



Private Dining Room Menus



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Welcome

to The Private Dining Room at Guinness Open Gate Brewery London

Our Private Dining Room at Guinness Open Gate Brewery London is made for good conversations, great food and perfectly poured pints. Seating up to 20 guests on one long table, it's an intimate space that brings everyone together, whether you're hosting clients, celebrating a milestone or gathering the team.

The room comes with its own private bar, along with a dedicated bartender and waiting staff, so everything flows effortlessly from start to finish. A screen is available should you need it, but this is a space best enjoyed around the table — where time slows, glasses are raised and the occasion speaks for itself.



20
Guests



Private
Bar



Dedicated
Bartender



Waiting
Staff



TV
Screen





Menus

Our menu has been thoughtfully designed for the Private Dining Room, with dishes made to be shared, savoured and enjoyed together around the table.

V - Vegetarian, Ve - Vegan. For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. Please note that our menu offerings are subject to seasonal availability and may change.



CHEF PIP LACEY RECOMMENDS



Feasting Menu

Four course sharing menu, £85pp

Snacks

Guinness soda bread

Guinness soda bread served with butter & charcoal salt

Legacy battered frickles

Juicy gherkins coated and deep fried in our legacy lager batter

Starters

Lamb shoulder & cucumber salad

Confit Herdwick lamb shoulder, mustard creme fraiche, pickled cucumber

Pork craic

3 crispy bites of Saddleback Cumbrian pork from Lake District Farmers with slow cooked chilli jam

Grilled King Oyster mushroom & peas

Guinness braised mushrooms, sunflower seed dressing, fresh peas, and tarragon

Mains

Roast beetroot & fennel

Roasted & grilled beetroot, cashew nuts, fennel, nasturtium, cantaloupe melon, chicory & buckwheat

Pork & fennel sausage

100% british free range pork with salt, pepper, white wine & fennel seeds, made in south London

Grilled chicken thigh

Free range Wiltshire reared Cornish chicken, a slow-growing heritage breed

35 day beef sirloin steak

Lake District beef

Served with Guinness miso buttered potatoes & spring greens

Dessert

The Three stouts

Our iconic Guinness cakes, chocolate caramel, cream cheese, oat brittle - one each, because we know the importance of having your own dessert!

Breakfast Options

1. Pastry Selection £7.50

Almond croissant
Sticky toffee pecan morning bun
Pain au chocolat
Apple crumble danish
Spelt croissant

2. Low Carbon Healthy Breakfast £19.80

Roasted pumpkin & beetroot on toasted rye, rocket (VE)
Buckwheat pancakes, roasted quince, maple oat crème (V)
Cavolo nero, cucumber & pear green juice (VE)
Lemon morning bun (V)
Compressed British fruits (VE)

3. Nourish Bowl Breakfasts £22.00 (Choose 2)

Oat Greek yoghurt, apple & berry compote, oat & seed granola (VE)
Sweet potato pancake, pickled red cabbage, walnut crème fraîche (V)
Warm barley porridge, roasted apple, cinnamon honey (V)
Smoked haddock, poached egg, hollandaise
Cabbage & quinoa rosti, pumpkin seed pesto (VE)

4. Breakfast Baps £10.40 (Choose 2)

Sage sausage, brown sauce
Free-range fried egg, leek & mushroom (V)
Ham hock, slow-roast tomato, grain mustard
Roasted squash & beetroot slaw, Kimcheese (VE)
Smoked salmon, capers, dill cream cheese

Working Lunches

1. Traditional Sandwich Lunch £24.20

Sandwiches: choice of two breads

Pulled pork shoulder, fermented chilli, spring onion salad, sesame
 Smoked haddock rillettes, dill, pickled cucumber
 Roast chicken, harissa yoghurt, pickled squash
 Carrot & cauliflower, herb salad, sesame dressing (VE)
 Aged Red Leicester, cider-pickled onions, bitter leaves, focaccia (V)

Served with:

Seasonal fruit platter
 Popcorn, crisps
 British cheese wedge & pickles

2. Gourmet Sandwich Lunch £26.40

Rare roast beef, miso mustard, radicchio & pickled walnut on ciabatta
 Confit duck leg, chicory, shallot, pear on focaccia
 Cold smoked salmon, labneh, beetroot kraut on rye bread
 Roast Jerusalem artichoke, goat's curd, hazelnut dressing on red onion bloomer (V)
 Maple chicory, sweet potato hummus, sunflower seed, thyme wrap (VE)

Served with:

Pickled vegetable crudité's with red and green mojo, cucumber yoghurt

Sandwich Lunch Add-ons

Paxton & Whitfield British
 cheeseboard, Peter's Yard biscuits,
 celery, grapes - £11 (V)

Selection of cured meats from
 Tempus, pickles - £12

Seasonal 'future 50' salad - £6 (V)

House Brownie - £5 (V)

Oat flapjack - £5 (V)

Lemon tart - £5 (V)

Speciality Tables

London Larder Table £49.50pp

The London Larder lunch is composed of ingredients from some of the finest food producers and suppliers in London, served buffet style.

Selection of cured meats from Tempus, including fennel salami, King Peter ham, Tempus chorizo, smoked coppa, British bresaola, served with pickles

Potted H Forman smoked salmon rilette, beetroot & apple salad

Lincolnshire sausage & poacher cheese scotch egg, chilli jam

Crown Prince squash & caramelised onion tart, aged cheddar, thyme (V)

Dressed vertical salad leaves from 'Crate to Plate' (VE)

Roasted celeriac, smoked almond cream, pickled walnuts, crispy buckwheat (VE)

Paxton & Whitfield British cheese selection, with fig, quince, Guinness soda bread & crackers (V)

Poached pear, London honey, spiced oat crumble, La Latteria ricotta (V)

Future 50 Salad Table £38.50pp

A selection of vibrant, seasonal salads composed of ingredients from the 'Future 50' list, selected for their low-carbon footprint and high nutritional density, served buffet style.

Spinach, spiced lentils, red onion, dill, tahini dressing (VE)

Barley and freekeh tabbouleh with preserved lemon, heritage carrot, winter herbs (VE)

Pak choi, smoked paprika yogurt, toasted seeds (V)

Celery root, vegan ricotta, garlic, kale and parsnip crisps (VE)

Dressed vertical salad leaves from 'Crate to Plate' (VE)

Guinness soda bread served with Palace Culture Mouldy Goaty (V)

Drinks

Beers

Old Brewer's Yard Porter
The Brewer's Lager
Piazza Pale Ale
Covent Classic IPA

Guests can choose 3 core beers, that will be served on tap with Guinness and Guinness 0.0. We have a selection of rotating seasonal specials. Ask a member of staff for more details.

Cocktails

Espresso Stoutini
Peach Spritz
Verdita Margarita
Toucan Colada

(LOW & NO)

Strawberry Fizz (Low ABV)
Eucalipto (No Alc)

Wines

White

Picpoul de Pinet, Jadix
Albariño, Bagoas Ledas
Chablis, Domaine, Prieure Saint Come

Red

Montepulciano d'Abruzzo
Rioja Crianza
Bourgogne Rouge

Rosé

Domaine Montrose, Rosé
Saint Max, Rosé, Côtes de Provence

Sparkling

Bouvet Ladubay Brut
Ridgeview Bloomsbury
Philponnat Réserve Perpétuelle

Full drinks menu available on request



12.5% discretionary service charge will be added to the final bill

