

EVENT BROCHURE

THE STORY	02
EVENTS	03
SHARING STYLE MENU	06
CANAPÉS	10
DRINKS LIST	11
CONTACT US	18







## THE STORY

An Israeli chef meets a British designer.  
A collaboration is born.

Chef Assaf Granit and British Designer Tom Dixon are masters of their own worlds. Coal Office is their food and design playground—rich in material, style and flavour. Together they complement one another and push the boundaries.

“Our ambition is to create sharper flavours and surroundings. It’s rough and raw, but in a polished way. Our instinct was anchored by a single thought; to offer an active and engaged experience beyond just eating” explains Granit.





## EVENTS

An unforgettable experience in a unique space

Whether a group booking (10 or more guests), or an exclusive private hire, our specialist events team are on hand from planning through to delivery - all to create the perfect event for you and your guests. We recommend taking a tour to discover the delights of our characterful venue.





FIRST FLOOR

HIRE OPTIONS

WEEKDAY

Lunch. 12:00-15:30  
Dinner. 18:00-23:00

WEEKEND

Lunch. 12:00-15:30  
Dinner. 18:00-23:00

\*Subject to availability  
and requested event date.

LAYOUT/CAPACITY

Group bookings: 10-13 guests

EXCLUSIVE HIRE

Seated service: Up to 30 guests  
Standing reception: Up to 50 guests

\*Last drink orders at 11pm

\*Maximum capacity does not include terrace  
due to unpredictable weather conditions  
(terrace is not covered  
or heated should it rain)

## VEGETARIAN

## SHARING STYLE MENU

£65/PERSON



Our menu may change slightly depending on seasons and availability.

## TO START (Bread)

**KUBALAH**

Soft Yemeni Brioche, Tahini, Grated Tomato & Schug

**PRETZEL**

Dibz Molasses & Za'atar Spice

## SMALL PLATES

**NABLUS GATE SALAD**

Herbs, Rocket, Pita Crunch, Labaneh, Pomegranate & Blueberries

**JOSPER GRILLED AUBERGINE**

Pomegranate Molasses, Pistachio & Herbs

**SALATA DALAA'T**

Delica Pumpkin, Goats Cheese, Zaatar, Dandelion and Apple Balsamic

## LARGE PLATES

**ASAL BASAL**

Freekeh Whole Stuffed Onion, Onion Cream & Herbs

**JLM CHOUCROUTE**

Braised Hispi Cabbage, Chili Ferment, Herb Ash & Labaneh

**HUMMUS GARGIRIM**

Jerusalem style warm Hummus, Tahini, Chickpeas, Shifka & Pita

COAL OFFICE DESSERT  
PLATTER

## A SELECTION OF DESSERTS

OR

## COAL OFFICE FRUIT PLATTER

## A SELECTION OF SEASONAL FRUITS



## SHARING STYLE MENU

£80/PERSON



Our menu may change slightly depending on seasons and availability.

## TO START (Bread)

**KUBALAH**

Yemeni Brioche, Tahini, Grated Tomato & Schug

**MANAKISH**

Focaccia from the past, Za'atar, Olive Oil & Labaneh

## SMALL PLATES

**MACHNEYUDA'S POLENTA**

Asparagus, Truffle Oil, Mushroom Ragout, Parmesan

**JOSPER GRILLED AUBERGINE**

Pomegranate Molasses, Pistachio & Herbs

**NABLUS GATE SALAD**

Herbs, Rocket, Pita Crunch, Labaneh, Pomegranate & Blueberries

## LARGE PLATES

**OFF SHALOM**

Whole Chicken, Grilled Greens, Labaneh & Shimichuri

**HUMMUS GARGIRIM**

Jerusalem style warm Hummus, Tahini, Chickpeas, Shifka, Pita

**CODCOD**

Pan Seared Cod, Beurre Rouge, Chickpeas & Swiss Chard

**JLM CHOUCROUTE**

Braised Hispi Cabbage, Cornish Squid, Chili Ferment, Herb Ash & Labaneh

COAL OFFICE DESSERT  
PLATTER**A SELECTION OF DESSERTS**

## SHARING STYLE MENU

£100/PERSON



Our menu may change slightly depending on seasons and availability.

## TO START (Bread)

**KUBALAH**

Yemeni Brioche, Tahini, Grated Tomato & Schug

**MANAKISH**

Focaccia from the past, Za'atar, Olive Oil & Labaneh

## SMALL PLATES

**MACHNEYUDA'S POLENTA**

Asparagus, Truffle Oil, Mushroom Ragout, Parmesan

**JOSPER GRILLED AUBERGINE**

Pomegranate Molasses, Pistachio & Herbs

**NABLUS GATE SALAD**

Herbs, Rocket, Pita Crunch, Labaneh, Pomegranate & Blueberries

**ASHKENAZIM DONE IT BETTER**

Hot Smoked Trout, Beetroot, Galotyri, Horseradish Sauce

## LARGE PLATES

**OFF SHALOM**

Whole Chicken, Grilled Greens, Labaneh & Shimichuri

**CODCOD**

Pan Seared Cod, Beurre Rouge, Chickpeas & Swiss Chard

**OCTOPUS AL LACHUCH**

Tender braised and josperized Octopus Tentacle on top of a Savoury Yemeni pancake, Ambaneh, Truffle & Harissa Sauce, Mint & Radish

**JLM CHOUCROUTE**

Braised Hispi Cabbage, Cornish Squid, Chili Ferment, Herb Ash & Labaneh

COAL OFFICE DESSERT  
PLATTER**A SELECTION OF DESSERTS**



## CANAPÉS MENU



Our menu may change slightly depending on seasons and availability.

## INDIVIDUAL CANAPÉS

**HATZIL TARTARE**

Aubergine, Pita Crunch, Almonds, Chilli, Herbs

£6

**MANAKISH**

Focaccia from the past, Za'atar, Olive Oil, Labaneh

**FRIED MACHNEYUDA'S POLENTA**

Mushroom Ragout, Asparagus, Parmesan, Truffle

**AL HASAKIN**

White Fish Tartare, Herbs, Labaneh, Dukkah

£7

**BOMBASSTIK**

Stone Bass, Chermoula, Pine Nuts

**JASMINO**

Shippoodit Bavette, Mashwayeh, Tahini, Cavolo Nero

**OCTOPUS ON THE LACHUCH**

Grilled Octopus, Savoury Yemeni Pancake, Harissa Truffle Sauce

£8

COAL OFFICE DESSERT  
PLATTER**CHOCOLATE BITES**

Gianduja Cremeux, Feuillantine Crunch, Hazelnut Powder

£5

**HAMAMA BAKLAVA**

Sunflower Seeds, Almonds, Lemon, Earl Grey

£8



THE DRINKS

THE WINE LIST SHOWCASES WINES FROM THE MEDITERRANEAN AND EUROPE EXCLUSIVELY.

NYETIMBER IS THE HOUSE WINE OF THE COAL OFFICE RESTAURANT, PRODUCING THE FINEST ENGLISH SPARKLING WINE WITH VINEYARDS SPANNING OVER 170 HECTARES ACROSS WEST HAMPSHIRE AND SUSSEX.

WINE & COCKTAIL SELECTION

PREMIUM SELECTIONS	11
PRESTIGE SELECTIONS	13
COCKTAILS & MORE	15





PREMIUM  
WINE SELECTION

£43-£95





## PREMIUM WINE SELECTION

£43-£95

WHITE	2022 VINHO VERDE, LOUREIRO ALVARINHO, Azevedo, Vinho Verde, Portugal	£43
	2022 GAVI DI GAVI, LUGARARA, La Giustiniana, Piemonte, Italy	£61
	2020 MENETOU-SALON, SAUVIGNON BLANC Le Prieuré de Saint-Céols, Loire, France	£69
	2020 HAUTES COLLINES VIOGNIER, Chateau La Verrerie, Rhône, France	£71
RED	2020 TEMPRANILLO, Máximo, Castilla-La-Mancha, Spain	£45
	2021 CANAAN RED, Dalton Winery, Galilee, Israel	£49
	2020 ORGANIC CÔTES-DU-RHÔNE, Famille Perrin 'Nature', France	£53
	2018 XTREME, ORGANIC RIOJA CRIANZA, Bodegas LAN, Rioja, Spain	£61
	2021 CHIANTI RUFINA, Selvapiana, Tuscany, Italy	£69
ROSÉ	2022 LARROSA ROSADO, Izadi, Rioja, Spain	£49
	2022 CUVÉE ALEXANDRE ROSÉ Château Beaulieu, Coteaux d'Aix-en-Provence, France	£59
SPARKLING	NV PROSECCO EXTRA DRY, Ca' di Alte, Veneto, Italy	£45
	MV CLASSIC CUVÉE, Nyetimber, Southern England	£85
	MV ROSÉ, Nyetimber, Southern England	£95
	NV BRUT RÉSERVE, Charles Heidsieck, Champagne, France	£95

We highly recommend placing your drinks order at least 48 hrs prior to your event. We will make every effort to accommodate last-minute requests, but this lead time is necessary to ensure the requested items are available. Orders must be confirmed the day before the scheduled event.

Please feel free to ask to your events manager about our alcohol-free options.

🍷 Special order items. (7 days in advance)



PRESTIGE  
WINE SELECTION

£73-£245



# PRESTIGE WINE SELECTION

£73-£245

WHITE	2022 POUILLY-FUMÉ, ❶ Domaine des fines Caillotes, Loire Valley, France	£73
	2021 LA VIE, BLANC DU CASTEL, ❶ Domaine du Castel, Judean Hills, Israel	£89
	2020 CHARDONNAY, ❶ Clos de Gat, Judean Hills, Israel	£95
	2022 CHABLIS, Domaine de L'enclos, Burgundy, France	£97
	2021 ASSYRTIKO, ATHIRI AIDANI, Anhydrous, Santorini, Greece	£99
RED	2021 CÔTE DE BROUILLY, LES SEPT VIGNES, ❶ Château Thivin, Beaujolais, France	£75
	2020 LA VIE, ROUGE DU CASTEL, ❶ Domaine du Castel, Judean Hills, Israel	£87
	2018/2020 HAR'EL, MERLOT, ❶ Clos de Gat, Judean Hills, Israel	£83
	2019 BAROLO, ALBE, G.D. Vajra, Piemonte, Italy	£95
	2019 PRIORAT, VI D'ALTURA, Mas La Mola, Cataluña, Spain	£99
SPARKLING	2015 BLANC DE BLANCS, Nyetimber, Southern England	£125
	NV BLANC DE BLANCS, Charles Heidsieck, Champagne, France	£175
	2010 CUVÉE PRESTIGE 1086, Nyetimber, Southern England	£245

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❶ Special order items. (7 days in advance)



COCKTAILS & MORE



## COCKTAILS &amp; MORE

CLASSIC COCKTAILS	<b>NEGRONI</b> Sapling British Gin, Antica Formula Sweet vermouth, Campari, Orange.	£13.5
	<b>EAST SIDE FIZZ</b> Sapling British Gin, Cucumber, Elderflower, Mint, Lime, Prosecco.	
	<b>ESPRESSO MARTINI</b> Sapling British Vodka, Espresso, Coffee liqueur.	
	<b>COSMO</b> Sapling British Vodka, Pomegranate, Triple Sec, Lime.	
	<b>MARGARITA</b> Altos Plata Tequila, Triple Sec, Salt, Lime.	
	<b>NAKED &amp; FAMOUS</b> Mezcal Verde Memento, Aperol, Yellow Chartreuse, Lime.	
BEERS	<b>MACCABEE</b> Premium Light Lager	£7
	<b>GOLDSTAR</b> Unfiltered Dark Lager	

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Please feel free to ask to your events manager about our alcohol-free options.

● Special order items. (7 days in advance)



## TERMS & CONDITIONS

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### BOOKING TERMS

THE TERMS & CONDITIONS SET OUT BELOW APPLY TO THE CUSTOMERS BOOKING ABOVE AND FORM PART OF THE OFFICIAL CONTRACT BETWEEN THE CLIENT AND COAL OFFICE ("THE RESTAURANT"). BOOKINGS WILL BE SECURED UPON RECEIPT OF THE ABOVE SIGNED EVENT AGREEMENT.

### SERVICE CHARGE @ 15%

MINIMUM SPEND EXCLUDES SERVICE CHARGE AND WILL BE ADDED TO THE FINAL BILL ON THE DAY

### CANCELLATION TERMS

FOR ANY **GROUP BOOKING CANCELLATIONS**, WE DO NOT OFFER ANY REFUNDS ON MINIMUM SPEND DEPOSIT PAYMENTS MADE WITHIN 72 HOURS OF RESERVATION DATE (AN OPTION TO RESCHEDULE UNTIL THE END OF THE CALENDAR YEAR WILL BE AVAILABLE). FOR ANY CANCELLATIONS MADE ON OR BEFORE 72 HOURS OF THE RESERVATION DATE AND TIME, WE OFFER A FULL REFUND ON YOUR DEPOSIT AMOUNT.

FOR **EXCLUSIVE HIRE CANCELLATIONS** ACROSS ANY OF OUR VENUE SPACES, WE DO NOT OFFER A REFUND ON YOUR MINIMUM SPEND DEPOSIT PAYMENT WITHIN 30 DAYS OF RESERVATION DATE (AN OPTION TO RESCHEDULE UNTIL THE END OF THE CALENDAR YEAR WILL BE AVAILABLE). FOR ANY CANCELLATIONS MADE ON OR BEFORE 30 DAYS OF THE RESERVATION DATE AND TIME, WE OFFER A FULL REFUND ON YOUR DEPOSIT.

IF YOU REQUIRE AN INCREASE ON YOUR GUEST NUMBER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR BOOKING, BUT WILL NOT BE ABLE TO GUARANTEE ANY ADDITIONAL ALLOCATIONS TO YOUR TABLE. FOR ANY DECREASE IN GUEST NUMBERS WE WILL NEED A MINIMUM OF 24 HOURS NOTICE OR ELSE YOU WILL BE CHARGED FOR THE ORIGINAL NUMBER AGREED ON.

### MENUS & DIETARY REQUESTS

ALL SET MENU SELECTIONS, PRE ORDER BEVERAGES AND DIETARY REQUESTS ARE TO BE SUPPLIED AT LEAST 2 WEEKS AHEAD OF THE EVENT DATE. MENU CHOICE IS FOR THE ENTIRE GROUP TO BE ENJOYED COLLABORATIVELY (DEPENDING ON ALLERGIES, GUESTS WILL BE SERVED INDIVIDUALLY PREPARED DISHES )

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## CONTACT US

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TO MAKE AN ENQUIRY OR PLAN YOUR EVENT WITH US,  
PLEASE CONTACT THE EVENTS TEAM OR MAKE AN APPOINTMENT  
TO COME AND SEE US

2 BAGLEY WALK, KINGS CROSS,  
LONDON N1C 4PQ

EVENTS@COALOFFICE.COM  
EVENTS: 020 3848 6084

WWW.COALOFFICE.COM

TWITTER/INSTAGRAM / FACEBOOK  
@COALOFFICE

OPENING TIMES:  
LUNCH: 12PM - 15:30  
DINNER: 5.30PM - 23:00

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