

For Is Us
non Directional

CHRISTMAS AT
COIN LAUNDRY





GROUND FLOOR / WHOLE VENUE

Square ft: 800 / 1600 (approx)

Standing: 150 / 250

Seated: 80

- Private bar
- Speaker system & PA
- Projector & screen
- Decks & Mixer available on request



BASEMENT BAR

Square ft: 800 (approx)

Standing: 80

Seated: 60

- Private bar
- Speaker system & PA
- Projector & screen
- Decks & Mixer available on request



NIBBLES

Smoked almonds <i>[vgn, gf]</i>	14
Spence Bakery focaccia & olive oil <i>[vgn]</i>	16
Beetroot & mint hummus with crudités <i>[vgn, gf]</i>	16
Padron peppers, smoked sea salt <i>[vgn, gf]</i>	18
Sharing fries <i>[vgn, gf]</i>	20

FINGER FOOD

Minimum order of 2 boards of any type

Pigs in blankets, honey mustard <i>[gf]</i>	30
Cheeseburger sliders, cornish gouda, house pickles	32
Fried chicken, wild garlic butter, Spenwood sheep's cheese <i>[gf]</i>	26
Pork & cranberry sausage rolls	28

Whipped goats cheese crostini, caramelised onion & thyme	26
Cauliflower & cheddar croquettes, caraway salt <i>[v]</i>	20
Vegan sausage rolls with fig and sage <i>[vgn]</i>	28
Mushroom burger sliders, black garlic mayo <i>[vgn]</i>	28
Tomato bruschetta, purple basil* <i>[vgn]</i>	26

Smoked salmon, horseradish & chive rye crostinis*	30
Tiger prawn tempura, harissa mayo <i>[gf]</i>	32

British cheese board, crackers, chutney & pickles*	30
Mini chocolate orange brownies <i>[gf, vgn]</i>	28
Mini seasonal fruit cheesecakes <i>[v]</i>	28
Mince pies, brandy butter	26

For a full meal replacement, count approximately 1 board per guest.
Half a board per person as a light snack, and a quarter of a board as a gesture.

* Available without gluten on request



FEASTING

£36 2 Courses / £42 3 Courses

Available for private hire bookings with a minimum of 30 guests
Our feasting menu is served family style to the table for everyone to share

STARTERS TO SHARE:

Spiced sweet potato hummus, mushrooms, roasted garlic, pumpkin seed dukkah *[vgn, gf]*
Burrata with oranges, rosemary & radicchio *[v, gf]*
House smoked mackerel pâté, pickled heritage beets, watercress *[gf]*
Warm sourdough with Glastonbury whey butter *[v]*

CHOOSE ONE MAIN TO SHARE:

Roast turkey, sage & garlic stuffing, cranberry sauce
Leg of lamb, artichokes, mint & apricot gremolata *[gf]*
Harissa roasted fillet of hake, braised butterbeans, kale, aioli *[gf]*
Spiced cauliflower, green lentils, fresh herbs & pomegranate *[vgn, gf]*

Fancy two options? Select one more for an additional £6 per head

SIDES TO SHARE:

Crispy roast potatoes, sage & garlic *[vgn, gf]*
Thyme roasted carrots & parsnips *[vgn, gf]*

DESSERTS TO SHARE:

Black cherry & Dorset yoghurt Eton mess *[vgn, gf]*
Mini chocolate orange brownies *[vgn, gf]*

We can provide individually plated options for dietary requirements at no additional cost.



WINE

We have curated a list that celebrates organic, natural viticulture. We source our wines from small producers and some of the best independent winemakers worldwide.

House Red - 6 bottles 145
Nero d'Avola DOP, Sicily, Italy *[organic, vegan]*

House White - 6 bottles 145
Cloudy Catarratto IGP Sicily, Italy *[organic, vegan, unfiltered]*

House Rosé - 6 bottles 165
Reserve de Gassac, Languedoc, France *[sustainable, vegan]*

House Red & White Mix - 6 bottles 145
Cloudy Catarratto IGP & Nero d'Avola DOP

Prosecco - 6 bottles 215
Cantina Bernardi Prosecco DOC, Veneto, Italy *[organic, vegan]*

Champagne - 6 Bottles 415
Jean-Paul Deville 'Carte Noire', Reims, France *[sustainable, vegan]*

BEER

Helles Lager - 24 cans 125
Dream Factory Pale Ale - 24 cans 125
Metroland Session IPA - 24 cans 125
Sanford Orchards Devon Cider - 24 cans 115

Mixed selection, 24 cans (6 of each) 125
Helles Lager, Gluten Free Lager, Pale Ale, Session IPA

Power Plant Gluten Free Lager - 24 cans 125
Lucky Saint 0.5% Lager - 20 bottles 105





COCKTAILS

Approx. 20 serves per tank

HOUSE TANKS

Elderflower Fizz 175
Beefeater gin, lemon juice, elderflower cordial, mint, soda

Christmas Punch 175
Absolut vodka, Salizá amaretto, gingerbread syrup, lime, cranberry

Spiced Rum Punch 150
Sailor Jerry spiced rum, lime juice, passion fruit, pineapple

Passion Fruit Margarita 195
Olmeca tequila, lime, passion fruit

Whiskey Highball 175
Jameson Irish whiskey, lime juice, ginger ale

Lillet Spritz 115
Lillet Blanc, tonic water, orange

CLASSIC TANKS

Margarita 195
Dark & Stormy 175
Long Island Iced Tea 195
Mojito 175
Moscow Mule 175
Negroni 195
Pink Gin Fizz 175

MOCKTAIL TANKS

Hibiscus Lemonade 65
Hibiscus, fresh lemon, soda

Pineapple & Peppermint Shrub 95
Pineapple & peppermint shrub, lime, soda

Virgin Mojito 85
Apple, lime, mint, soda



GETTING HERE

We're at No 70 Exmouth Market on the corner of Exmouth Market, Tysoe Street and Rosoman Street. Easily located for both city and central London locations.

Tube & Train:

The bar is a 10 minute walk from Angel, Chancery Lane & Farringdon stations on the Central, Circle, Hammersmith & City, Metropolitan & Northern lines and Thameslink trains into Farringdon station.

Buses:

Routes 19, 38 & 341 stop 1 minute from the bar on Tysoe Street.

17, 45, 46 & 55 stop on Grays Inn Road just 5 minutes away along Rosebery Avenue.

PARKING

There is no parking directly on Exmouth Market. Local streets abide by City of Islington rules. The nearest NCP is on Bowling Green Lane EC1R 0BD which is a 3 minute walk to the bar.

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