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.

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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

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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

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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

FIGURATIVI
Seabass Sashimi, Bourjasotte Fig Carpaccio, Pistachio & Fig Salsa

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.

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£70PP BUFFET

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
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CANAPÉS

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

INDIVIDUAL CANAPÉS

ZREER Baby Calamari Skewer, Grilled Tomatillo, Indian Lime	£3.5
ANA SHUVI Anchovy, Shifka, Olives, Labneh & Sfinge	£5
HATZIL TARTARE Aubergine, Pita Crunch, Almonds, Chili, Herbs	£6
CRISPY MACHNEYUDA'S POLENTA Mushroom Cream, Parmesan, Truffle	£6
PITRY'AH Roasted Champignons, Muhamra Sauce	£6
MENACHEM Grilled Chicken Skewer, Hamud Stock, Persillade	£7
SHIPOOD TAMNON Crispy Octopus, Savoury Yemeni Pancake, Ambaneh & Sumac	£8
BLI NIMOS Dark Chocolate Mousse, Extra Virgin Olive Oil	£5
LABANEH CREMEAUX Seasonal Fruit	£5

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WINE & COCKTAIL SELECTION

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

SPARKLING, ROSE & SKIN CONTACT WINES 13
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SPARKLING, ROSÉ & SKIN CONTACT WINE

SPARKLING WINE

2024	Dominio De la Vega, No. 1 Brut Utiel-Requena, Valencia, Spain	£63
NV	Haute-Perche, Crémant de Loire Blanc Brut Loire Valley, France	£75
2023	Domaine Karanika, Brut Cuvée Extra Brut Amyndeon, Greece	£80
NV	Pét Nat Dalton Winery, Galilee, Israel	£95
NV	Bruno Paillard, Première Cuvée Extra Brut Champagne, France	£125
NV	Matar Blanc de Noir Galilee, Israel	£130
2021	Sugrue South Downs, The Trouble with Dreams South Downs, England	£160
NV	Billecart-Salmon, Le Rosé Champagne, France	£210
NON 1	Salted Raspberry & Chamomile 0.0%	£78

ROSÉ & SKIN CONTACT WINE

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

*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 Penedès, Spain	£50
2026	Cantine Amato, Vibrazioni Catarratto Sicily, Italy	£60
2025	Gaintza, Txiakolina Getariako Txakolina, Spain	£68
2023	Batard Langelier. Le Besson Loire Valley, France	£75
2024	Robola Co-Op, San Gerasimo Kefalonia, Greece	£80
2025	Nosso, Verdejo Natural Rueda, Spain	£90
2024	Matar Chenin Blanc Pelter, Galilee, Israel	£95
2024	Yatir Amasa Yatir, Negev Desert, Israel	£95
2023	Vittorini di Nico Speranza, Marche Bianco Le Marche, Italy	£100
2023	Sebastien Besson, Beaujolais Blanc Beaujolais, France	£108
2023	‘Escalada’ Ribeira Sacra Godello Galicia, Spain	£125
2023	Chardonnay Clos de Gat, Judean Hills, Israel	£140
2023	Els Presseguers, L’Enclos de Peralba Penedès, Spain	£145
2022	Rully, ‘La Chaume’ Blanc Burgundy, France	£160
2015	Patrick Baudouin ”Les Gats” Loire, France	£175
2022	Russo Nerina Etna Bianco Sicily, Italy	£190
2023	Jable de Tao, Paraje Tao Lanzarote, Spain	£220
2006	Beaucastel Coudoulet Blanc Rhone, France	£275
2023	Meursault, Pierre Boisson Burgundy, France	£325

*vintages subject to change

RED WINES

2024	Grower Series, Garnacha Aragon, Spain	£48
2024	Parajes del Valle, Monastrell Ecológico Jumilla, Spain	£65
2024	‘La Vie’ Rouge du Castel Judean Hills, Israel	£72
2021	‘Camino de los Arrieros’ Castilla y León, Alvar De Dios, Spain	£77.5
2022	Costumbres, Tinto Rioja Rioja, Spain	£80
2024	Kontogiannis, Agio Petalo Young Vines Agiorgitiko Nemea, Greece	£85
2022	‘Carusu’ Etna Rosso Terrazze dell’Etna, Sicily, Italy	£90
2024	Ca’N Verdura, Supernova Negre Mallorca, Spain	£105
2020	Har’El, Syrah, Clos de Gat Judean Hills, Israel	£117
2023	Saint Amour ‘Clos du Chapitre’, Domaine Chardigny Beaujolais, France	£135
2019	Carmel Mediterranean Carmel, Galilee, Israel	£150
2018	Clendenen Grenache ‘Rancho La Cuna’ California, USA	£175
2024	Alef After Dark Bat Shlomo, Israel	£200
2020	Mercori, Francesca Fiasco Campania, Italy	£200
2020	Yatir Forest Negev Desert, Israel	£280
2011	Rioja Alta 904 Rioja, Spain	£295
2009	Castello Di Ama, Chianti Classico Riserva Tuscany, Italy	£320
2019	Terroir al Limit, Les Tosses Priorat, Spain	£600
2024	Alef Misbehave Bat Shlomo, Israel	£700

*vintages subject to change

COCKTAILS & MORE

SEASONAL COCKTAILS - Fresh & Vibrant

LIPTON	£15.5
Earl Grey Sapling Vodka, Bergamot & Kefir Lime	
ALECHKO	£15.5
Arak, Limoncello, Amalfi Lemon Cordial	
TIKVA	£15.5
Espresso, Gin, Picon Amer Liqueur & Elderflower	
PEACH PLEASE	£15.5
Sapling Vodka, White Peaches, Red Chili	
MESAPOTAMIA	£17
Sapling Gin, Fig Syrup & Fig Leaf Sour	
MESHAGEA	£17
Sicilian Mango Infused Spiced Rum & Jalapeño	

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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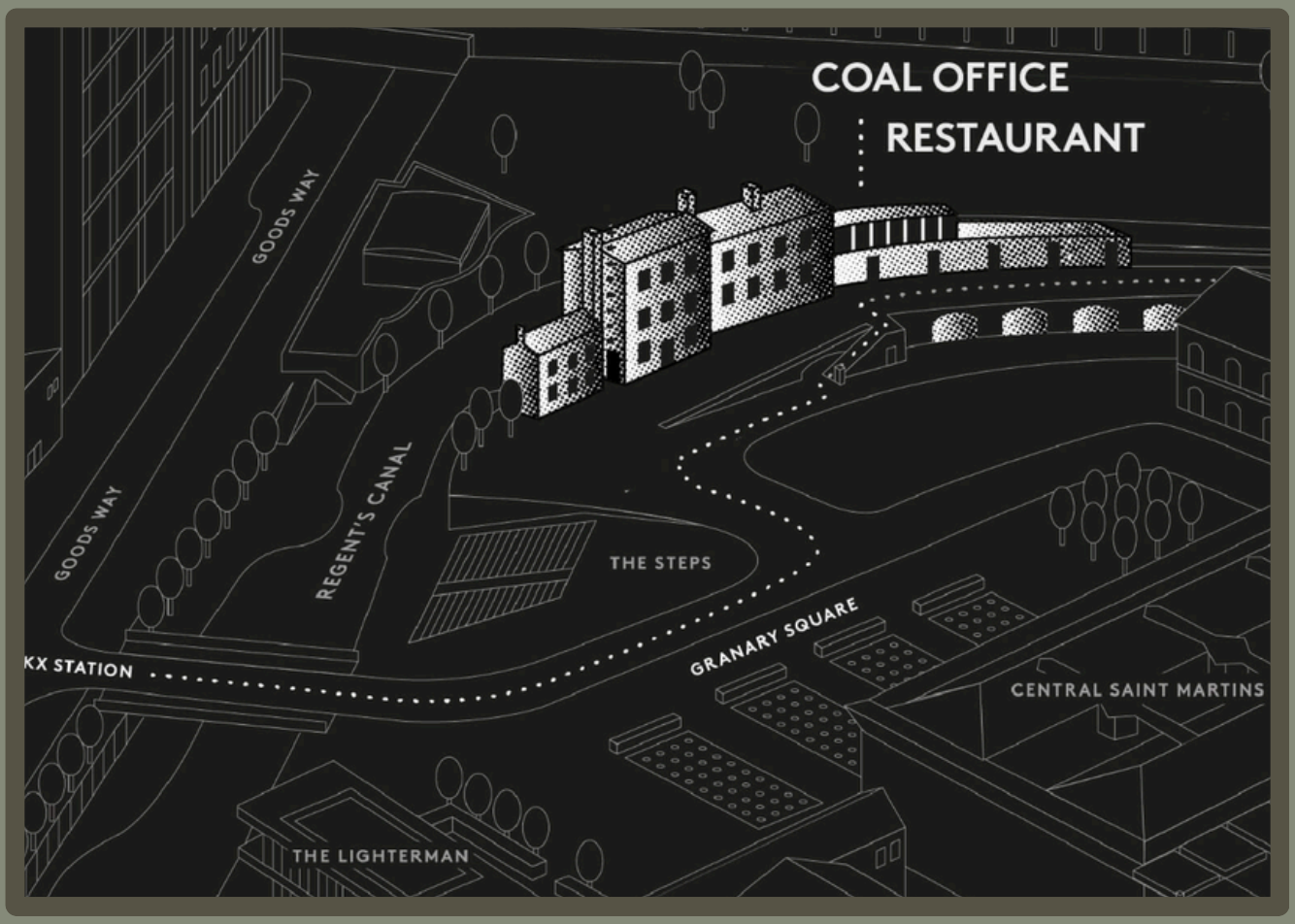
HOW TO FIND US



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

events@coaloffice.com

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