meat feast and beer, wine or soft drink

FOR ALL ENQUIRIES

E: themarketporter@markettaverns.co.uk T: 020 7407 2495

themarketporter.co.uk

THE MARKET PORTER

9 Stoney Street, London, SE1 9AA