

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

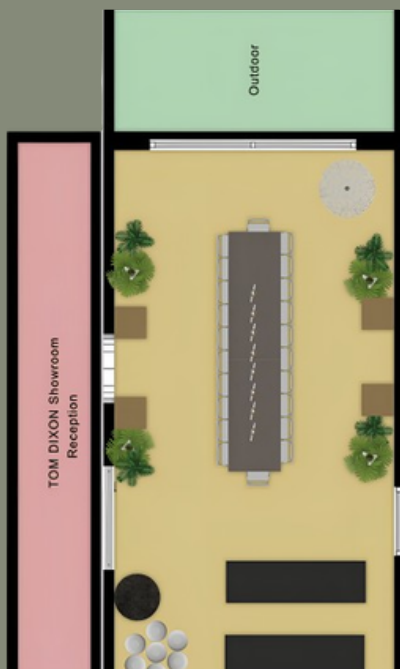
Seated dinner: Up to 22 guests

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



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

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

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

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



BREADS & DIPS

per piece

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

ANA SHUVI

£5

Anchovy, Shifka, Olives, Labneh & Sfinge

BOMBA

£5

Crispy Parmesan Croquette, Roasted Shushka Pepper

HATZIL TARTARE

£6

Aubergine, Pita Crunch, Almonds, Chili, Herbs

CRISPY MACHNEYUDA'S POLENTA

£6

Mushroom Cream, Parmesan, Truffle

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

BLI NIMOS

£5

Dark Chocolate Mousse, Extra Virgin Olive Oil

LABANEH CREMEAUX

£5

Seasonal Fruit

*Our menu may change slightly depending on seasonality

*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	£125
	Champagne, France	
NV	Matar Blanc de Noir	£130
	Galilee, Israel	
2021	Sugrue South Downs, The Trouble with Dreams	£160
	South Downs, England	
NV	Billecart-Salmon, Le Rosé	£210
	Champagne, France	
2021	Alcohol-Free Sparkling Wine, Wild Idol	£84
NON 1	Salted Raspberry & Chamomile 0.0%	£78

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	

*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	£68
	Getariako Txakolina, Spain	
2023	Batard Langelier. Le Besson	£75
	Loire Valley, France	
2024	Robola Co-Op, San Gerasimo	£80
	Kefalonia, Greece	
2025	Nosso, Verdejo Natural	£90
	Rueda, Spain	
2024	Matar Chenin Blanc	£95
	Pelter, Galilee, Israel	
2024	Yatir Amasa	£95
	Yatir, Negev Desert, Israel	
2023	Vittorini di Nico Speranza, Marche Bianco	£100
	Le Marche, Italy	
2023	Sebastien Besson, Beaujolais Blanc	£108
	Beaujolais, France	
2023	'Escalada' Ribeira Sacra Godello	£125
	Galicia, Spain	
2023	Chardonnay	£140
	Clos de Gat, Judean Hills, Israel	
2023	Els Presseguers, L'Enclos de Peralba	£145
	Penedès, Spain	
2022	Rully, 'La Chaume' Blanc	£160
	Burgundy, France	
2015	Patrick Baudouin "Les Gats"	£175
	Loire, France	
2022	Russo Nerina Etna Bianco	£190
	Sicily, Italy	
2023	Jable de Tao, Paraje Tao	£220
	Lanzarote, Spain	
2006	Beaucastel Coudoulet Blanc	£275
	Rhone, France	
2023	Meursault, Pierre Boisson	£325
	Burgundy, France	

*vintages subject to change

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	£90
	Terrazze dell'Etna, Sicily, Italy	
2024	Ca'N Verdura, Supernova Negre	£105
	Mallorca, Spain	
2020	Har'El, Syrah, Clos de Gat	£117
	Judean Hills, Israel	
2023	Saint Amour 'Clos du Chapitre', Domaine Chardigny	£135
	Beaujolais, France	
2019	Carmel Mediterranean	£150
	Carmel, Galilee, Israel	
2018	Clendenen Grenache 'Rancho La Cuna'	£175
	California, USA	
2020	Mercori, Francesca Fiasco	£200
	Campania, Italy	
2020	Yatir Forest	£280
	Negev Desert, Israel	
2011	Rioja Alta 904	£295
	Rioja, Spain	
2009	Castello Di Ama, Chianti Classico Riserva	£295
	Tuscany, Italy	
2019	Terroir al Limit, Les Tosses	£600
	Priorat, Spain	

*vintages subject to change

COCKTAILS & MORE

SEASONAL COCKTAILS - Fresh & Vibrant

SINAI £15.5

Sapling British Vodka, Sicilian Melon & Lemongrass

ALECHKO £15.5

Planteray 3 Stars, Kumquat, Orange

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

BOND £25

Thinkers Vodka Vesper Martini

MOABET £25

Thinkers Gin White Negroni

ALCOHOL FREE

BANDORA £12

Clarified Virgin Bloody Mary

TE'ENA £12

Tanqueray 0.0%, Fig Leaf Soda

Nirvana Helles 0.5% £9.5

Nesher Malt Beer 0% £7

BEERS

GOLDSTAR 4.9% £8.5

Dark Lager

THE KERNEL TABLE BEER 3% £9

Pale Ale

MONDO ROAD SODA 4.8% £10

Pale Ale

Partizan Lemon & Thyme Saison 3.8% £11

Farmhouse Ale

BRAYBROOKE 5.5% £11

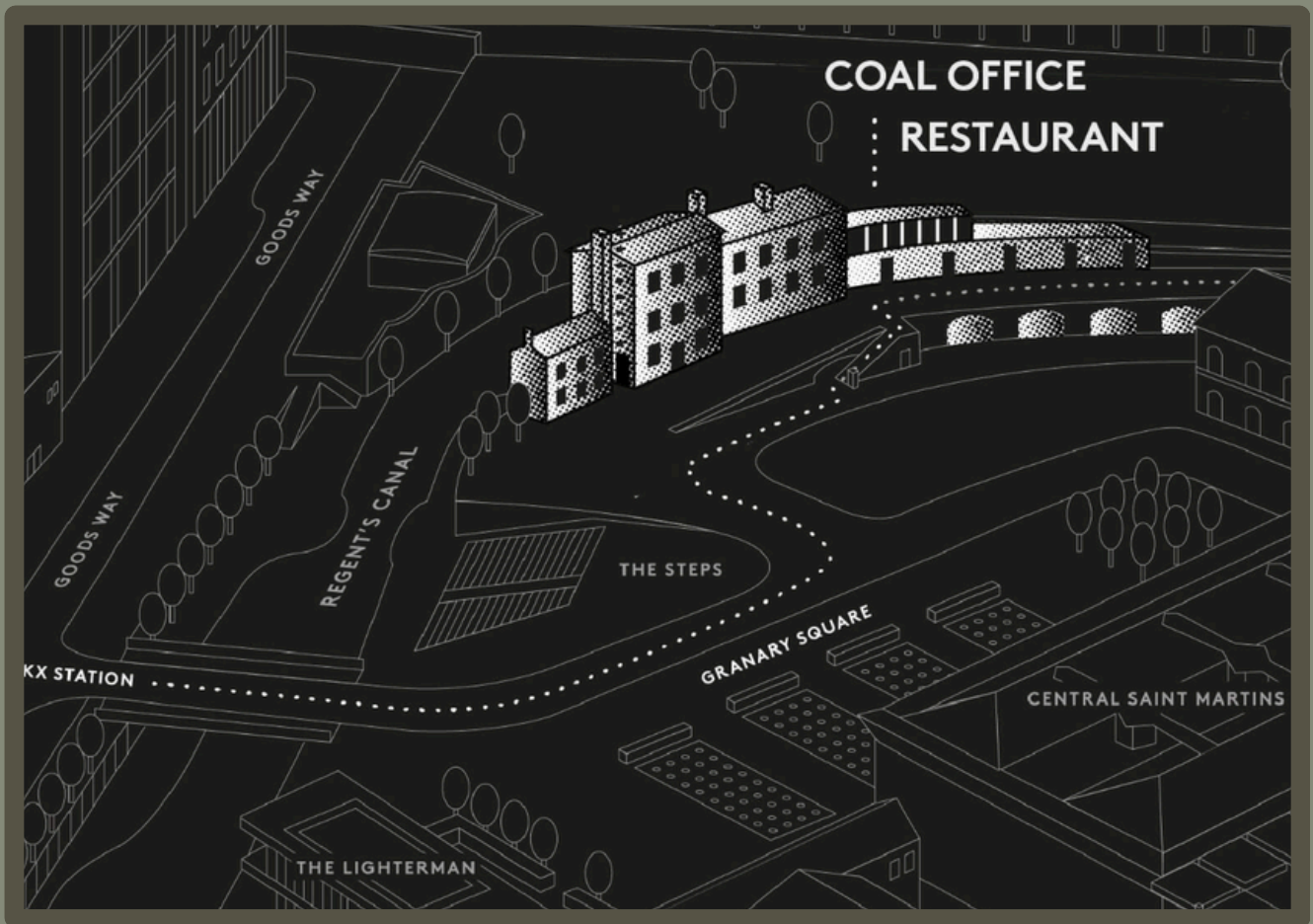
Indian Pale Ale

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

