

Events Guide 2026

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The Mulwray Bar

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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.

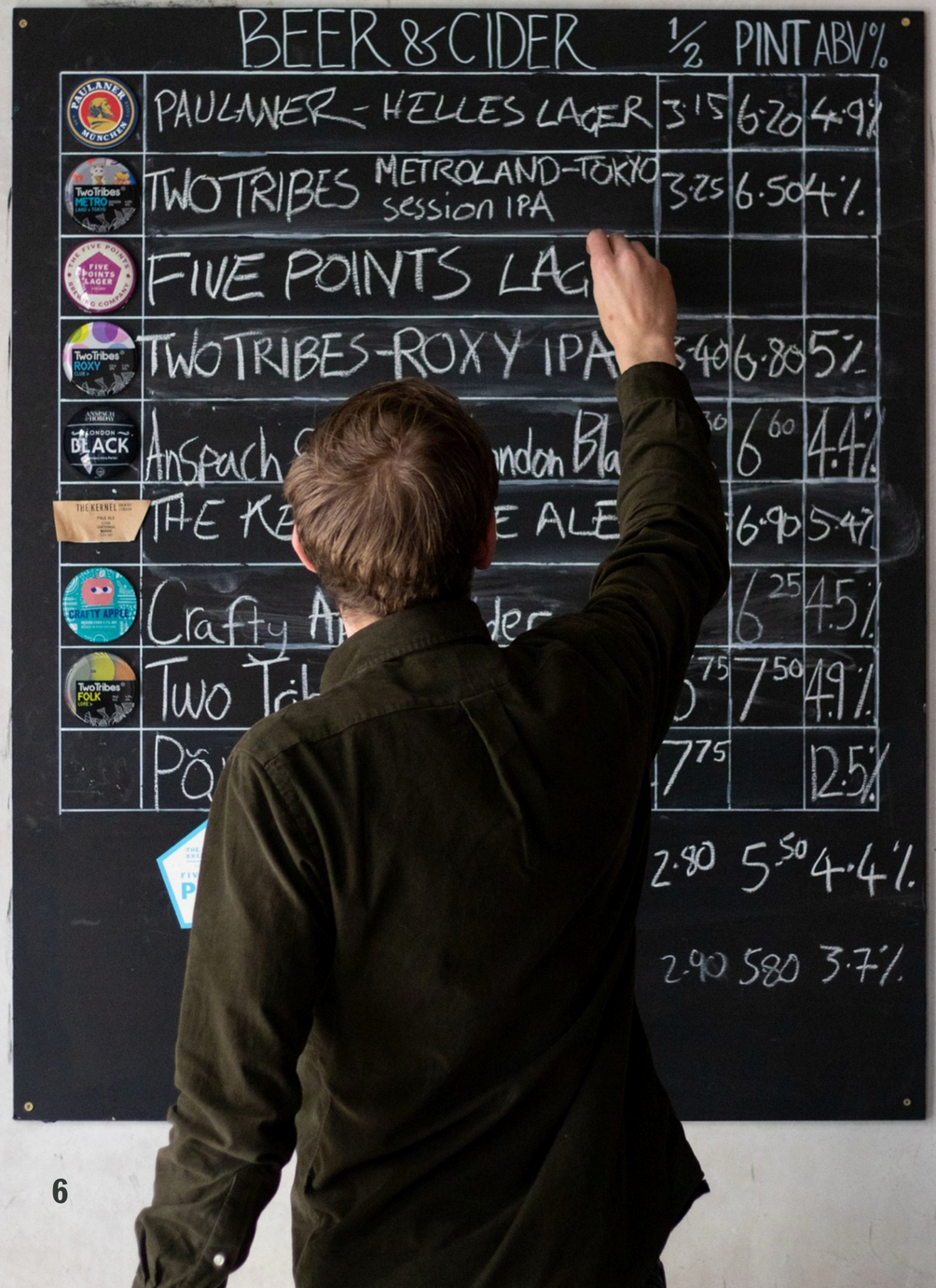
By lowering the original beer cellar, we created the intimate counter dining experience that is Evelyn's Table; on the first floor, we turned the store room into wine bar The Mulwray; on the ground floor we brought The Blue Posts back to life by reinstalling Georgian antique windows, wooden flooring, 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.


POSTS. EST. 1739




BEER & CIDER
½
PINT
PILLARS PILSNER 3.30 6.40
PILLARS HELLES 3.30 6.60
40 FT DISCO PILSNER 3.70 7.40
TWO TRIBES DREAM FACTORY PALE ALE 3.55 6.85
RODEO PALE ALE 3.55 7.00
MONDO BREWERY DENNIS HOPPER IPA 3.40 6.75
SIGNATURE BREW BACKSTAGE IPA 3.50 6.90
SIGNATURE BREW ROADIE SESSION IPA 3.40 6.80
BRICK BREWERY LEMON VERBENA MANDARIN SOUR 3.90 7.90
THE KERNEL BROWN ALE 3.60 7.00
PINSPATCH & HOBDAY LONDON BLACK 3.30 6.60
UMBRELLA APPLE CIDER 3.15 6.25



THE BLUE POSTS PUBLIC HOUSE, AT A GLANCE

Indoor capacity for up to 40 standing guests
Outdoor terrace and alleyway for an additional 30 standing
Available for hire Monday–Saturday, 12pm–midnight
Sunday hire available from 12pm–11pm
Minimum spends only, with no separate hire fee
Late licences available on request
In-house 40-inch projector
Built-in surround-sound hi-fi system
Suitable for DJs, live bands and other entertainment
Ideal for drinks receptions and celebrations


The
MULWRAY
EXCLUSIVE HIRE



HOME PAGE

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 warm hues , 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 standing or 30 seated at any one time.

Our drinks menu can be tailored to each event, with two sharing snacks menus available from our sister resaurant The Palomar, just two doors down on Rupert Street.

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

THE MULWRAY WINE BAR, AT A GLANCE

Partial hire for up to 20 seated guests, including wine tastings
Exclusive hire for up to 40 standing or 30 seated
Available Tuesday-Saturday, 12pm-midnight
Monday and Saturday bookings available by enquiry
Minimum spends only, no hire fees
Live music, DJs and late licences available on request
All furniture can be removed, besides the built in banquettes
In-house 50-inch ceiling-mounted projector
Hi-fi bluetooth connectable sound system









FEATURED WITHIN YOUR BAR FOR EXCLUSIVE HIRE:

Cocktails
Classic Negroni £14
Vermouth & Tonic £10
Old Fashioned £14
Hayman's Gin & Tonic £12.5
Aperol or Campari Spritz £14

No and Low %
NV Passing Clouds, Muri, Copenhagen, Denmark (0.4% abv) £9
NV Spark, Blurred Vines, London, UK £9
Pentire Adrift & Tonic £9.5
Lucky Saint Non-Alcoholic Lager, London, England £5
Elderflower Soda £4.5

Bottled Beer
Evelyn's Table Lager, Braybrooke Brewing Co, London, England £5.75

Draught Beer from The Pub
Guinness £7.5
Helles Lager, Pillars Brewery, Pilsner, Pillars Brewery £7.6
Deya, Steady Rolling Man, Pale Ale £8
Red Fin Apple Cider £6.8

CHOOSE FROM THE FOLLOWING YOU'D LIKE TO FEATURE:

Sparkling
2021 Funambul Cava Brut Nature, Xarel-lo/Macabeo, Entre Vinyes, Penedes, Spain £11 / £55
Refreshing bubbles, light and citrusy

2021 Preamble N.2, Pinot Noir/Chardonnay, Hundred Hills, Oxfordshire, England £17 / £99
Textured, savoury with a bright acidity

NV Le Réserve, Billecart Salmon, Chardonnay/Pinot Noir, Champagne, France £20 / £105
Elegant, soft bubbles, little earthy and brioshy undertone

2019 Signature Rosé, Pinot Noir/Chardonnay, Hundred Hills, Oxfordshire, England £18 / £100
Refined bubbles, light hint of red berries and pastries

Rose
2024 Domaine de Triennes Rose, Provance, France £9 / £45
Classic Provençal rosé, aromas of white blossom and strawberry

Orange
2023 Salamandre Orange, Chateau de Saint Cyrgues, France £9 / £45
Ginger and wild honey, orange peel, structured palate

White
2024 Muscadet Sur Lie 'Pepiere', Remi Branger & Gwenaelle Croix, France £9/£50
Clean and refreshing, light pear and apple

2024 Sauvignon Blanc, Domaine Guy Allion, Loire, France £8 / £45
Bursting with mouth-watering acidity, goosberry touch

2024 Macon-Chardonnay, Pascerette des Vignes, Burgundy, France £12 / £60
Ripe stone fruits, round with a long soft finish

Red
2020 Rioja Reserva, Tempranillo, Bodegas Ondarre, Rioja, Spain £9 / £45
Ripe black berries and cedar, with nice body and structure

2022 La Folie, Cabernet Franc, Chateau Yvonne, Loire, France £15 / £75
Juicy and soft palate, with fresh spiciness

2021 Barbaresco, Nebbiolo, Cascina Roccalini, Piemonte, Italy £25 / £128
Elegant violet and hint of tabacco, silky palate, fine tannins

SNACKS & CANAPÉS

For celebrations at The Blue Posts and The Mulwray, our event offering arrives from our sister restaurant, The Palomar, just two doors down.

Generous, flavour packed cooking inspired by the Middle East and made for sharing.

For exclusive hire, we offer a choice of event menus, that bring colour, warmth and plenty to the table, with thoughtful options for different dietary needs.

For a la carte additions, please enquire with our team.





SNACKS:

£20 per person

NOCELLARA DEL BELICE OLIVES

SPICED NUTS
Peanuts, Almonds, Cashews, & Hazelnuts

YOUR CHOICE OF TWO:

LAMB SHAWARMA CROQUETTE
Pickled Walnut Sauce

SESAME FRIED CHICKEN
Hot Pickled Pepper Aioli

CAUILIFLOWER FRITTER
Apricot Chutney (Vegan)

GRILLED PORK KOFTES
Date & Soy Glaze

+ Baklawa Pistachio Ice Cream Sandwiches +£6 ea

Our event menu is designed and prepared by our sister restaurant, The Palomar, just two doors down.



FULL SPREAD:

£35 per person

NOCELLARA DEL BELICE OLIVES

SPICED NUTS
Peanuts, Almonds, Cashews, & Hazelnuts

BAZLAMA BREAD
Smoked Chilli Butter

LAMB SHAWARMA CROQUETTE
Pickled Walnut

SESAME FRIED CHICKEN
Hot Pickled Pepper Aioli
(Dairy Free)

CAUILIFLOWER FRITTER
Apricot Chutney
(Vegan & Gluten Free)

GRILLED PORK KOFTES
Date & Soy Glaze
(Gluten Free)

+ Baklawa Pistachio Ice Cream Sandwiches +£6 ea

Our event menu is designed and prepared by our sister restaurant, The Palomar, just two doors down.



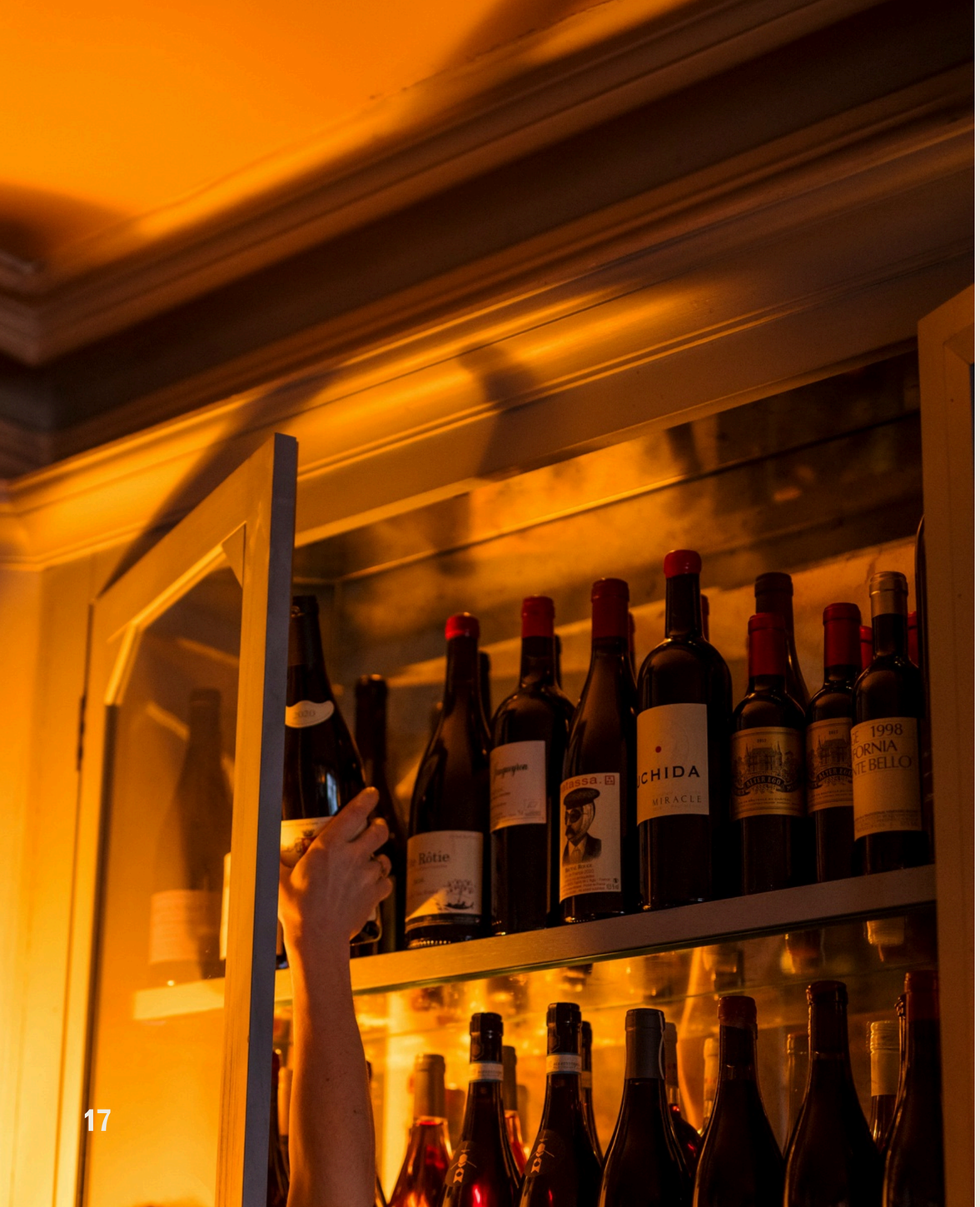
PRIVATE WINE TASTINGS

ONE SOMMELIER
FIVE WINES
TWO HOURS

The Mulwray hosts private and group wine tastings for up to 30 guests, seated.

For a more relaxed occasion, we can welcome up to 40 guests standing, with our sommelier making their around the room to guide the tasting.

Choose from a selection of curated wine masterclasses, or work with our sommeliers to create a bespoke tasting perfectly suited to your occasion.



WINE TASTINGS

Our House Tastings:

THE FIRM FAVOURITE

Classic, well-loved choices
welcome bubbles, 1 white · 1 rosé · 2 reds

A PATH LESS TRODDEN

Something a little more adventurous, off the beaten track
welcome bubbles, 1 white · 1 skin-contact · 2 reds

FIELD BLEND

A considered balance of both styles
welcome bubbles · 4 of a curated mix from the above

£50 per person

Looking for something more personal?

Our sommelier team can create a tailored wine list shaped around your tastes and preferences on a bespoke basis


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 (*).

Our sommeliers can also offer bespoke drink pairings and work with you to create your desired list for your event.

ACCOLADES

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











Cornish Bluefin Tuna, Red Pepper Glaze, Aubergine
Caviar, Rosemary, Brown Butter



Native Lobster, Nutbourne Farm Tomatoes, Figs,
Fig Leaf Sauce Choron



Peri-Peri Monkfish, Coco Beans, Rainbow Chard,
Burnt Lemon, Summer Herb Dashi



Olive-Fed Yorkshire Wagyu, Ox Tail Tamale,
Yellow Mole, Sweetcorn, Girolles



Caramelised White Chocolate & Meadowsweet Cremeux,
Peach, Raspberry, Kaffir Lime

SAMPLE MENU









THE FINER DETAILS

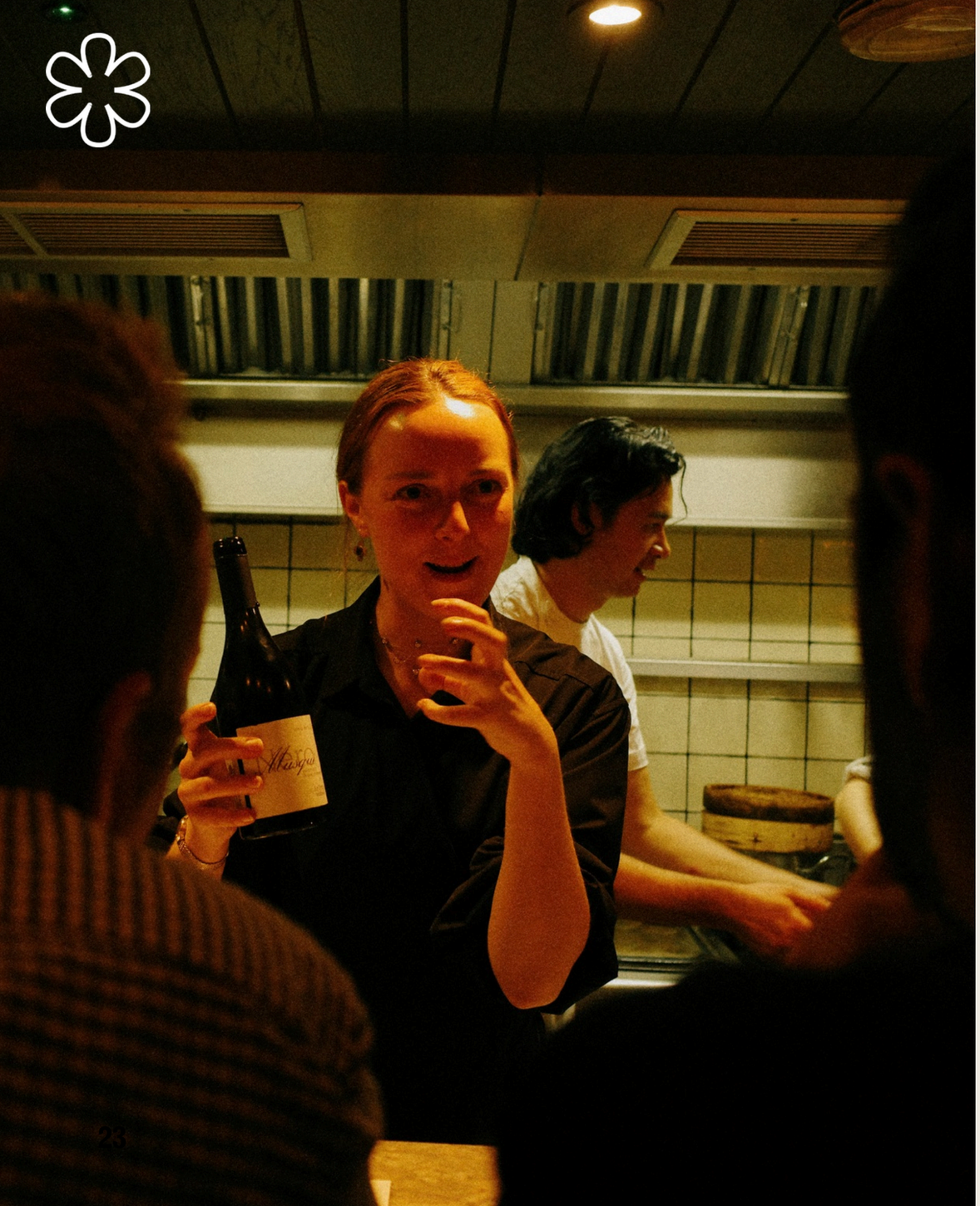
Evelyn's Table is an intimate dining theatre experience, with 12 seats at the kitchen counter.

As we're a small, tight-nit team who plan and prepare daily for the days service, as such please note that we aren't able to cater for all allergens.

We do however offer vegan, vegetarian and pescatarian menus for our guests.

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





HOME PAGE

DRINKS 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: a thoughtful and varied collection of drinks to pair

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

HOME PAGE

The Mulwray

THE BLUE POSTS.
EST. 1739

Evelyn's TABLE

CONTACT

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

events@studiopaskin.com

@thebluepostspub | @themulwray | @evelynstable

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On Google Maps

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STUDIO PASKIN

