

Coal office.

EVENT BROCHURE 2026

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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.



WELCOME TO THE FAMILY

An unparalleled adventure awaits you in a unique and unconventional setting!

Whether you assemble a group of ten or more thrill-seekers or opt for an exclusive private gathering, our event team will orchestrate a remarkable experience from start to end, curating an extraordinary celebration for you and your guests. Embark on a guided tour to unveil the marvels of our locale.

HERITAGE & STORYTELLING

Our restaurant draws inspiration from the vibrant culture of Jerusalem, infusing our dishes with traditional flavours and culinary techniques reminiscent of the bustling markets and diverse cuisines found in the city. We also pride ourselves on sourcing the freshest local ingredients from England, ensuring that each dish is not only delicious but also supports our commitment to seasonality and community. With a blend of Jerusalem-inspired recipes and English produce, our menu offers a unique and flavourful dining experience that celebrates the best of both worlds.



TESTIMONIALS



“Coal Office, with its exquisite design and flavors that burst with creativity, is the ultimate destination for those looking to indulge in a sensory dining experience in London.”

Condé Nast Traveller

“Tom Dixon’s interiors at Coal Office perfectly match the bold and vibrant flavors coming from Assaf Granit’s kitchen. It’s a marriage of design and gastronomy that elevates every dish...”

The Telegraph

“This is a restaurant where every detail has been considered, from the intricate dishes to the striking design. Coal Office offers a dining experience that lingers in your memory long after the meal is over.”

The Evening Standard



MAIN RESTAURANT

LAYOUT/CAPACITY

Group bookings: 10-14 guests

TIMINGS:

Wed-Sun: 12:00-16:00

Mon-Sun: 17:30 or 20:30*

*Subject to availability during first or second seating; Booking is for 3hrs

*Last drink orders at 16:00 or 23:00

LAYOUT/CAPACITY

Exclusive hire: up to 70 guests over different seating arrangements

NOTE: Reservations open 30 days in advance therefore booking the main restaurant should be 30+ days to ensure availability

*Last drink orders at 11pm

*Minimum spend fees apply



FIRST FLOOR & TERRACE

TIMINGS:

Tue-Sun (lunch): 12:00-16:00

Tue-Sat (dinner): 17:30-23:00*

Mon & Sun (dinner): 18:00-22:00*

LAYOUT/CAPACITY

Seated service: Up to 30 guests

Standing reception: Up to 50 guests



*Minimum spend fees apply based on day of the week & time of the year

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

*Last drink orders 30min before

TOM DIXON ARCHES

TIMINGS:

Mon-Sun: 19:00-22:30*

LAYOUT/CAPACITY

Seated dinner: Up to 22
guests

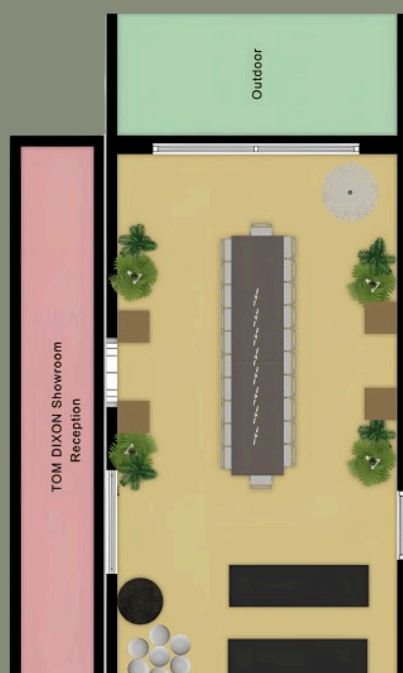
Standing reception: Up to 50
guests



*closed for lunch

*Minimum spend fees apply based
on day of the week & time of the
year

*Last drink order 30 min before





MASTER THE ART OF
BREAD MAKING -

JOIN OUR EXCLUSIVE
BREAD MASTERCLASS!

Love the smell of freshly baked bread? Ready to create your own delicious, artisanal loaves from scratch? This is your chance! Join our Bread Masterclass, where you'll learn hands-on techniques from a professional baker. From kneading the perfect dough to shaping, proofing, and baking, you'll gain the skills to make our delicious Kubala.

Class Highlights:

- Small group (max. 15 people) for personalized guidance
- All levels welcome - no prior experience needed
- Learn secret tips to perfect your bread at home
- £75 per person (booked two weeks ahead)

Yalla,
Let's get baking!

**£100PP
FAMILY STYLE
SHARING MENU**



FRENA

Chargrilled Cloud Pita, Silan & Za'atar, Seeded Butter

NABLUS GATE SALAD

Herbs, Rocket, Pita Crunch, Labaneh, Grapes

AUBERGINE SINIYA

Josper-grilled Aubergine, Tahini, Pomegranate, Herbs

MACHNEYUDA'S POLENTA

Asparagus, Truffle Oil, Mushroom Ragout, Parmesan

TUNISAI

Seabass Carpaccio, Buttermilk, Preserved Lemon, Amba & Potato Crunch

MALDON'S OYSTER (supplement £5ea)

Lemon Tatbileh, Thai Chili

LET'S TALK BIG

WHOLE ROASTED CAULIFLOWER

Yoghurt and Herb Cream

PULLED CHICKEN SHAWARMA

Giant Lachuch, Ambaneh

MORROCAN STYLE FISH

Sea Bream, Tomato, Chickpeas, Chilli, Herbs

STRING BEAN SALAD

Green Beans, Urfa Vinnaigrette, Shallots

ROASTED POTATOES

BASAR (supplement £16pp)

90 Day Dry Aged Peak District Rib-Eye, Beef Drippings, Pickled Lobia

RACK OF LAMB (supplement £25pp)

Celeriac Cream and Fresh Celeriac Salad

METUKIM

CHOCOLATE & HAZELNUT BABKA

PISTACHIO & ROSE PETAL MALABI

LEMON TART (supplement £96, 12 slices)

Goats Curd, Pepper and Honey

*Supplements apply to the whole party only

*Our menu may change slightly depending on seasonality

*Please inform us if you have any food allergies.

£70PP
BUFFÉT



TO START

FRENA

Chargrilled Cloud Pita, Silan & Za'atar, Seeded Butter

NABLUS GATE SALAD

Herbs, Rocket, Pita Crunch, Labaneh, Grapes

AUBERGINE SINIYA

Josper-grilled Aubergine, Tahini, Pomegranate, Herbs

MACHNEYUDA'S POLENTA

Asparagus, Truffle Oil, Mushroom Ragout, Parmesan

LET'S TALK BIG

PULLED CHICKEN SHAWARMA

Giant Lachuch, Ambaneh

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Sea Bream, Tomato, Chickpeas, Chilli, Herbs

STRING BEAN SALAD

Green Beans, Urfa Vinnaigrette, Shallots

ROASTED POTATOES

METUKIM

CHOCOLATE & HAZELNUT BABKA

PISTACHIO & ROSE PETAL MALABI

*Available for parties exceeding seated capacity

*Our menu may change slightly depending on seasonality

*Please inform us if you have any food allergies.

CANAPÉS/ PER PIECE



BREADS & DIPS

KUBALAH	£7.5
Yemeni Brioche	
ABULAFYA	£7
Sesame Pretzel	
FRENA	£7
Chargrilled Pita Cloud	
DIP SELECTION	£13
Silan & Za'Atar, Labneh & Tomato, Tahini & Schug	

INDIVIDUAL CANAPÉS

CRISPY MACHNEYUDA'S POLENTA	£6
Mushroom Cream, Parmesan, Truffle	
HATZIL TARTARE	
Aubergine, Pita Crunch, Almonds, Chilli, Herbs	
PITRY'AH	
Roasted Champignons, Muhamra Sauce	
LATKA	
Crispy Potato, Cucumber, Goat & Sheep Crème	
AL HASAKIN	£7
Seasonal Fish Tartare, Labaneh, Almonds	
RUBAK	
Grilled Chicken Skewer, Preserved Lemon & Cucumber Coulis	
SHIPOOD TAMNON	£8
Crispy Octopus, Savoury Yemeni Pancake, Harissa Truffle Sauce	
LAMB CANNON SKEWER	
Beef Jus, Fennel Tatbileh	
BLI NIMOS	£5
Dark Chocolate Mousse, Extra Virgin Olive Oil	
LABANEH CREMEAUX	
Seasonal Fruit	

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WINE & COCKTAIL SELECTION

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

Charles Heidsieck is the signature champagne of Coal Office Restaurant, founded in 1851 in Reims, France, and renowned for producing the finest French sparkling wine with a rich tradition and expertise in the Champagne region.

SPARKLING, ROSE AND ORANGE WINES	13
WHITE WINE	14
RED WINE	15
COCKTAILS & MORE	16



SPARKLING, ROSÉ AND ORANGE WINES

SPARKLING WINES

NV Prosecco Extra Dry	£47
Ca' di Alte, Veneto, Italy	
NV Pét Nat	£95
Dalton Winery, Galilee, Israel	
NV Nyetimber Classic Cuvée	£100
West Sussex, England	
NV Charles Heidsieck Brut Réserve	£120
Champagne, France	
NV Charles Heidsieck Blanc de Blancs	£175
Champagne, France	
2021 Wild Idol Alcohol-Free Sparkling Rosé	£55
Rheinhessen, Germany	

ROSÉ WINES

2023 Lauriers Line Rosé	£44
Languedoc, France	
2024 Larossa Rosado	£57
Izadi, Rioja Alavesa, Spain	
2024 Marabino Rosanera	£62
Sicily, Italy	
2024 'Cuvée Alexandre' Rosé	£62
Coteaux D'Aix-en-Provence, Château Beaulieu, France	
2023 Razi'El	£150
Judean Hills, Israel	

ORANGE WINES

2023 Artisans Vignerons, The Orange Point	£60
Macedonia, Greece	
2021 I Caciagalli Zagreo	£80
Roccamonfina IGT, Italy	
2021 Heinrich Graue Freiheit	£118
Burgenland, Austria	

*vintages subject to change

We highly recommend placing your drinks order at least 72 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.

WHITE WINES

2024	Saveroni Garganega/Trebbiano	£34
	Veneto, Italy	
2024	Jerzu Vermentino Telave	£48
	Sardinia, Italy	
2024	Inzolia	£57
	Curatolo Arlini, Sicily, Italy	
2023	Txakoli	£60
	Bodega Agerre, Basque Country, Spain	
2024	Pinot Grigio	£64
	Gaspar, Gorsika Brda, Slovenia	
2024	Malagousia, Kanakaris Winery	£67
	Eliki, Aigioni, Greece	
2024	Wiener Riesling	£68
	Wieninger, Vienna, Austria	
2024	Gavi di Gavi 'Lugarara'	£70
	La Giustiniana, Piemonte, Italy	
2024	Menetou Salon, Sauvignon Blanc	£72
	Domaine des Brosses, Loire, France	
2024	Xarel-Lo	£82
	Can Sumoi, Penedes, Spain	
2024	Matar S. Blanc Semillon	£85
	Pelter, Galilee, Israel	
2024	Yatir Amasa	£85
	Yatir, Negev Dessert, Israel	
2023	Pieropan, Calvarino	£90
	Soave, Italy	
2023	Chablis	£95
	Domaine De L'Enclos, Burgundy, France	
2023	'Escalada' Ribeira Sacra Godello	£110
	Galicia, Spain	
2023	Chardonnay	£118
	Clos de Gat, Judean Hills, Israel	
2021	Chilar	£125
	Zorah, Vayots Dzor, Armenia	

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RED WINES

2023	El Risco Aragon, Rioja, Spain	£39
2024	'Al-Muvedre' Monastrell Al-Muvedre, Alicante, Spain	£44
2024	'Vermell' Valencia Valencia, Spain	£52
2024	Chinon, Cabernet Franc. Château Coudray-Montpensier Loire, France	£57
2022	Saperavi Bedoba, Kakheti, Georgia	£63
2023	Garnatxa Sumoll Can Sumoi, Penedes, Spain	£67
2024	'La Vie' Rouge Du Castel Judean Hills, Israel	£72
2021	'Camino de los Arrieros' Castilla y Leon, Alvar de Dios, Spain	£75
2024	'Terrazze' Pinot Nero Tenuta Mazzolino, Lombardia, Italy	£84
2017	Medoc Cru Bourgeois Chateau Patache d'Aux, Bordeaux, France	£90
2019	'CARUSU' ETNA ROSSO Terrazze dell'Etna, Sicily, Italy	£93.5
2022	Karasí, Areni Noir Zorah, Vayots Dzor, Armenia	£97
2020	Har'El, Syrah Clos De Gat, Judean Hills, Israel	£98
2019	Carmel Mediterranean Carmel, Galilee, Israel	£130
2023	Petit Castel Jerusalem - Haute Judée	£140
2020	Yatir Forest Yarit, Negev Desert, Israel	£140

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COCKTAILS & MORE

CLASSIC COCKTAILS

NEGRONI	£14
Sapling British Gin, Antica Formula Sweet Vermouth, Campari, Orange	
COSMOPOLITAN	£14
Sapling British Vodka, Pomegranate, Triple Sec, Lime	
MARGARITA	£14
Mexxo Tequila Blanco, Triple Sec, Salt, Lime	

SIGNATURE COCKTAILS

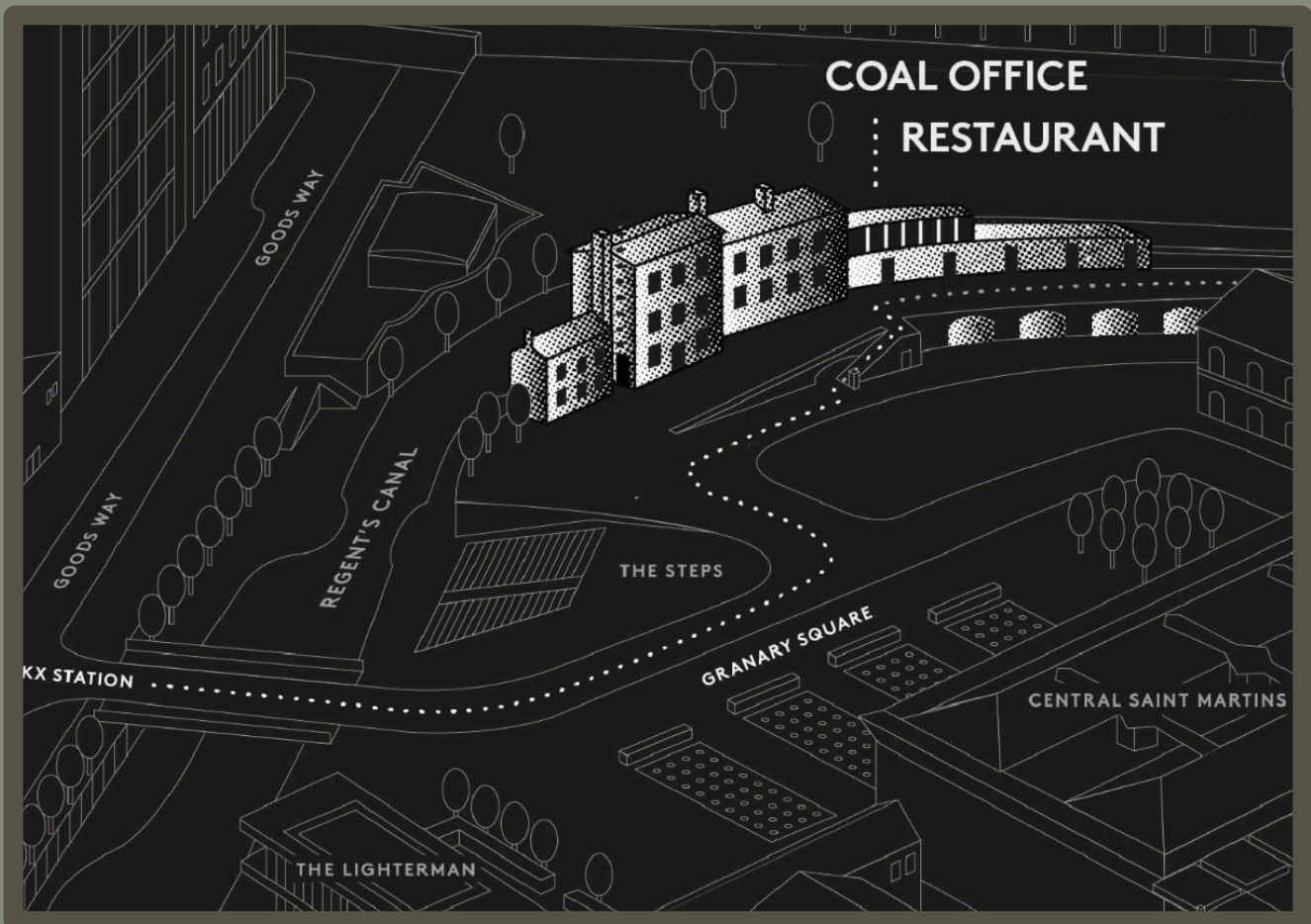
JLM G&T	£17.5
Dalton Gin, Cucumber, Fever-Tree Indian Tonic	
'INOCENTE'	£14.5
Fino Sherry, Nocellara Olives, Fever-Tree Indian Tonic	
CHINO	£14.5
Planteray 3 Stars, Kumquat, Orange	
GANAV	£16
Pensador Espadin Mezcal, Parafante, Manzanilla, Light Tonic	
PRILI	£15.5
Sapling Gin, Strawberry and Pomegranate Molasses, Vermouth	
SHIFKA DIRTY MARTINI	£14.5
Sapling Vodka, Vermouth, JLM Shifka Pepper	
BANDORA	£15.5
Desdeya Tequila Blanco, Ancho Reyes, Tomato	
SOMEK	£16
Desdeya Tequila Blanco, Pensador Espadín Mezcal, Kirsch	
TEA KAR (alcohol free)	£12.5
Everleaf Marine Aperitif, Lemon, Sage & Black Ice Tea	
HOFSHI (alcohol free)	£12.5
Everleaf Mountain Aperitif, Wild Idol, Pomegranate Molasses	

BEERS

MACCABEE 5%	£7.5
Premium Light Lager	
GOLDSTAR 4.9%	£7.5
Unfiltered Dark Lager	
BRAYBROOKE 4.2%	£9
Helles Lager	
THE KERNEL TABLE BEER 3%	£9
Pale Ale	
ROAD SODA 4.8%	£10
Pale Ale	
LUCKY SAINT 0.5%	£7
Superior Unfiltered Lager, Alcohol Free Beer	

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HOW TO FIND US



Situated just a short 5 minute walk from Kings Cross train station, you'll discover us in Coal Drops Yard at the address below (quickest access through Goods Way if arriving from the train station).

For equipment deliveries, kindly ensure they are completed before 11 am via Stable Street. Please be aware that this area transitions to pedestrian-only access after this time.

Address:
2 Bagley Walk,
Kings Cross,
London N1C 4PQ

ENQUIRE NOW

If you have a specific date in mind, kindly use the provided [link](#) or scan the QR code to reach us via our events booking platform. This will enable us to check availability, provide a quote and further information.

Bookings are accepted until the end of this year with the option to reserve the space for the following year. Confirmations for January and beyond will be available towards the end of the year.

CONTACT US

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

General enquiries:
EVENTS@COALOFFICE.COM

EVENTS (direct line):
020 3848 6084 (for emergencies
you can also use WhatsApp text)

Events Team:
MON-FRI: 9:30am-6pm

WWW.COALOFFICE.COM

INSTAGRAM
@coaloffice

