



# TheMeat & WineCo

Function Information Package

January - October 2026



## PRIVATE DINING ROOM

---

MAX GUESTS

7

MIN SPEND

£1000

## LOWER GROUND FLOOR

---

MAX GUESTS

38 seated

50-60 standing

MIN SPEND

£4000

## MAIN FLOOR

---

MAX GUESTS

60 seated

MIN SPEND

£8500



**AGED**  
BY  
TheMeat & WineCo  
"EVEN BETTER WITH AGE"



## SET MENUS

---

The Meat & Wine Co has created a selection of delicious coursed menus for group bookings of more than 8 people

<b>Set Menu 1</b>	£97 per person
<b>Set Menu 2</b>	£128 per person
<b>Set Menu 3</b>	£160 per person

All menu and beverage items are subject to availability and prices may change.  
A Service charge of 8.5% is added for all groups of 11 or more, applicable everyday.  
For Groups of 10 or less, a £5 per person surcharge will be added on Sundays and Public Holidays.

## PERSONALISED MENUS

---

If you would like to personalise your set menu with a company logo, image or message we can create this for you complimentary.  
Please enquire for more information.

## LUNCH MENU

---

Available Monday – Friday 12:30pm - 4pm

**Three Courses** £40 per person

## BEVERAGE PACKAGES

---

	3 HRS
<b>STANDARD</b>	£59pp
<b>PREMIUM</b>	£89pp

All menu and beverage items are subject to availability and prices may change  
A discretionary 8.5% service charge will be added to all bookings

SAMPLE  
**SET MENU 1 - £97pp**

**ON ARRIVAL**

(To share)

**Garlic Bread (V)**

Buttermilk buns, green garlic butter, Parmesan, garlic crisps

**ENTRÉE**

(Choose one per person)

**Bruschetta (V) (VG)**

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

**Calamari**

Cucumber, onion, lemon, nam jim sauce

**Short Rib Croquette**

Parmesan, jus, gremolata, black garlic aioli

**MAIN**

(Choose one per person)

**Rump 300g**

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

**Sirloin 300g**

Aberdeen Angus - Grain Fed - Australia  
Grilled to perfection with our signature basting

All of the above are served with crunchy chips or house salad and your choice of sauce  
**Sauce selection:** African Chilli, Peppercorn, Creamy Mushroom, Biltong Butter, Chimichurri

**Chicken Breast**

Green pea mash, spring vegetables, nut crumb, chicken jus

**Salmon Fillet**

Mussels, potatoes, black beans, tomato, chilli butter sauce

**Ravioli (V)**

Corn purée, ricotta cream, blistered cherry tomato, charred corn, basil

**SIDE**

(Choose one per person)

**Truffle Mac & Cheese (V)**

Parmesan, Gruyère, Cheddar & mozzarella, truffle, chives

**DESSERT**

(Choose one per person)

**Crème Brûlée (V)**

Served with a macaroon

Coffee or Tea

SAMPLE  
**SET MENU 2 - £128pp**

**ON ARRIVAL**

(To share)

**Garlic Bread (V)**

Buttermilk buns, green garlic butter, Parmesan, garlic crisps

**ENTRÉE**

(Choose one per person)

**Bruschetta (V) (VG)**

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

**Jack's Creek Wagyu Tartare**

Truffle, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

**Calamari**

Cucumber, onion, lemon, nam jim sauce

**Smoky Chilli Wings**

Buffalo-style sauce, furikake

**MAIN**

(Choose one per person)

**Fillet 200g**

Aberdeen Angus - Grain Fed - Australia

**Rib-Eye 350g**

Teys Angus - Grain Fed - Australia

Grilled to perfection with our signature basting

**Peri-Peri Chicken Skewer**

Mozambique peri-peri & lemon basting

All of the above are served with crunchy chips or house salad and your choice of sauce  
**Sauce selection:** African Chilli, Peppercorn, Creamy Mushroom, Biltong Butter, Chimichurri

**Lamb Cutlets**

Chimichurri, served with crunchy chips or house salad

**Salmon Fillet**

Mussels, potatoes, English spinach, capers, lemon butter sauce, dill oil

**Ravioli (V)**

Corn purée, ricotta cream, blistered cherry tomato, charred corn, basil

**SIDE**

(To share)

**Wedge Salad (V)**

Iceberg lettuce, tomatoes, fried shallots, blue cheese, ranch dressing

**Roasted Potato (V)**

Truffle aioli, truffle oil, Parmesan

**DESSERT**

(Choose one per person)

**Crème Brûlée (V)**

Served with a macaroon

**Basque Cheesecake (V)**

Served with mixed berry compote

Coffee or Tea

SAMPLE  
**SET MENU 3 - £160pp**

**ON ARRIVAL**  
(To share)

**Garlic Bread (V)**

Buttermilk buns, green garlic butter, Parmesan, garlic crisps

**ENTRÉE**

(Choose one per person)

**Bruschetta (V) (VG)**

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

**Jack's Creek Wagyu Tartare**

Truffle, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

**Salmon Tartare**

Green beans, capers, pickled onion, pea mayo, soy & sesame dressing, horseradish crème fraîche, crostini

**King Prawns**

XO butter, African chilli sauce, coriander, ciabatta

**MAIN**

(Choose one per person)

**Fillet 250g**

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

**Rib-Eye 300g**

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia  
Grilled to perfection with our signature basting

**Peri-Peri Chicken Skewer**

Mozambique peri-peri & lemon basting

**Beef Ribs**

Slow-cooked and finished on the flame-grill, with our signature basting

All of the above are served with crunchy chips or house salad and your choice of sauce  
**Sauce selection:** African Chilli, Peppercorn, Creamy Mushroom, Biltong Butter, Chimichurri

**Salmon Fillet**

Mussels, potatoes, English spinach, capers, lemon butter sauce, dill oil

**Ravioli (V)**

Corn purée, ricotta cream, blistered cherry tomato, charred corn, basil

**SIDE**

(To share)

**Greek Salad (V) (VG)**

Gem lettuce, plum tomatoes, olives, red onion, cucumber, feta, Greek dressing

**Roasted Potato (V)**

Truffle aioli, truffle oil, Parmesan

**DESSERT**

(Choose one per person)

**Crème Brûlée (V)**

Served with a macaroon

**Basque Cheesecake (V)**

Served with mixed berry compote

**Chocolate Fondant (V)**

Pistachio, kataifi, white chocolate snow, hazelnut praline gelato

**Coffee or Tea**

SAMPLE  
**EXPRESS LUNCH**

**Three Courses £40 per person**  
(Available Monday - Friday 12:30pm - 4pm)

**ENTRÉE**

(Choose one per person)

**Bruschetta (V) (VG)**

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

**Calamari**

Cucumber, onion, lemon, nam jim sauce

**Smoky Chilli Wings**

Buffalo-style sauce, furikake

**Salmon Tartare**

Green beans, capers, pickled onion, pea mayo, soy & sesame dressing, horseradish crème fraîche, crostini

**MAIN**

(Choose one per person)

**Rump Heart 250g**

Angus x Hereford - Grass Fed - Argentina.  
Grilled to perfection with our signature basting

**Sirloin 300g (Add £15)**

Aberdeen Angus - Grain Fed - Australia.  
Grilled to perfection with our signature basting

**Wagyu Beef Burger**

Cheddar, cos lettuce, tomato, onion rings, burger sauce

**Peri-Peri Chicken Skewer**

Mozambique peri-peri & lemon basting

All of the above are served with crunchy chips or house salad and your choice of sauce  
**Sauce selection:** African Chilli, Peppercorn, Creamy Mushroom, Biltong Butter, Chimichurri

**Ravioli (V)**

Corn purée, ricotta cream, blistered cherry tomato, charred corn, basil

**DESSERT**

(Choose one per person)

**Crème Brûlée (V)**

Served with a macaroon

**Basque Cheesecake (V)**

Served with mixed berry compote



# BEVERAGE PACKAGES

All beverage packages commence at the confirmed reservation time.

Cocktails and spirits are available and will be charged on a consumption basis only.

	3 HRS
STANDARD	£55pp
PREMIUM	£85pp

## Sample Standard

### WINE

2024 Picollo Gavi di Gavi "Rovereto" Cortese, *Piedmont, Italy*

2022 Shaw + Smith Adelaide Hills Sauvignon Blanc, *Adelaide Hills, Australia*

### RED WINE

2022 Warwick Estate The First Lady Pinotage, *Western Cape, South Africa*

2022 Dandelion Vineyards 'Lionheart of the Barossa' Shiraz, *Barossa Valley, Australia*

### BEER

Meantime Pale Ale, Peroni

### SOFT DRINKS & JUICES

Coca-Cola, Coke Zero, Diet Coke, Fever-Tree Tonic Water,

Lemonade, Ginger Ale, Ginger Beer,

Soda, Three Cents Grapefruit Soda,

Orange, Apple, Pineapple, Cranberry, Tomato, Pink Grapefruit

## Sample Premium

### CHAMPAGNE

NV Champagne Palmer La Réserve Champagne, *France*

### WHITE WINE

2022 Domaine Millet Sancerre Sauvignon Blanc, *Loire Valley, France*

2022 V.V. D. Rickaert Macon Village Chardonnay, *Burgundy, France*

### RED WINE

2022 Antinori Peppoli Chianti Classico Sangiovese, *Tuscany, Italy*

2016 Finca Vadipiedra Reserva Tempranillo, *Rioja, Spain*

### BEER

Meantime Pale Ale, Peroni

### SOFT DRINKS & JUICES

Coca-Cola, Coke Zero, Diet Coke, Fever-Tree Tonic Water,

Lemonade, Ginger Ale, Ginger Beer,

Soda, Three Cents Grapefruit Soda,

Orange, Apple, Pineapple, Cranberry, Tomato, Pink Grapefruit



# FUNCTION TERMS & CONDITIONS

---

## Booking Guarantee Policy

Reservations of 1 to 10 guests require credit card details. Group reservations of 11 or more guests require a deposit of £25 per person. Should you cancel your reservation within 24 hours of the arrival time or fail to show for your reservation, a fee of £25 per person will be incurred. The final number of guests for group reservations must be confirmed within 24 hours prior to your reservation start time. In the event that total guest numbers reduce from the date of confirmation, you will be charged for the confirmed number of set menus and beverage packages (if applicable).

## Service Charge

A discretionary service charge of 8.5% will be added to your bill which is passed directly to the kitchen and wait staff as a gratuity.

## Seating Durations

Reservations are subject to a seating duration of 2 hours for up to 10 guests and 2 hours and 30 minutes for 11 or more guests.

## Private Dining Rooms

When booking a private dining room or space, you must comply with the minimum spend requirements. The minimum spend is based on food and beverage only and does not include any other fees or charges such as the 8.5% service charge. If you do not reach your minimum spend you are welcome to purchase food and beverage to make up the balance. A room hire fee will apply if you do not wish to.

## Arrival & Seating Times

Kindly emphasise to your guests the importance of arriving at The Meat & Wine Co slightly ahead of your agreed time so that you can enjoy your meal within the confirmed time period. We recommend you arrive 15 minutes prior to your seating time. We will hold your reservation and table for 15 minutes after the scheduled reservation time. Your table may be given away if you are more than 15 minutes late.

## Menus & Beverage Packages

Reservations of 11 or more guests are required to dine on one of our set menus. All menu items and prices are subject to change based on seasonal availability.

## Requested Seating & Capacity

All requests for seating are taken into consideration but not guaranteed. Please be aware that all groups over 12 people may be seated on two tables.

## Corkage

We are fully licensed and offer an extensive wine and beverage list. A corkage fee of £40 or 15% of the bottle RRP (whichever is higher) per bottle applies if you opt to bring your own bottle.

## Cakeage

A cakeage fee of £7 per person applies, at the discretion of the venue if you bring your own cake.

## Discounts & Promotions

Discounts and promotions may not be combined with other promotional offers and require a minimum purchase of a main course. Some promotions may require a dine in reservation. All discount and promotional decisions are made at the discretion of the Venue Manager.



## FUNCTION ENQUIRIES

---

To make a booking & secure your function, please click the button below to be redirected to our convenient online booking form.