



THE BLIND PIG GROUP BOOKINGS AND EVENTS



THE SOCIAL COMPANY



EVENTS AT THE BLIND PIG

BAR MANAGER

Steve Kelly

STYLE OF BAR

Cocktail Bar

Upstairs at Jason Atherton's Social Eating House, is our award-winning bar, The Blind Pig: An electric interior with a vintage twist of antique mirrored ceilings, reclaimed wooden chairs and a copper-topped bar.

The Blind Pig offers a mixture of exciting and unique cocktails as well as the classics, all beautifully balanced and created with technical precision.



CAPACITIES

Group Bookings: Up To 12 Guests
Semi-Exclusive Hire: Up To 30 Guests
Exclusive Hire: Up To 65 Guests

ENQUIRIES

Call 020 7290 7601 or
email monicamahl@thesocialcompany.co.uk

WELCOME DRINK

(not including Champagne/Champagne based cocktails) £11pp

RECOMMENDED COCKTAILS

CUCUMBER FIZZ

Cucumber gin, St. Germain, pear, citrus, egg white, cucumber soda

STRAWBERRIES & CREAM

Strawberry & pink pepper infused Bombay Sapphire, Aperol, strawberry wine, cream soda reduction

Please ask the team for further recommendations from our extensive cocktail list

BEER & SPIRITS

HOUSE LAGER

The Subtle Fox, Social Lager, England £4.95 per bottle

Our full selection of beer is available upon request

HOUSE SPIRITS

£12 per drink (double measure plus mixer)

SOFT DRINKS

£3 per drink

NON-ALCOHOLIC COCKTAILS

from £7 per drink





SNACKS

5 snacks £23pp

7 snacks £30pp

9 snacks £35pp

Shellfish cracker, cauliflower, caviar

Confit lamb savoury doughnut, paprika salt, toghurt

Cep truffle and regiano arancini, truffle aioli (v)

Parmesan gougères, sairass ricotta, red onion (v)

Home cured salmon, lemon cream, rye bread, dill

Brasied salt beef brisket croquette, sour cream and cornichon

Cumbrian chorizo hot dog, onion jam, fermented cabbage, piccalilli

Salt cod croquettes, kimchi mayonnaise

Soy and chilli roast field mushroom, kimchi mayonnaise slider (v)

50 day aged grilled native Cumbrian sirloin, chimichurri

Spiced puy lentils falafel, mint yoghurt

Social Eating House spiced fried chicken, lime and chilli yoghurt, pickles

Dirty burger, onion jam, chipotle chilli jam, Lincolnshire red cheese,
brioche (£2.50 supplement)

Please note, this is a sample menu, subject to change

BOWL FOOD

3 bowls £22pp

5 bowls £30pp

7 bowls £36pp

Nocellara de Sicilia olives

Triple cooked duck fat chips, curry aioli

Roasted Padron peppers, Cornish sea salt

“Bloody Mary” beef tartare, yolk jam, pickled radish, sourdough

Raw Lyme Bay scallops, lime, smoky avocado, wasabi seeds

Salt baked heritage beetroots, whipped ricotta, toasted pine nut

Social Eating House mac & cheese, shaved mushroom

Roasted foie gras, sesame vegetables, chives, bonito dashi (£5 supplement)

Roast Cornish cod, celeriac, pancetta, buttermilk, bitter leaf

Aged Herdwick lamb shoulder Shepherd’s pie, soft mash

Please note, this is a sample menu, subject to change





WINE AND CHAMPAGNE

CHAMPAGNE AND SPARKLING

Moët Chandon Grand Vintage 2012 by the glass £16.50

Moët Chandon Grand Vintage 2012 by the bottle £95

English Sparkling Rose wine by bottle £95

SOMMELIER'S SELECTION OF WINES

WHITE

Etna Bianco, Sentieri Siciliani, Sicily 2017 £55

ROSÉ

Château de Berne, 'Esprit', IGP de Méditerranée, France 2016 £36

RED

Montepulciano d'Abruzzo, Tenuta Ulisse, Lanciano, Abruzzo 2017 £42

In addition to the above, our Sommelier team will be happy to make further recommendations from our extensive wine list to suit all budgets and preferences.

CONTACT US

For more information or to book an event space
please contact Monica on 0207 290 7601 or
monicamahl@thesocialcompany.co.uk

