

events *by*
birchwood



at TheConduit



Events *by* birchwood, at The Conduit

A charming and centrally situated all day dining cafe and wine bar that brings a fresh, ingredient-led approach, rooted in seasonality and sustainable sourcing. Enjoy bold, thoughtful dishes and a space designed for connection.

Nestled beside the front doors of The Conduit, Langley Street, and moments from the lively streets of Covent Garden, Birchwood offers relaxed yet elevated private and semi-private experiences and an opportunity to explore ingredients at their best – cooked simply and thoughtfully.

Space to connect.



Semi-private areas

Perfect for gatherings for up to

30

GUESTS SEATED

40

GUESTS STANDING

Private hire

Corporate celebrations and private parties for up to

50

GUESTS SEATED

80

GUESTS STANDING





Roving menu - £40 per person

Mushroom Croquette, Black Garlic
Savoy Cabbage Skewer, Crispy Onion
Chicken Skewer, Fermented Chilli
Nutbourne Tomato, Lovage Pesto, Blackwoods Feta
Kurado Carrot Cake, Meadowsweet Cream Cheese

SEATED MENU

Sharing Style - 2 courses £45 / 3 courses £55

Starters (to share)

Wholegrain sourdough, whipped salted butter
House pickles
Mushroom croquette, black garlic
Pearl barley & pumpkin seed pesto salad
Charcuterie - from our farm - Fennel Salami - Beef
Bresaola - Cured Coppa

Mains (to share)

Savoy cabbage skewer, crispy onion
Chicken skewer, fermented chilli
Grilled courgette flatbread, lovage pesto, Rachel
cheese
Lamb flatbread, pickled wild garlic yogurt
Nutbourne tomato, lovage pesto, blackwoods feta
Wild sea bass, nduja, tomato sauce
Block bavette steak, green sauce, chips

Desserts (to share)

Dark chocolate mousse, Kentish cherries
Old Spike coffee cake, cobnut
Kurado carrot cake, meadowsweet cream cheese



TheConduit

Chef Will Devlin

Will Devlin is the founder of Acre, a collection of ethical restaurants and hospitality spaces across Kent and Sussex. His acclaimed restaurant, The Small Holding, has proudly held a Michelin Green Star for sustainable gastronomy for four consecutive years.

Will's philosophy is grounded in respect for the land, the animals and the people who care for them. Guided by provenance, seasonality and responsible farming, he creates generous, flavour-led dishes that celebrate the richness of the British countryside. Every menu reflects a true farm-to-fork ethos, with an enduring connection to the soil, the seasons and the communities that produce each ingredient.

A pioneering voice in sustainable British dining, Will brings his distinctive vision to Birchwood at The Conduit, creating an exceptional partnership founded on purpose, craftsmanship and hospitality.

birchwood



ENQUIRE NOW

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TheConduit
www.theconduit.com