



*Quebyrn's*  
TABLE



## AN ORIGINAL GEORGIAN PUB DATING FROM 1739...

Set on the cusp of Chinatown, a public house has existed on these grounds since at least 1739. It is a rare privilege to be the custodians of a building that has been a place of hospitality for over 275 years. We are proud to continue this long tradition, but also thrilled to bring some of our own identity to it.

Back in 2017 Zoë and Layo Paskin (Founders of THE END nightclub and AKA Bar, as well as the hugely successful restaurants, The Palomar & The Barbary) restored this iconic Grade II Listed public house. By lowering the original beer cellar, we created the intimate counter dining experience Evelyn's Table. On the first floor, we turned the store room into the beautiful wine bar The Mulwray. On the ground floor we brought back to life The Blue Posts by reinstalling Georgian antique windows, wooden flooring, a beautiful pewter bar and added an outdoor terrace so you can watch the hustle and bustle go by.

The Blue Posts is a public house made up of three locations to explore and enjoy. With its unrivalled atmosphere, it's an ideal venue for any special occasion or private event that will always leave your guests wanting more...





TWELVE SEATS  
SEVEN COURSES  
FOUR CHEFS

As part of our restoration of the 18th century public house, we dug deep into the original beer cellar to form Evelyn's Table, an intimate 12-seater marble kitchen bar. Offering an unrivalled opportunity to be up close to the chefs and watch all the magic take place right in front of you. The kitchen is led by Head Chef Luke Selby and his two brothers, Nat and Theo, serving an evolving menu built on their formative experiences – a melded love of British produce, Japanese techniques with classical French training.

Luke Selby's cuisine has been greatly influenced by his extensive training working at Le Manoir Aux Quat'Saisons (\*\*), Restaurant Gordon Ramsay (\*\*\*), Dabbous (\*) and Hide Above (\*), where he was working when he won the Roux Scholarship in 2017. Luke chose to do his stage in Japan, the first scholar to do so, working at Nihonryori Ryugin (\*\*\*) in Tokyo, which began to form his culinary ethos for Evelyn's Table takes many inspirations from, after having lived and breathed the culture.

The wine list is curated by Wine Director and ex-Noma Mexico sommelier Honey Spencer – the team are on hand to take you off-the-beaten-track, where they highlight producers that create flavours to riff off those coming from the kitchen. Our wine team can also offer bespoke wine pairings for your event.

ACCOLADES  
1 Michelin star 2022  
Best Young Chef Michelin 2022  
Best New Restaurant Craft Guild Awards 2022





## THE FINER DETAILS

Evelyn's Table is a very intimate space, there are four chefs, two sommeliers, a kitchen porter and welcome host. Everything is created to make it a kitchen theatre experience for our 12 guests to relish.

Additionally, as we are a small team, who plan and prep everything fresh each day for the evening's service, please note, we won't be able to cater for all allergies, the only dietary substitutions we're able to offer are vegetarian and pescatarian.





SAMPLE MENU  
7 COURSES WHICH INCLUDES 2 SURPRISE ADDITIONS



Ikejime trout, apple, bergamot



Devonshire scallop, carrot, cardamom



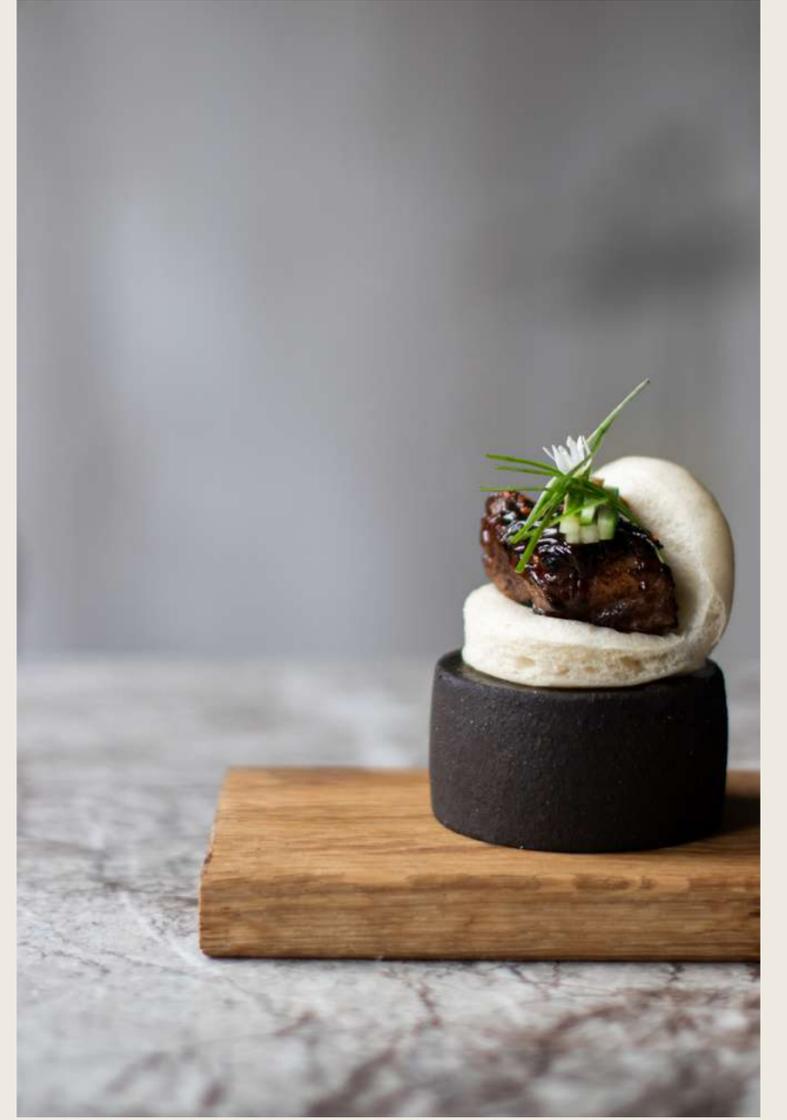
Roasted sea bass, bone marrow, onion dashi



Duck, turnip, clementine and jasmine



Apple 'tartin', confit ginger, yuzu





## WINE & SAKE

At Evelyn's Table, we keep our wine list short, sharp and dynamic: carefully curated, with an ever-evolving selection of wines and sakes to punctuate each dish

If you just want to sit back and relax and let us do all the work with matching the perfect pairings, we also offer a number of different menus; wine, sake and soft offerings, that can be enjoyed alongside your meal.

## EVELYN'S TABLE

Capacity: 12 seated

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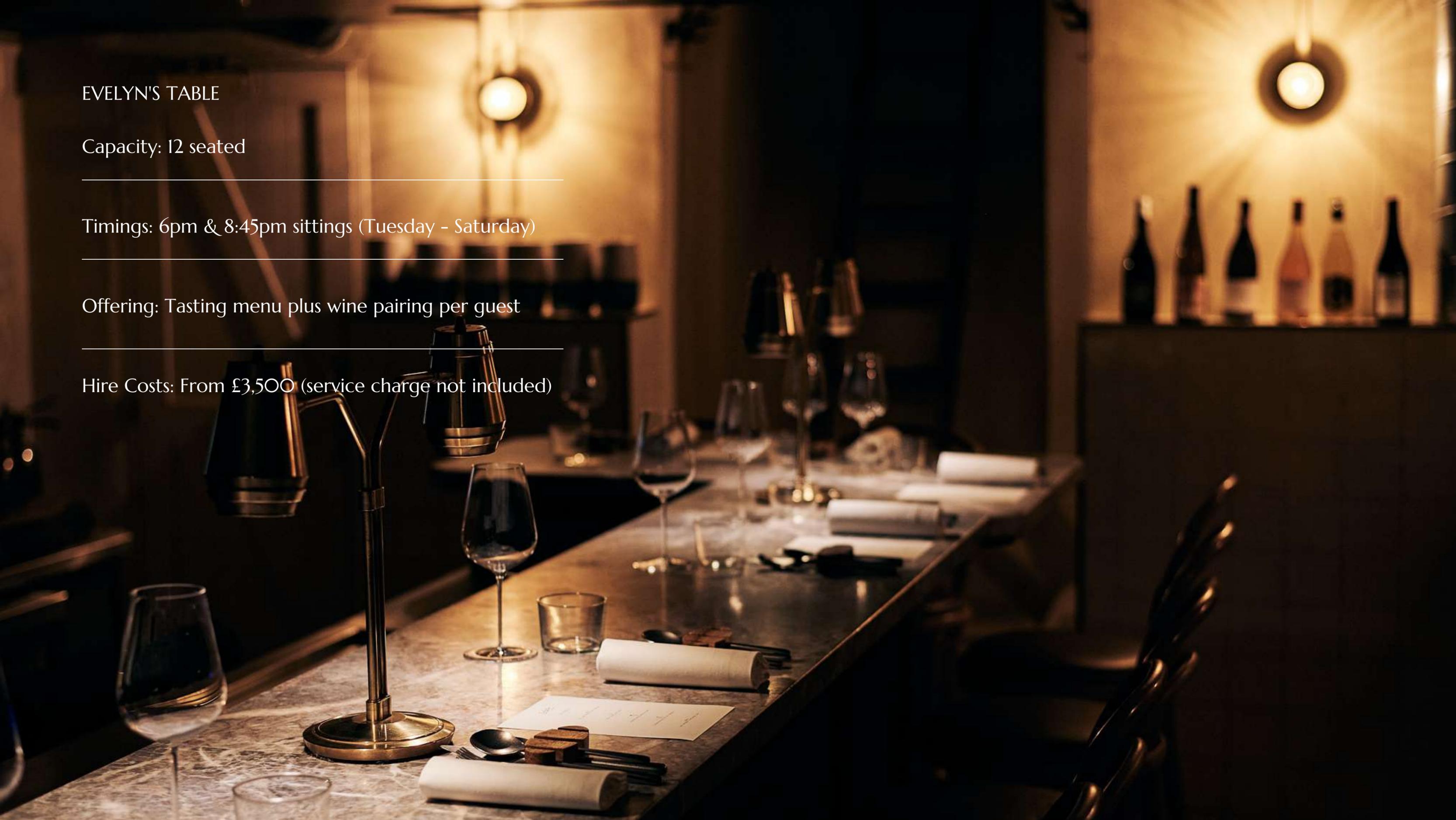
Timings: 6pm & 8:45pm sittings (Tuesday - Saturday)

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Offering: Tasting menu plus wine pairing per guest

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Hire Costs: From £3,500 (service charge not included)





The  
MULWRAY



## A WINE BAR HIDDEN ABOVE SOHO

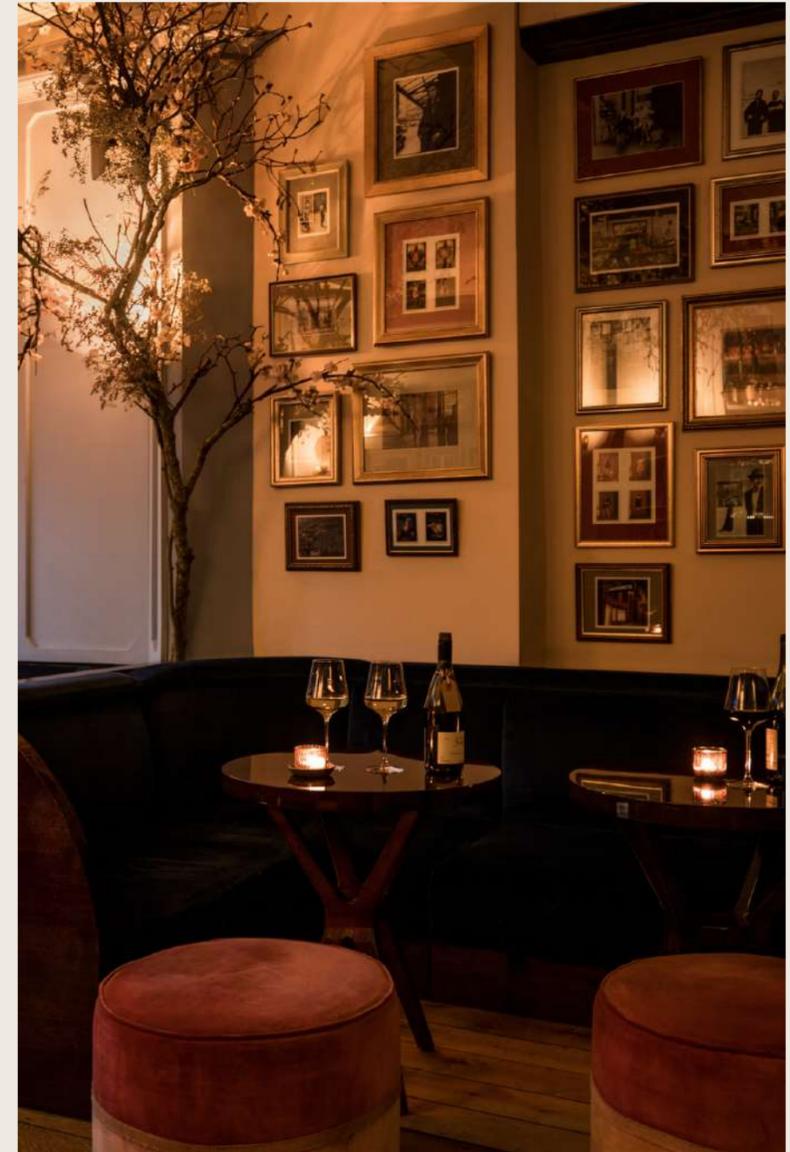
Steal yourself upstairs to the first floor of The Blue Posts and you will find yourself in The Mulwray, a wine bar specialising in fine and natural wines from the old world and the new.

A richly decorated lounge; dark velvets, Connemara marble and satin brass details contrast with furnishings in soft pink. The room is animated with a floor to ceiling wine cabinet, crammed with our ever changing selection of niche and fine wines.

Perfect for exclusive parties with an added personal touch of old school glamour, the space can be exclusively hired for up to 50 guests at any one time.

Our drinks menu can be tailored to each event, with a snacks menu available on request. We can also assist with additional event planning such as flowers, decorations and entertainment that you may wish to add to your event.





## SAMPLE BAR SNACKS MENU

### Marinated Anchovies

Pickled anchovies, presented in a bespoke manga tin

### Toasted Spiced Nuts

Cashews, pecans & hazelnuts toasted with sugar, salt, coriander, cumin

### Nocellara del Belice olives

### Campagne Sourdough, Cultured Butter

A traditional French country loaf from Boulangerie de Paris. Served warm with Ampersand Dairy cultured butter

### Chicken Liver Parfait, Brioche

Chicken liver parfait dipped in clarified butter. Served with toasted brioche

### Lamb & Cumin Sausage Roll

Homemade lamb & cumin sausage roll served warm with a date & hoisin ketchup

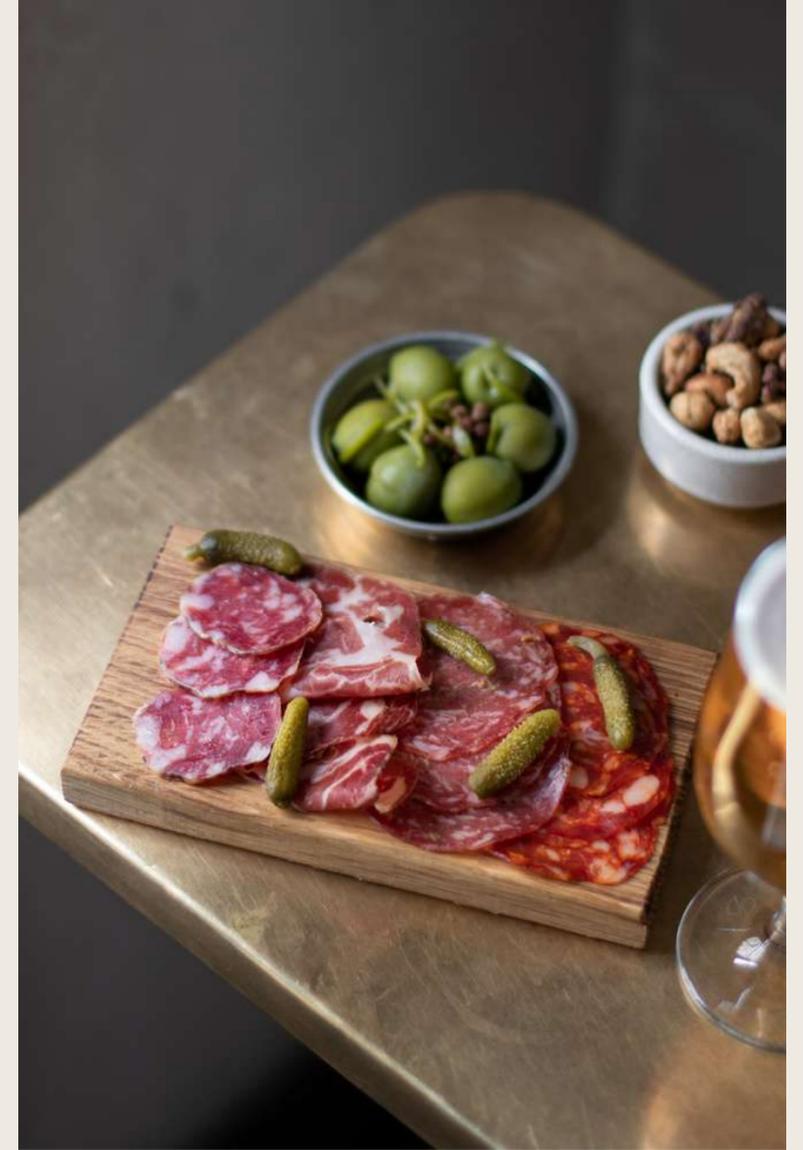
### London Cured Meats

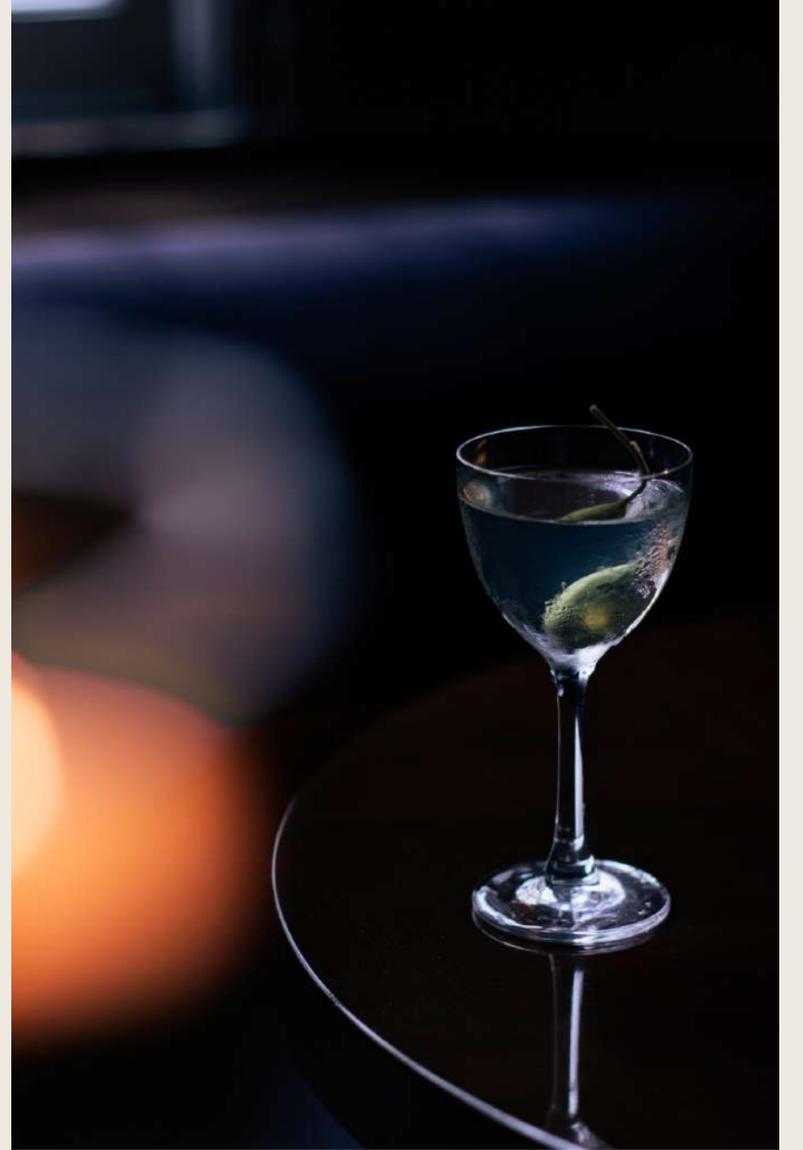
A selection of Cobbled Lane meats - Fennel & garlic salami, dry - cured coppa & spiced soppressata

### British Seasonal Cheeses

A selection of seasonal Neal's Yard Dairy cheeses. Served with in-house Japanese pickles







A dimly lit bar with shelves of bottles and glasses. The background features a window with arched panes, and the bar is illuminated with warm, low-key lighting. In the foreground, a metal tray holds several glasses, including wine and shot glasses.

## THE MULWRAY

Capacity: 35 seated / 50 standing

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Timings: Per request (Monday - Sunday)

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Minimum Spend:

Monday - Wednesday: From £1,600 (service charge not included)

Thursday: From £2,200 (service charge not included)

Friday - Saturday: From £3,000 (service charge not included)

Sunday: Available on request

## CONTACT

To discuss an idea or to plan a private event with us, please contact:

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Piccadilly Circus (4 minute walk)  
Leicester Square (3 minute walk)

