

THE BLUE POSTS.

EST. 1739

Evelyn's TABLE

PRIVATE EVENTS GUIDE

GROUND FLOOR

The Blue Posts (3-6)

UPSTAIRS

The Mulwray (7-11)
Private Wine Tastings (12-15)
Sharing Snacks (16-18)

DOWNSTAIRS

Evelyn's Table (19-25)

CONTACT (26)





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...

















A NATURAL LED 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 natural led fine wines.

Perfect for exclusive parties with an added personal touch of old school glamour, the space can be hired exclusively for up to 40 guests at any one time.

Our drinks menu can be tailored to each event, with a sharing snacks menu available. We can also assist with additional event planning that you may wish to add to your event, as well as a late license.

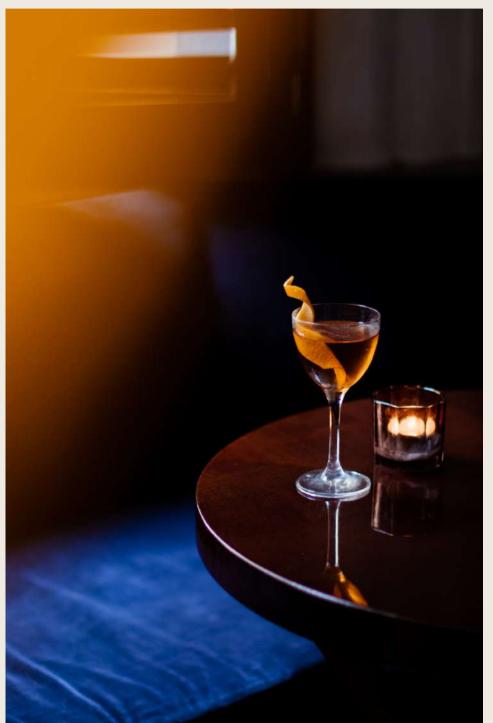


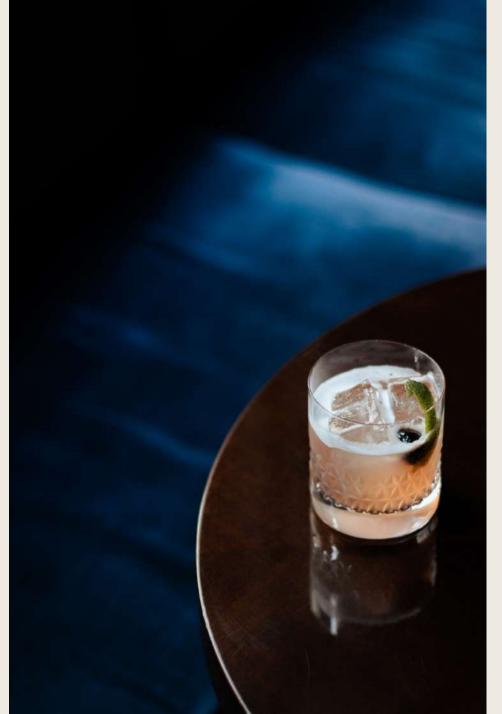


















TWO HOURS ONE SOMMELIER FIVE WINES

The Mulwray can host private wine tastings of up to 24 guests seated.

For a less formal, partial standing affair we can accommodate up to 3O-35 guests.

A range of tasting themes is available to choose from to suit your party; From deep diving into the worlds of natural wine and sake in general to exploring wine regions such as Bordeaux and Georgia.

We can also offer interactive tastings to make sure everyone is listening with our blind tastings and pub (wine) quizzes.





PRIVATE WINE TASTINGS AT THE MULWRAY

THE TEAM

The Mulwray is a collaboration between Head Sommelier Sarah Wright and Wine Director Honey Spencer. Leading an all female team they preside over one of the most eclectic lists in London built from their wealth of experience, Sarah as former sommelier of Lucky Cat and IO cases. Honey with her international experience including a position as Noma Mexico guest sommelier.

SIP SCHOOL

Sip School is The Mulwray's monthly deep dive into the intimate world that is natural wine and beyond with a series of hosted tastings by wine experts,

Honey Spencer & Sarah Wright.

They break down the history, provenance and process of each wine, as well as discussing the nuance of texture, flavour and aroma. They also unpack the meanings of wine jargon, whilst highlighting lesser known glasses and bottles from some of their favourite producers.





PRIVATE TASTING PACKAGES

1) SIP SCHOOL ARCHIVES - £70 pp

Select from the archive of themes from our incredibly popular monthly Sip Schools:

NATURAL
SAKE
IT'S BORDEAUX, JIM, BUT NOT AS WE KNOW IT
GEORGIA OIN MY MIND
DESERT ISLAND SIPS - THE CANARY ISLANDS
SKIN CONTACT
PARTY IN THE USA
JURA
50 SHADES OF GAMAY

2) BESPOKE WINE TASTINGS - £90pp

Want to recreate your favourite trip? Know more about that region you've always wanted to visit? Passionate about a certain method? Love a particular year or harvest? Or wnat to get interactive with a blind tasting of pub (wine) quiz...

Speak to our team to discuss a personalised tasting created exclusively for your guests

3) BUBBLES ON ARRIVAL - £15PP





SHARING SNACKS

Our seasonal menus are crafted by our Michelin-starred team at Evelyn's Table.

Featuring fresh ingredients, sourced locally and supporting independent suppliers, we work with a little black book of suppliers that we know are always going to deliver from Neal's Yard for cheese to Cobble Lane Cured for British charcuterie.

Our offering showcases decadent flavours inspired by the seasons.







LIGHT £5 PER PERSON

TOGARASHI SPICED NUTS

Peanuts, almonds, cashews, & hazelnuts coated wih togarashi syrup & sea salt

HOMEMADE POTATO CRISPS

Sweet potato with smoked paprika, ratte potato with balsamic vinegar, purple potato with pink peppercorn

NOCELLARA DEL BELICE OLIVES



FULL SPREAD £35 PER PERSON

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Peanuts, almonds, cashews, & hazelnuts coated wih togarashi syrup & sea salt

HOMEMADE POTATO CRISPS

Sweet potato with smoked paprika, ratte potato with balsamic vinegar, purple potato with pink peppercorn

COBBLE LANE CURED MEATS

Fennel & garlic salami, dry - cured coppa & spiced soppressata

NEAL'S YARD CHEESES

Tunworth, Ragstone, & Comte with quince jelly

SOURDOUGH & BUTTER

NOCELLARA DEL BELICE OLIVES

CHOICE OF 3

SMOKED COD BRANDADE CROQUETTES

TRUFFLED CHEESE FLATBREAD & LAVENDER HONEY (V)

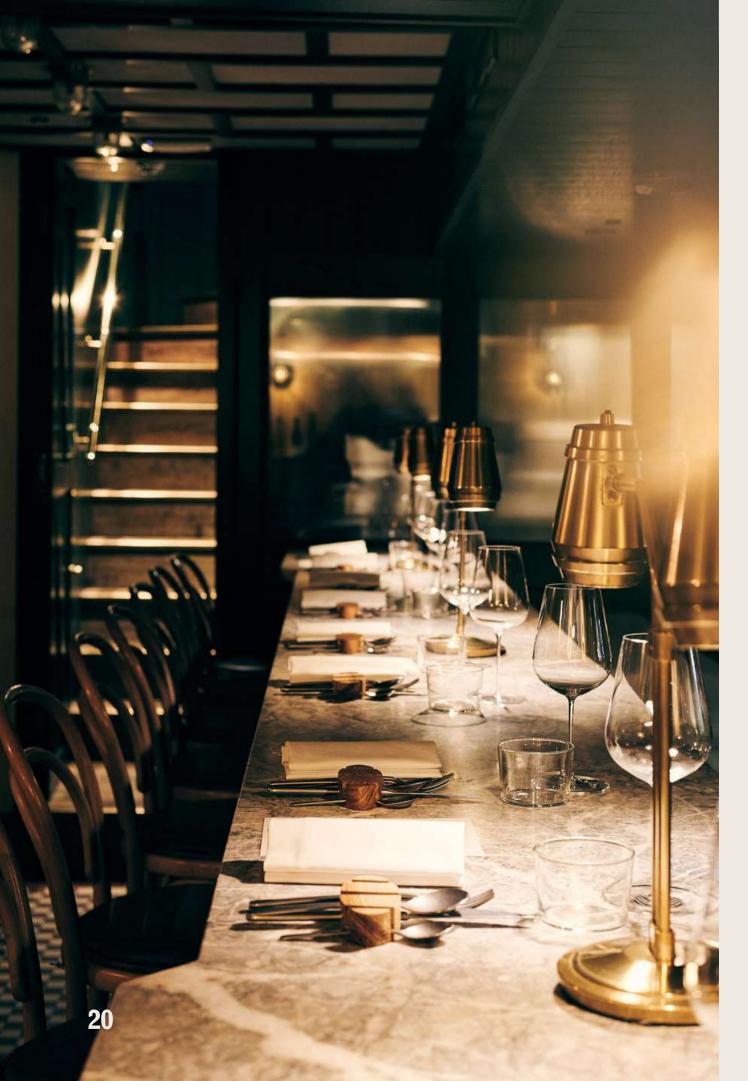
POTATO DAUPHINES & CULTURED CREAM, CHIVES (V,GF)

EVELYN'S TABLE HOMEMADE PASTRIES

Braised beef or Mushroom (V)

BBQ & SPICED AUTUMN VEGETABLES (V, GF)





TWELVE SEATS FIVE COURSES FIVE 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 James Goodyear formally of Mugaritz (**), Maaemo (***) and ex head chef of Hide Above(*). Evelyn's Table serves an evolving menu built on James's formative experiences, a love of British produce, Scandinavian and Japanese techniques; all underpinned by his classic French training.

Taking care of you will be our talented front of house team.

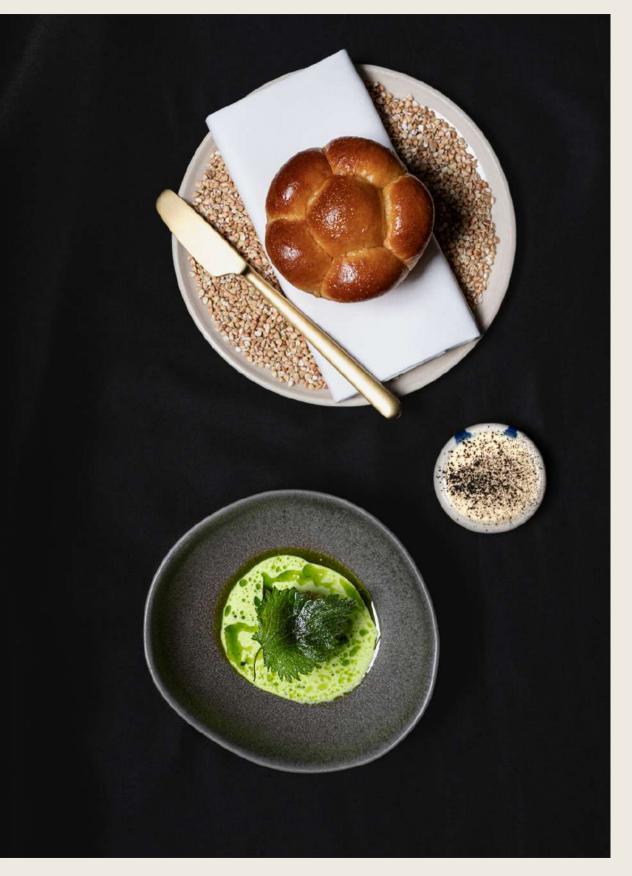
They will be at your full disposal, curating your drinks choices if you so wish and ensuring you and your guests have the perfect evening.

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.

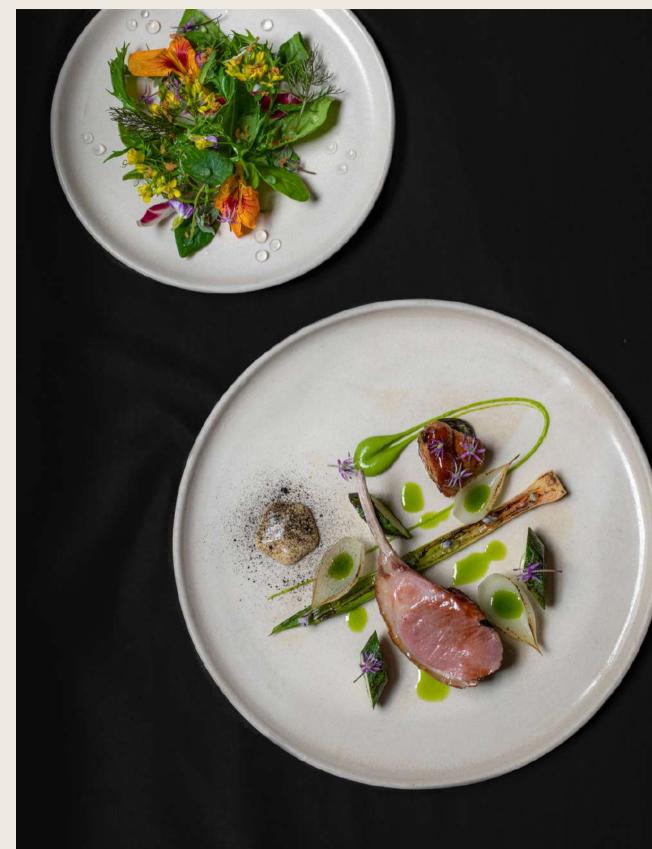
Our wine team can also offer bespoke wine pairings for your event.

ACCOLADES

1 Michelin star since 2022 Best New Restaurant Craft Guild Awards 2023 Hardens Top 100 UK Restaurants 2023 (London Number 1)











South coast omakase



Glazed quail, pine nut satay, morel



Cornish cod, green strawberries, asparagus



West Country lamb, toasted yeast, wild garlic



Cherry blossom, white chocolate, koji



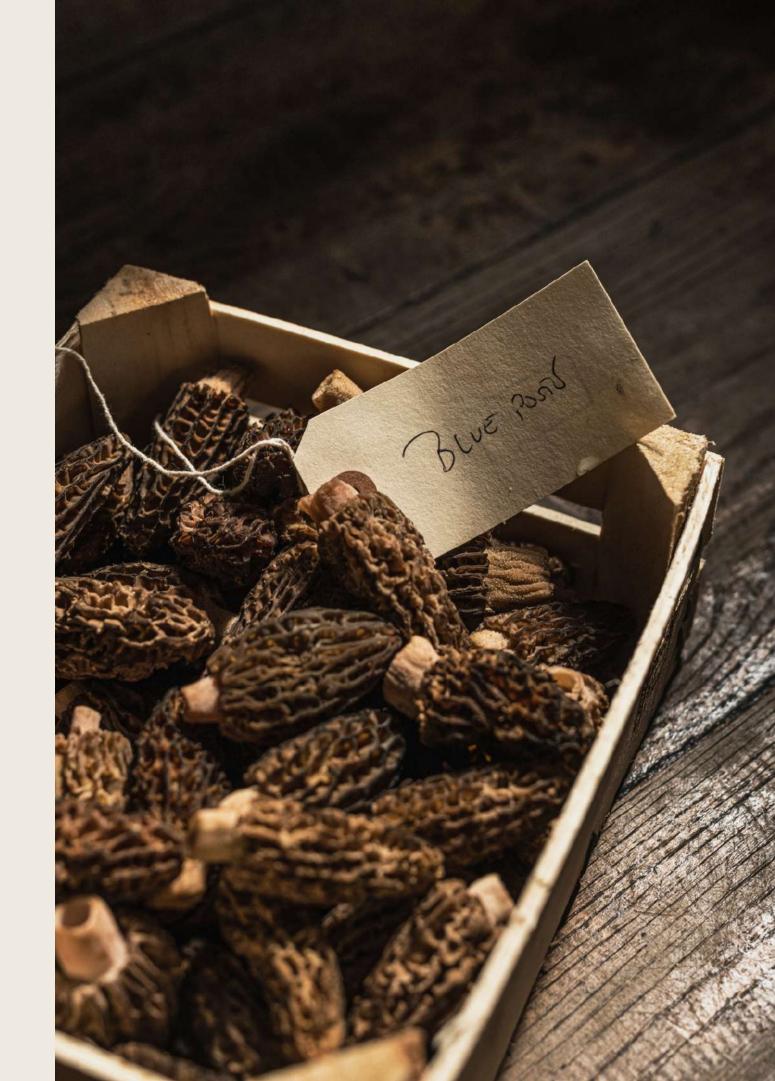
THE FINER DETAILS

Evelyn's Table is a very intimate space, there are five 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're 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.

Please contact our team for the most up to date allergy information as our menu changes seasonally.





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.







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CONTACT

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

<u>events@theblueposts.co.uk</u> 28 Rupert Street, London, WID 6DJ

<u>@thebluepostspub</u> | <u>@themulwray</u> | <u>@evelynstable</u>



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

