

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

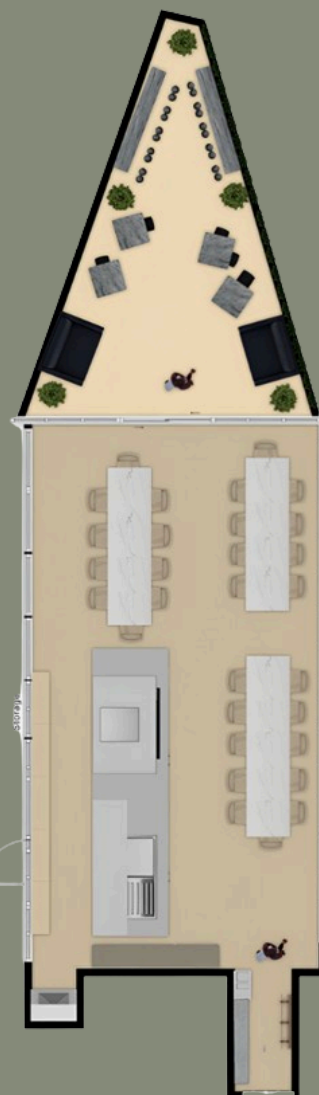
Tue-Sat (dinner): 17:30-23:00*

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

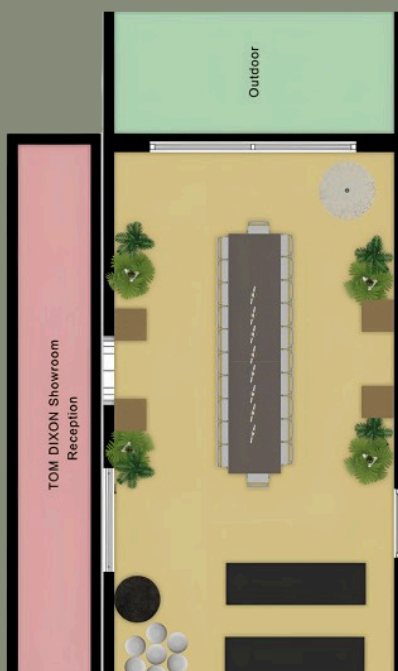
Seated dinner: Up to 22 guests

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



£100PP FAMILY STYLE SHARING MENU



TO START

FRENA

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

NABLUS GATE SALAD

Herbs, Rocket, Pita Crunch, Labaneh, Pomegranate

DOVDEVAN

Seabass Sashimi, Vignola Cherries, Kuriso & Sumac Vinaigrette

KOHLRABI

Slow Baked Kohlrabi, Doha Vinaigrette, Mint

MALDON'S OYSTER (supplement £5ea)

Lemon Tatbileh, Thai Chili

LET'S TALK BIG

MACHNEYUDA'S POLENTA

Asparagus, Truffle Oil, Mushroom Ragout, Parmesan

AUBERGINE SINIYA

Josper-grilled Aubergine, Tahini, Herbs & Pinenuts

PULLED CHICKEN SHAWARMA

Lachuch, Ambaneh, Fresh Herbs, Tomato

MORROCAN STYLE FISH

Sea Bream, Tomato, Chickpeas, Chilli, Herbs

ROASTED POTATOES

BASAR (supplement £16pp)

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

ARIES (supplement £25pp)

Spring Lamb Chops, Garden & Sugar Snap Peas, Lemon Broth & Gremolata

METUKIM

CHOCOLATE & HAZELNUT BABKA

PISTACHIO & ROSE PETAL MALABI

*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, Pomegranate

KOHLRABI

Slow Baked Kohlrabi, Doha Vinaigrette, Mint

LET'S TALK BIG

PULLED CHICKEN SHAWARMA

Giant Lachuch, Ambaneh, Fresh Herbs

MORROCAN STYLE FISH

Sea Bream, Tomato, Chickpeas, Chilli, Herbs

MACHNEYUDA'S POLENTA

Asparagus, Truffle Oil, Mushroom Ragout, Parmesan

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	per piece
KUBALAH	£7.5
Yemeni Brioche	
ABULAFYA	£7
Sesame Pretzel	
FRENA	£7
Chargrillled Pita Cloud	
DIP SELECTION	£13
Silan & Za'Atar, Labneh & Tomato, Tahini & Schug	
INDIVIDUAL CANAPÉS	
ANA SHUVI	£5
Anchovy, Shifka, Olives, Labneh & Sfinge	
LATKA	£5
Crispy Potato, Cucumber, Goat & Sheep Crème	
MARGIZ	£5
Crispy Panisse Fritter, Marguez Sausage, Honey & Pickled Chili	
LUCULLUS	£5
Maldon Oyster, Lemon Tatbileh, Thai Chilli	
CRISPY MACHNEYUDA'S POLENTA	£6
Mushroom Cream, Parmesan, Truffle	
HATZIL TARTARE	£6
Aubergine, Pita Crunch, Almonds, Chilli, Herbs	
PITRY'AH	£6
Roasted Champignons, Muhamra Sauce	
RUBAK	£7
Grilled Chicken Skewer, Preserved Lemon & Cucumber Coulis	
SHIPOOD TAMNON	£8
Crispy Octopus, Savoury Yemeni Pancake, Ambaneh & Sumac	
ARIES	£8
Spring Lamb, Lemon Broth	
BLI NIMOS	£5
Dark Chocolate Mousse, Extra Virgin Olive Oil	
LABANEH CREMEAUX	£5
Seasonal Fruit	

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*Please inform us if you have any food allergies.

WINE & COCKTAIL SELECTION

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

SPARKLING, ROSE & SKIN CONTACT WINES	13
WHITE WINE	14
RED WINE	15
COCKTAILS & MORE	16



SPARKLING, ROSÉ & SKIN CONTACT WINE

SPARKLING WINE

2024	Dominio De la Vega, No. 1 Brut	£63
	Utiel-Requena, Valencia, Spain	
NV	Haute-Perche, Crémant de Loire Blanc Brut	£75
	Loire Valley, France	
2023	Domaine Karanika, Brut Cuvée Extra Brut	£80
	Amyndeon, Greece	
NV	Pét Nat	£95
	Dalton Winery, Galilee, Israel	
NV	Bruno Paillard, Première Cuvée Extra Brut	£120
	Champagne, France	
NV	Matar Blanc de Noir	£125
	Galilee, Israel	
2021	Sugrue South Downs, The Trouble with Dreams	£160
	South Downs, England	
NV	Billecart-Salmon, Le Réserve	£190
	Champagne, France	

ROSÉ & SKIN CONTACT WINE

2025	Château Sainte-Croix, Cuvée Prestige	£65
	Côtes de Provence, France	
2023	Artisans Vignerons, The Orange Point	£65
	Macedonia, Greece	
2025	Ousyra, Fokiano Rosé	£80
	Cyclades, Greece	
2024	Marabino Rosanera	£90
	Sicily, Italy	
2025	Markovits, Alkemi Rosé	£90
	Macedonia, Greece	
2021	I Caciagalli Zagreo	£90
	Roccamonfina IGT, Italy	
2025	Alef	£110
	Bat Shlomo, Israel	
2021	Heinrich Graue Freiheit	£130
	Burgenland, Austria	
2023	Razi'El	£150
	Judean Hills, Israel	

*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

2026	Covides, Muguet Blanco	£50
	Penedès, Spain	
2026	Cantine Amato, Vibrazioni Catarratto	£60
	Sicily, Italy	
2025	Gaintza, Txiakolina	£70
	Getariako Txakolina, Spain	
2023	Batard Langelier. Le Besson	£75
	Loire Valley, France	
2024	Robola Co-Op, San Gerasimo	£78
	Kefalonia, Greece	
2024	Matar Chenin Blanc	£95
	Pelter, Galilee, Israel	
2024	Yatir Amasa	£95
	Yatir, Negev Desert, Israel	
2023	Chardonnay	£120
	Clos de Gat, Judean Hills, Israel	
2023	'Escalada' Ribeira Sacra Godello	£125
	Galicia, Spain	
2023	Els Presseguers, L'Enclos de Peralba	£145
	Penedès, Spain	
2023	Jable de Tao, Paraje Tao	£220
	Lanzarote, Spain	

*vintages subject to change

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RED WINES

2024	Grower Series, Garnacha	£48
	Aragon, Spain	
2024	Parajes del Valle, Monastrell Ecológico	£65
	Jumilla, Spain	
2024	'La Vie' Rouge du Castel	£72
	Judean Hills, Israel	
2021	'Camino de los Arrieros'	£77.5
	Castilla y León, Alvar De Dios, Spain	
2022	Costumbres, Tinto Rioja	£80
	Rioja, Spain	
2024	Kontogiannis, Agio Petalo Young Vines Agiorgitiko	£85
	Nemea, Greece	
2022	'Carusu' Etna Rosso	£93.5
	Terrazze dell'Etna, Sicily, Italy	
2024	Ca'N Verdura, Supernova Negre	£105
	Mallorca, Spain	
2020	Har'El, Syrah, Clos de Gat	£110
	Judean Hills, Israel	
2019	Carmel Mediterranean	£140
	Carmel, Galilee, Israel	
2023	Petit Castel	£160
	Judean Hills, Jerusalem	
2020	Mercori, Francesca Fiasco	£200
	Campania, Italy	
2020	Yatir Forest	£280
	Negev Desert, Israel	
2019	Terroir al Limit, Les Tosses	£600
	Priorat, Spain	

*vintages subject to change

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COCKTAILS & MORE

SEASONAL COCKTAILS - Fresh & Vibrant

SABRES	£15.5
Desdeya Tequila, Prickly Pear & Sumac	
SINAI.	£15.5
Sapling British Vodka, Sicilian Melon & Lemongrass	
ALECHKO	£15.5
Planteray 3 Stars, Kumquat, Orange	
ARGAMAN	£15.5
Fielden Rye Whisky, Fresh Cherries & Chili	
TIKVA	£15.5
Espresso, Gin, Picon Amer Liqueur & Elderflower	
PEACH PLEASE	£15.5
Sapling Vodka, White Peaches, Red Chili	
THINKERS PREMIUM - The Spirit of Jerusalem	

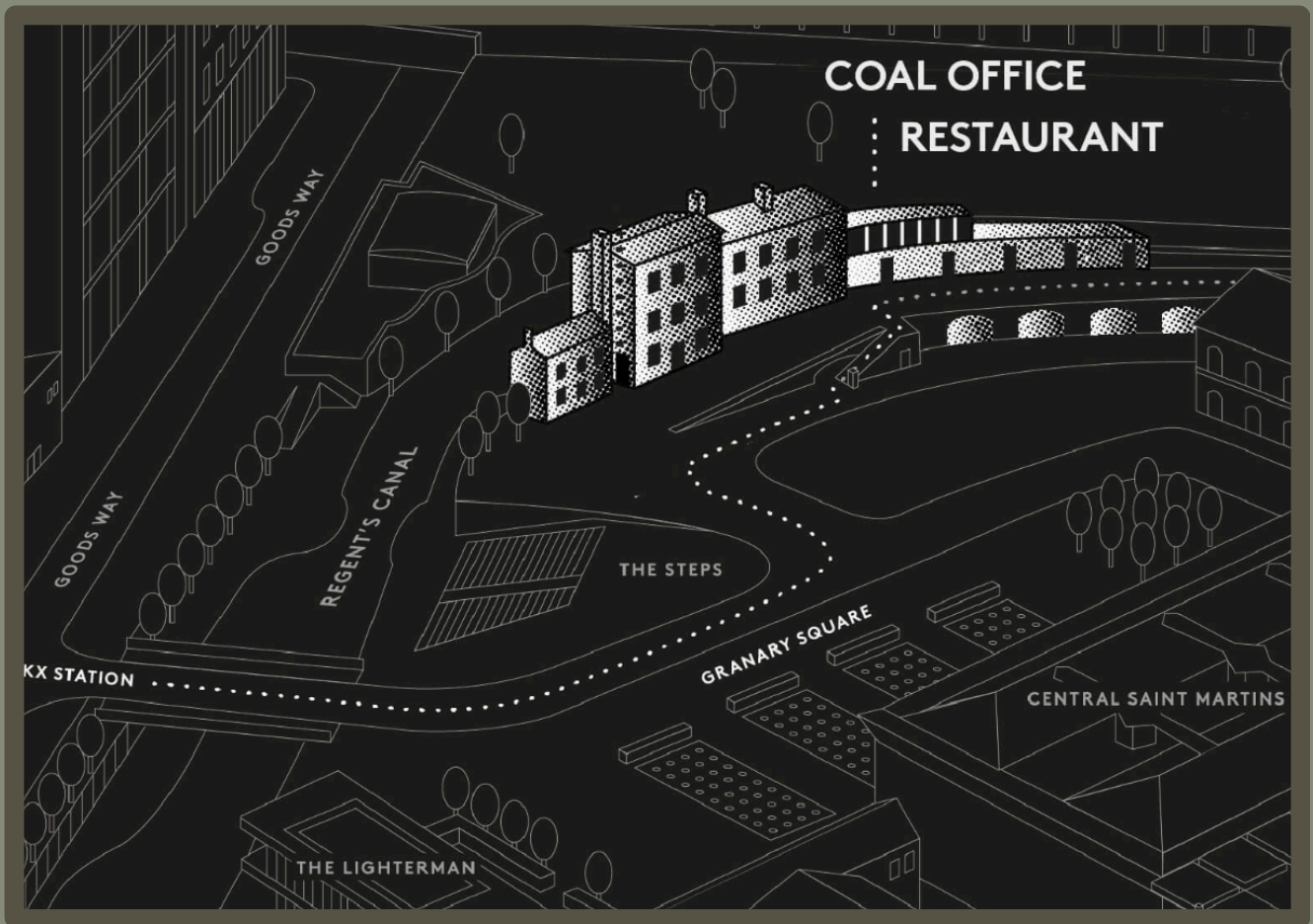
AMERIKAKI	£25
Thinkers Bourbon Old Fashioned	
FORACH	£25
Thinkers Vodka Moscow Mule, House Ginger Cordial	
MOABET	£25
Thinkers Gin, Fevertree Mediterranean Tonic, Lime	
ALCOHOL FREE	

BANDORA	£12.5
Clarified Virgin Bloody Mary	
HOFSHI	£12.5
Everleaf Mountain Aperitif, Wild Idol, Pomegranate Molasses	
Nirvana Helles 0.5%	£9.5
Nesher Malt Beer 0%	£7
BEERS	

MACCABEE 5%	£8.5
Premium Light Lager	
THE KERNEL TABLE BEER 3%	£9
Pale Ale	
ROAD SODA 4.8%	£10
Pale Ale	
Partizan Lemon & Thyme Saison 3.8%	£11
Farmhouse Ale	
BRAYBROOKE 5.5%	£9
Indian Pale Ale	
The Kernel Biere de Saison Raspberry 4.9%	£14
Saison	

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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

