

39 JAMES STREET

SOCI*a***L**

WINE & TAPAS

LONDON

GROUP BOOKINGS & EVENTS

As part of Jason Atherton's The Social Company, Social Wine & Tapas is a relaxed tapas & wine restaurant situated on James Street, in the heart of Marylebone. Offering two private dining areas, exclusive hire options & a wonderful selection of food & wine menus, the restaurant presents the perfect venue for family gatherings, corporate meetings, large celebrations & wine tasting events.

TASTING ROOM

Capacity: Seats 8

This semi-private space is entered via the wine shop on the ground floor and is perfect for an informal wine tasting, corporate lunch meeting or family celebration.



SEMI-PRIVATE ROOM

Capacity: Seats 10

Located in the basement area, with glimmering metallic walls and a thick velvet curtain for privacy, this space is perfect for wine dinners and celebrations.



EXCLUSIVE HIRE

Lower Ground Capacity: 60 Standing
Whole Building Capacity: 100 Standing

Looking to hold a large event with exclusivity of the whole restaurant? Social Wine and Tapas offers all the space and flexibility you require, to provide the perfect, private setting for your guests to enjoy.



LUNCH MENU

£45 per person

Olives

Ham croquettes

Pan con tomate

Padron peppers, sea salt

Salt-baked beetroot, sairass, figs Chargrilled carrots, burnt aubergine, miso, walnut pesto

Roast cod, paella, piquillo peppers, broccoli, chorizo

28 day aged rib-eye steak, chimichurri dressing

Vanilla parfait, raspberries, honeycomb and yoghurt

Dark chocolate mousse, vanilla mascarpone, white chocolate ganache

WINE RECOMMENDATIONS

Cava Mas Sardana, Frank Massard, Brut Nature NV £7.50 (glass) £39 (bottle)

White:

Costiere de Nimes, Domaine de Saint Cyrgues 2016 £28

Chenin Blanc Secateur, Adi Badenhorst, South Africa 2015 £39

Rioja, 4 Caminos, Moraza, Spain 2016 £43

Red:

Burle est ce que, Domaine Burle, Rhone Valley £30

Corbieres, Petit Fantet d'Hyppolite, South France 2015 £36

Albahra, Envinata, Almansa, Spain 2016 £45

DINNER MENU

£60 per person

Sourdough bread & olive oil

Ham croquettes

Padron peppers, sea salt

Szechuan fried chipirones, togarashi, ink aioli, lime

Iberico de bellota, chorizo magno, salchichon

Salt-baked beetroot, sairass, orange

Spiced Italian pale aubergine, miso, walnut pesto

Chargrilled carrots, burnt aubergine, miso, walnut pesto

Conwy steamed mussels, chilli, shallots, garlic

Roast brill, paella, piquillo peppers, broccoli, chorizo

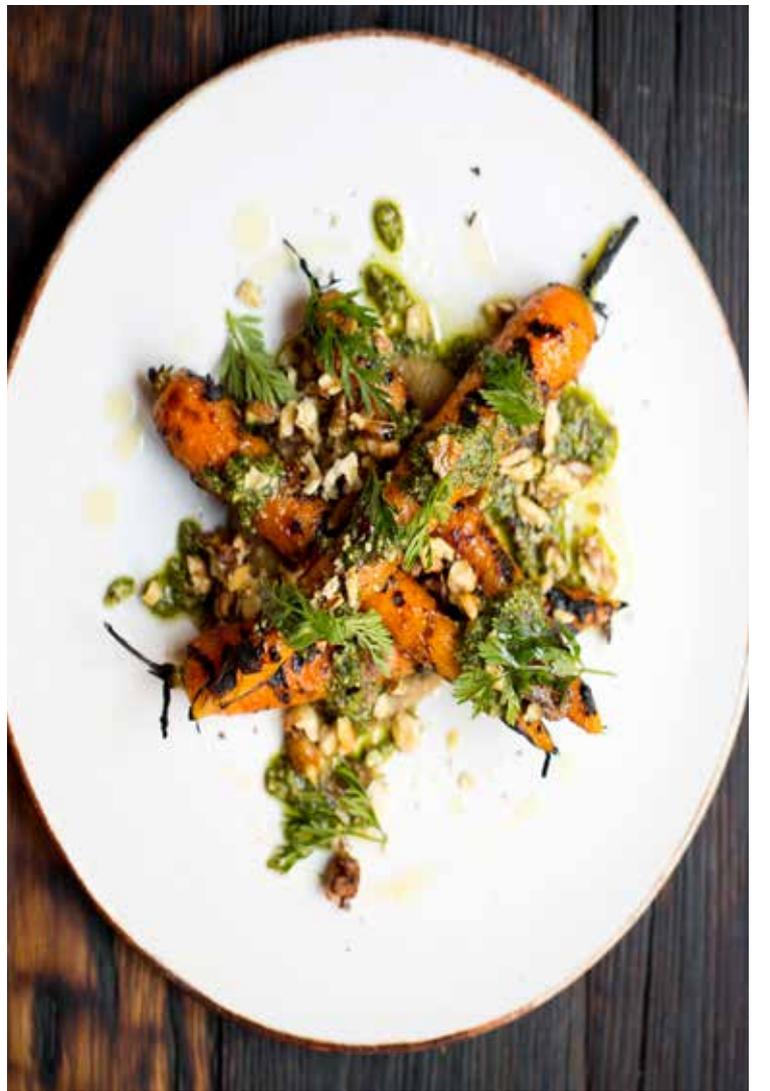
Pork loin, black pudding, sour apple, mustard

Duck liver toastie, kumquat, pineapple

Cheese selection Tor, Tunworth, Lincolnshire Poacher Double Barrel,
Cote Hill Blue, Rollright

Dark chocolate mousse, vanilla mascarpone, white chocolate ganache

Vanilla parfait, raspberries, yoghurt



SOCI_aL EVENTS

CONTACT US

For more information or to book an event space
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