PRIVATE DINING ROOM MENU FROM OCTOBER 2025

AVAILABLE FOR A MINIMUM OF 7 GUESTS AND A MAXIMUM OF 10 GUESTS SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE MAIN COURSE AND DESSERT

SEASONAL MENU

£65 PER HEAD

SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

PICK 1 FOR THE WHOLE TABLE

SLOW COOKED LAMB BREAST, BRAISED BUTTER BEANS, SALSA VERDE
BEEF WING RIB*, DAUPHINOISE POTATOES & WATERCRESS,
PICKLED WALNUT
WHOLE ROAST FISH, BUTTER SAUCE, LEEKS & PINK FIRS
SEAFOOD BOUILLABAISSE, POTATOES, FENNEL & ROUILLE
BAKED CUTTLEFISH FIDEO PASTA, AIOLI & GREEN SALAD
*f10 supplement per guest

Individual guests with dietary requirements will be catered for with a dish from the day's blackboard

PICK 1 FOR THE WHOLE TABLE

WARM GINGERBREAD, TOFFEE SAUCE & CREAM BAKED RICE PUDDING, SPICED APPLE PARISIEN FLAN, PRUNES, CALVADOS CUSTARD RUM BABA, CRÈME CHANTILLY

CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 A PLATE

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS AN ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU.

PLEASE ASK FOR MORE DETAILS WHEN MAKING YOUR BOOKING.

UNFORTUNATELY, GUESTS MAY NOT BRING IN FOOD FROM OUTSIDE TO BE CONSUMED IN OUR RESTAURANT.

PRIVATE DINING ROOM MENU FROM OCTOBER 2025

AVAILABLE FOR A MINIMUM OF 7 GUESTS AND A MAXIMUM OF 10 GUESTS
SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE
MAIN COURSE AND DESSERT

FEASTING MENU

£100 PER HEAD

SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

PICK 1 FOR THE WHOLE TABLE

ROAST GUINEA FOWL, CREAMED MORELS, WILD MUSHROOMS & RIZ PILAF
ROAST DUCK, GLAZED ENDIVE, GINGER & CELMENTINE
BRILL*, VIN JAUNE BEURRE BLANC, CAVIAR & PINK FIRS
BAKED CRAB FIDEO PASTA, SAFFRON AIOLI, SALAD & SOFT HERBS
VENISON, RED CABBAGE, APPLES, PRUNES & DUCK FAT POTATOES
BEEF WING RIB, POMMES ANNA, TRUFFLE & BONE MARROW

*Subject to market availability

Individual guests with dietary requirements will be catered for with a dish from the day's blackboard

SELECTION OF CHEESES

PICK 1 FOR THE WHOLE TABLE

MILLE-FEUILLE, STEM GINGER, QUINCE AND CUSTARD
CRÈME CARAMEL, RUM PRUNES & GOLDEN RAISINS
ST EMILION AU CHOCOLAT & CRÈME FRAÎCHE
RUM BABA, CRÈME CHANTILLY

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS AN ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU.

PLEASE ASK FOR MORE DETAILS WHEN MAKING YOUR BOOKING. GUESTS MAY NOT BRING IN FOOD FROM OUTSIDE TO BE CONSUMED IN OUR RESTAURANT.

PRIVATE DINING TERMS & FAQS

Thank you for your interest in dining at Westerns Laundry.

We require any changes to the number of guests or dietary requirements in the party to be made by email with at least 72 hours notice. Your final bill will be based on this number.

A 12.5% service charge will be added to your bill.

We are licensed until 11pm and the restaurant must be vacated by 4.30pm at lunch and 11.30pm at dinner. Plan to arrive between 12-1.30pm at lunch and 5.30-7.30pm at dinner to enjoy the private room to its fullest.

The maximum capacity of the private room is 10 guests.

The minimum number of guests is 7 - tables of six or fewer can be booked in the main dining room.

We require your card details to guarantee your reservation. In the case of cancellation with less than 72 hours notice we regrettably must charge a £200 penalty to cover the costs of purchased ingredients. Any guests who 'no-show' will forfeit the full cost of the menu.

Regrettably due to the setup of our small kitchen with overlapping chef sections, we are unable to guarantee the total absence of allergens through cross contamination.

Please ask us if you need more information about allergens.

For more information and any further enquiries regarding our private dining room, please contact us:

PRIVATEDINING@WESTERNSLAUNDRY.COM

