

The
MULWRAY

THE BLUE POSTS.

EST. 1739

Euelyn's
TABLE

EXCLUSIVE EVENTS GUIDE

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EXCLUSIVE HIRE



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.

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 that is Evelyn's Table; on the first floor, we turned the store room into wine bar The Mulwray; on the ground floor we brought The Blue Posts back to life by reinstalling Georgian antique windows, wooden flooring, a beautiful pewter bar and added an outdoor terrace.

With its unrivalled atmosphere, it's an ideal venue for any special occasion or private event.

The image shows the exterior of 'The Blue Posts' pub at night. The building is dark blue with large windows and a central entrance. Above the entrance, a sign reads 'NO. 28 THE BLUE POSTS. EST. 1739'. The interior is visible through the windows, showing a warm, lit bar area. To the right, a narrow alleyway leads away from the pub, illuminated by hanging lanterns. A person is walking through the entrance, and another person is standing in the alleyway. A bicycle is parked on the right side of the frame.

NO. 28 THE BLUE POSTS. EST. 1739

THE BLUE POSTS

Indoor capacity: 40-50 standing

Outside terrace: 20 guests

Available to hire on Sundays

Monday to Saturday available on request

Minimum spends apply



The image shows the interior of The Mulwray, a restaurant with a sophisticated and cozy atmosphere. On the left, a tall, light-colored wooden shelving unit is filled with various bottles, likely spirits. The walls are adorned with several small, framed pictures and two warm, glowing pendant lights. A large window with dark frames and white shutters is the focal point in the background, letting in soft light. The floor is made of polished wood. In the foreground and middle ground, there are several round, dark tables with red velvet ottomans. One table in the foreground has a bottle of beer and a glass. The overall lighting is warm and intimate, with some decorative branches hanging from the ceiling.

The MULWRAY

EXCLUSIVE HIRE



A WINE BAR HIDDEN ABOVE SOHO

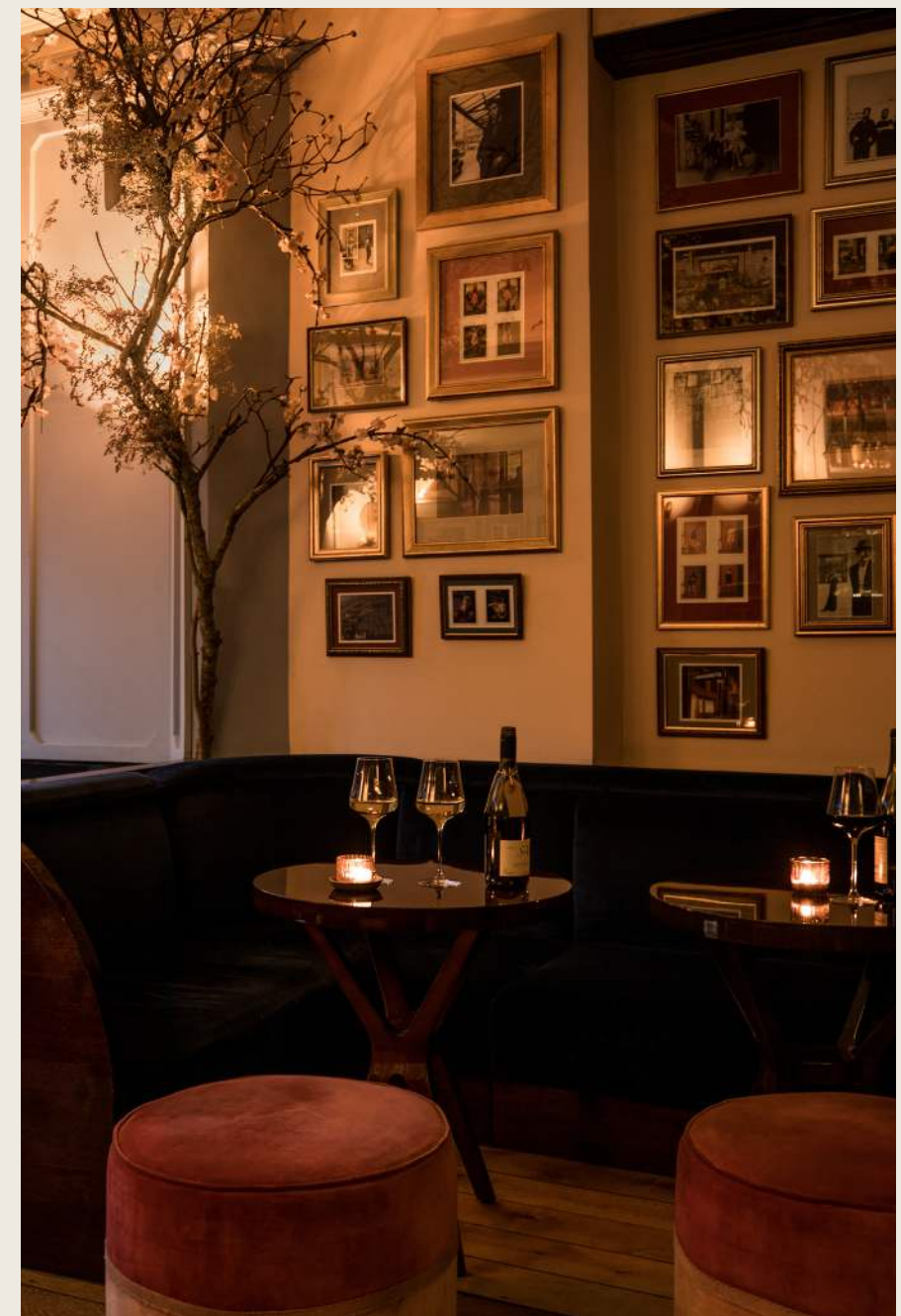
Head upstairs at The Blue Posts and you will find yourself in The Mulwray – a wine bar specialising in fine, classic and natural wines from the old world and new.

A richly decorated lounge with dark velvets, the room features a floor-to-ceiling wine cabinet, filled with an ever-changing selection of bottles.

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 two sharing snacks menus available.

Our team are on hand to assist with additional event planning. Late licenses are available for parties into the early hours.



FEATURED AS PART OF EXCLUSIVE HIRE:

COCKTAILS

Classic Negroni or Americano
Vermouth & Tonic
Old Fashioned
Sapling Gin & Tonic
House Spritz

BOTTLED BEER

Evelyn's Table Lager, Braybrooke Brewing Co, London, England

NO AND LOW %

Euforia Grape Skins & Tonic
NV Spark, Fizz, Blurred Vines, London, UK
Pentire Adrift & Tonic
Lucky Saint Non-Alcoholic Lager, London, England
Elderflower Soda

CHOOSE FROM FOLLOWING TO FEATURE:

ROSE

2022 Domaine Triennes, Rosé, Cinsault, Provence, France
Authentic Provençal rosé, aromas of white blossom and strawberry

SKIN

2021 Ninfa, Catarratto, Valdibella, Sicily, Italy
Ripe pear, fresh cut grass, structure, ginger and wild honey

SPARKLING

2022 Ferrando Lambrusco, Quarticello, Emilia- Romagna, Italy
Dry, refreshing, strawberry and tomato leaf, naturally sparkling, light-bodied

NV Zéro Brut, Crémant d'Alsace, Domaine Leon Boesch
Textured, lactic richness with a bright acidity

NV Champagne, Chartogne-Taillet, 'Saint Anne'
Fine bubbles, pure citrus fruits, brioche and salinity

WHITE

2022 Di Gino, Verdicchio, Fattoria San Lorenzo, Marche, Italy
Bursting with mouth-watering acidity, pear, apple and lightly toasted nuts

2020 Magnus Riesling, Staffelter Hof, Mosel, Germany
Ripe stone fruits, lime zest with a marked minerality

2023 Trinqu'ames, Sauvignon Blanc, La Grange Tiphaine, Loire Valley, France
Thirst quenching minerality with a clean herbaceous finish

RED

2022, 'Resporio' Nero d'Avola, Valdibella, Sicily Italy
Lifted violet florals and deep black fruit character with soft tannins

2020 Syrah, Domaine Lattard, Rohn Valley
Ripe and juicy on the palate which tightens up on the finish

2018 Le Combal, Malbec, Domaine Cosse Maisonneuve, Cahors, France
Fresh and firm with intense dark prune and liquorice





THE MULWRAY

Capacity: 30 seated / 40 standing

Available to hire Tuesday to Saturday

Sundays & Mondays available on request

Minimum spends apply



PRIVATE WINE TASTINGS

**ONE SOMMELIER
FIVE WINES
TWO HOURS**

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

For a less formal affair we can accommodate up to 35 guests, partially standing.

We have a range of tasting masterclasses to choose from. Alternatively, our sommeliers can work collaboratively with you to curate the perfect list and host a masterclass to suit any occasion.



PRIVATE TASTING PACKAGES

1) INFORMAL – £50pp

Prefer to mingle?

Select from our diverse and ever changing list by the glass and opt for a less formal occasion.

Our sommelier can make their way around the room, interacting with your guests.

2) MASTERCLASS – £70pp

Select from our house themes for a masterclass led by our sommelier team:

**NEW WAVE SPAIN
A WORLD OF BUBBLES
THE FRENCH CLASSICS
SKIN ON SKIN**

Speak to our team for full lists and descriptions.

3) BESPOKE MASTERCLASS – £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?

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

SHARING SNACKS

Our seasonal menus feature some of London's best artisanal produce.

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 Dairy to Cobble Lane Cured for British charcuterie.

Our chefs have also created a canapé menu to suit all dietaries, in line with the seasons and ethos of locality.

We have two menus to choose from for exclusive hire.

If you would prefer an a la carte order, please enquire with our team.





**OPTION 1:
£15 PER PERSON**

NOCELLARA DEL BELICE OLIVES

TOGARASHI SPICED NUTS

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

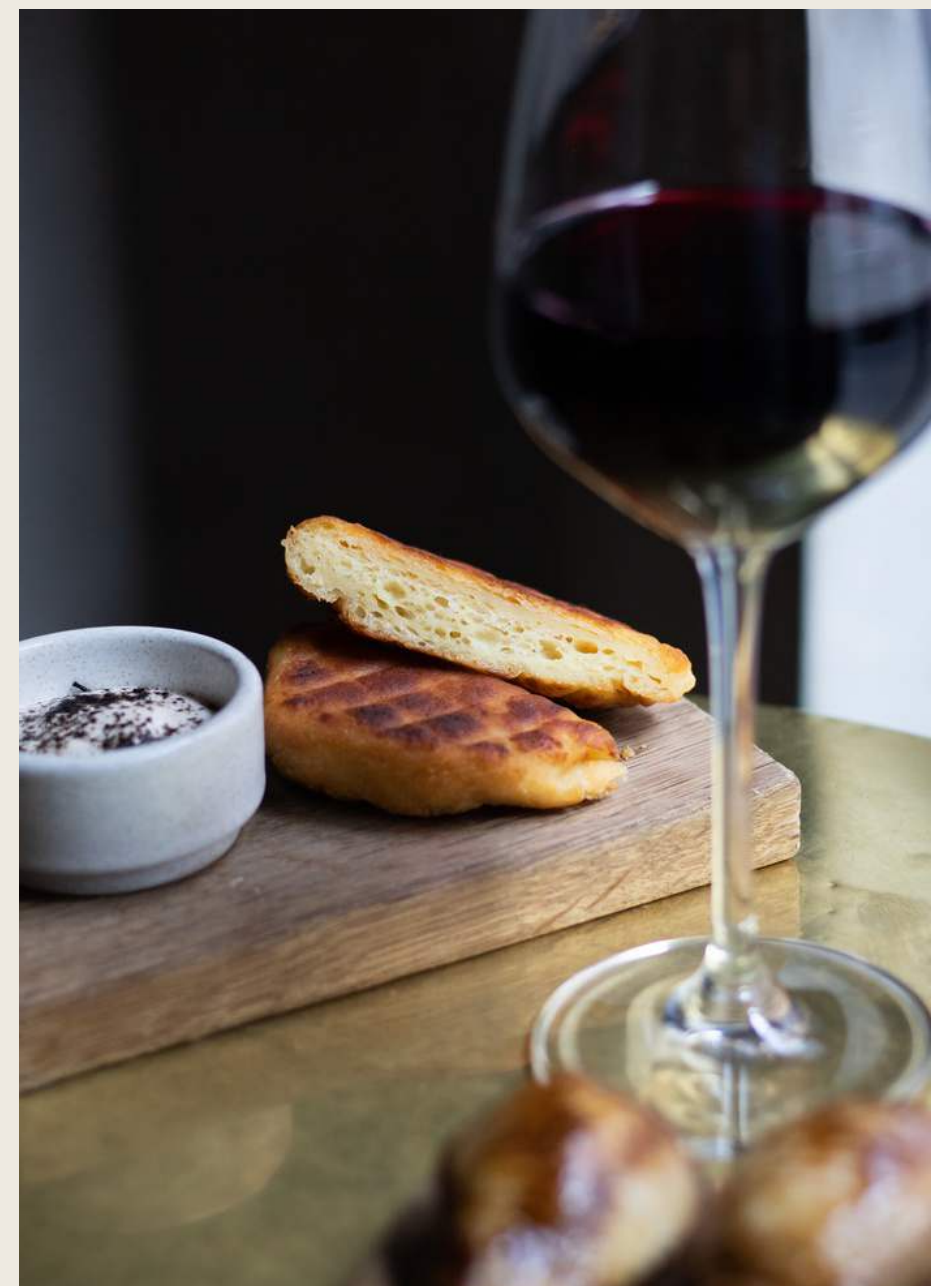
COBBLE LANE CURED MEATS

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

NEAL'S YARD CHEESES

Tunworth, Ragstone, & Comte with quince jelly

SOURDOUGH & SALTED BUTTER



**OPTION 2:
£30 PER PERSON**

NOCELLARA DEL BELICE OLIVES

TOGARASHI SPICED NUTS

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

COBBLE LANE CURED MEATS

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

NEAL'S YARD CHEESES

Tunworth, Ragstone, & Comte with quince jelly

SOURDOUGH & SALTED BUTTER

PISSALADIÈRES

Caramelised onion, black olive
(VEG)

CAULIFLOWER FRITTER

Apricot harissa
(V) (DF) (GF)

LAMB KOFTE

Mint yoghurt
(GF)

CELERIAC CRISP

Whipped feta, honey
(VEG) (GF)



Evelyn's

TABLE

EXCLUSIVE HIRE



TWELVE SEATS FIVE COURSES THREE CHEFS

An intimate 12-seater counter dining experience, led by Head Chef Seamus Sam.

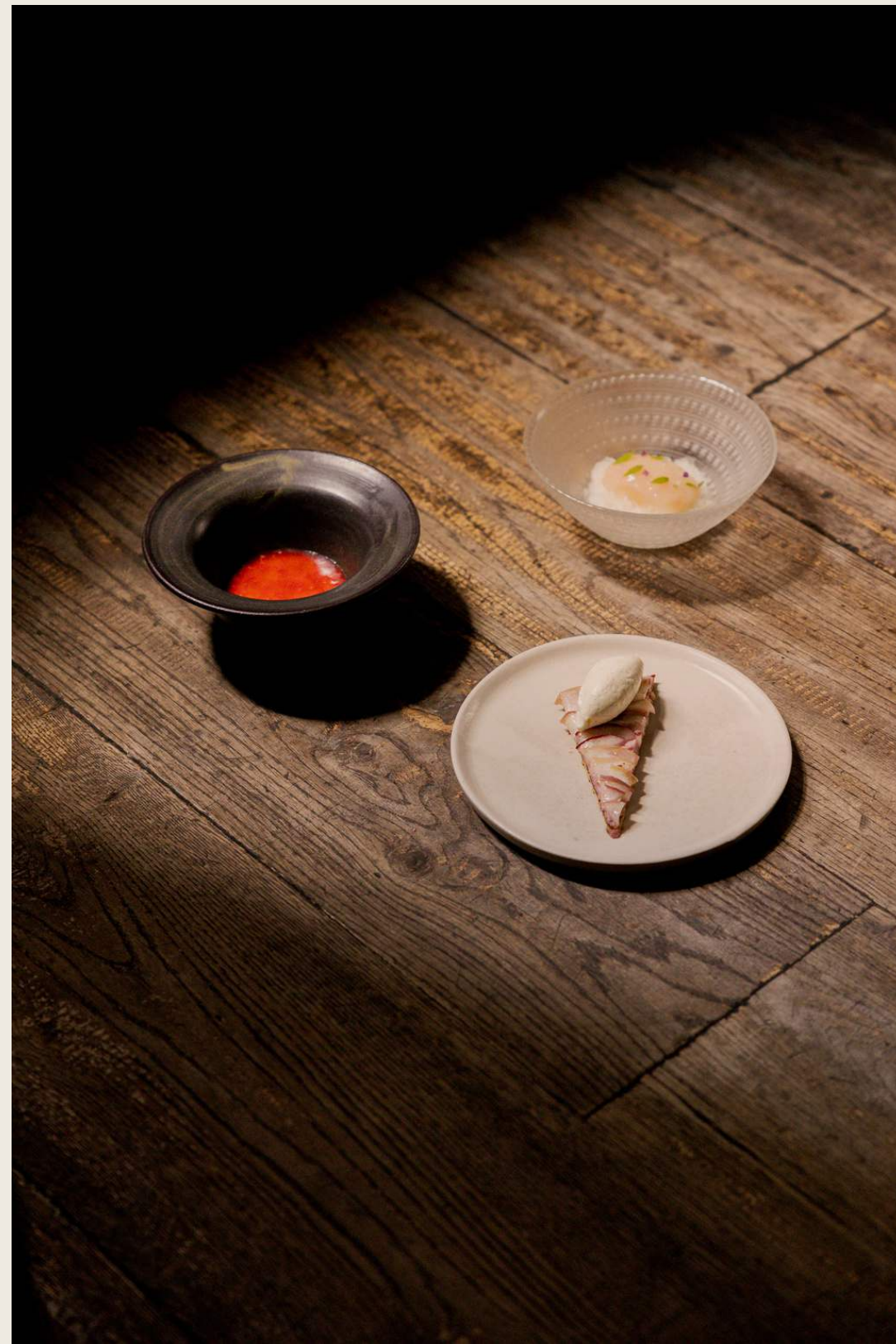
Seamus has worked in some of London's most celebrated restaurants, including Restaurant Story (**), The Clove Club (**), and most recently Muse by Tom Aikens (*).

We offer a variety of drink pairings. Firm Favourites: a selection of exceptional and classic bottles; Path Less Trodden: off the beaten path wines, showcasing unusual and exciting grape varieties, wine regions and methods; a No & Low ABV pairing; and Half & Half: a combination of no-and-low and wines.

Our sommeliers can also offer bespoke drink pairings.

ACCOLADES

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





Dry aged rainbow trout, fennel and datterini sauce



Scottish native lobster, coco beans and cep mushrooms



Cornish pollock, leek and mussel



Stuffed pork leg & jowl, onion, rainbow chard and beetroot



A trio of peach, raspberry & verbena



THE FINER DETAILS

Evelyn's Table is an intimate dining theatre experience, with 12 seats at the kitchen counter.

As we're a small, tight-knit team who plan and prepare fresh food daily for the evening's service, please note that we won't be able to cater for all allergens.

The only dietary substitutions we're able to offer are vegetarian and pescatarian.

Please speak to our team for the most up to date allergy information as our menu changes with the seasons.





PAIRINGS

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.

Firm Favourites: a selection of exceptional and classic bottles

Path Less Trodden: off the beaten path wines, showcasing unusual and exciting grape varieties, wine regions and methods;

No & Low ABV

Half & Half: a combination of no-and-low and wines



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MULWRAY

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CONTACT

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

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@thebluepostspub | @themulwray | @evelynstable



Piccadilly Circus (3 minute walk)
Leicester Square (5 minute walk)

