



PRIVATE DINING
ELYSTAN STREET

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Elystan Street, which holds one Michelin star, is one of London's most lauded restaurants.

Chef Phil Howard's approach to cooking is both classical and modern. There's an emphasis on seasonality and a trust in ingredients. Phil believes that nature provides the best flavour combinations and that his job is to make food taste distinctly of itself. The result is dishes that not only look beautiful but taste extraordinarily good. There are no cheffy flourishes just for the sake of it, instead the kitchen is dedicated to simply providing pleasure through food.

The service at Elystan Street matches that ethos, it is friendly and efficient and not the least stiff and starchy. All of which makes it the perfect place to hold your special event.

OUR MENUS

Our private dining menus are designed with a sense of occasion in mind. You can choose from our three course £95 menu, our four course £115 menu, or our six course tasting menu at £155.

You can see and be tempted by our sample menus further on in this brochure, or just email us at info@elystanstreet.com.

THE PRIVATE DINING ROOM SEATS UP TO 16



Accommodating from two to up to 16 guests, our intimate PDR is perfect for special occasions, business lunches and dinners, or casual gatherings. With natural wood finishes and soft lighting, it is warm and elegant. The room can be completely private with mirrored sliding doors or opened to soak up the atmosphere of the dining room. Bespoke arrival cocktails can be pre-arranged with our head bartender and music also is available. The room is fully air-conditioned.

EXCLUSIVE RESTAURANT HIRE SEATS UP TO 55



For larger events you can hire the entire restaurant. The main dining room features beautiful contemporary design and plenty of natural light, making it warm and welcoming. Whatever your event we will work with you to create the perfect menu, table plan and decoration.

PRIVATE DINING AT ELYSTAN STREET

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SAMPLE TASTING MENU

Tempura of Cornish gurnard with garlic leaf aioli, Amalfi lemon and a scallop roe, lime and cayenne salt

2024 Assyrtiko 'Posta', Gavalas Winery, Santorini, Greece

Buffalo mozzarella with blood orange, tardivo, anchovy, extra virgin olive oil and rosemary fried bread crumbs

2024 Grüner Veltliner, Pithauer, Carnuntum, Austria

Ravioli of Orkney king scallops and langoustines with a green herb sauce, citrus zest and chilli

2023 Mercurey 'Clos Les Bussières' Monopole, Maison Chanzy, Burgundy, France

Fillet of trout with crushed Jersey Royal potatoes, white asparagus and a seaweed and roe butter sauce

2021 Rioja Blanco 'Cifras', Creaciones Exeo, Rioja, Spain

Dry aged ribeye steak with a roasted onion, stuffed morels, parsley and garlic

2022 Syrah 'Solace', Iona Family, Elgin Highlands, South Africa

Truffled Tunworth (£10 supplement)

Pavé of Islands bitter chocolate with milk purée and mint ice cream

2024 Angerhof Cuvée Auslese, Tschida, Burgenland, Austria

£165 per person
Optional Wine Pairing £90 per person

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SAMPLE MENU

Cool almond and garlic soup with cherries, green olives, cucumber and extra virgin olive oil

Salad of spring vegetables with cracked hazelnuts, a light truffle cream and a deep-fried quail's egg

Tomato and sweet pepper soup with rosemary drizzle and tapenade ricotta croustades

Gnocchetti with new season's garlic leaf pesto, farmhouse butter, morels and parmesan

Double-baked cheese soufflé with cave-aged cheddar, melted leeks, button mushrooms and truffle

Fillet of chalk stream trout with risotto of spring onions, brown shrimps, asparagus, lemon zest and herbs

Saddle of west country lamb with bay glazed potatoes, new season's peas, young carrots and mint

Lemon tart

Milk many ways with new season strawberries

Milk chocolate crèmeux with hazelnut cream with pecan and butterscotch cookies

A scoop of strawberry, elderflower & champagne and apricot sorbets

3 courses £95, 4 courses £115

CRITICAL ACCLAIM



A SEASONALLY CHARGED SYMPHONY OF INGREDIENT-FOCUSED FOOD, A CELEBRATION OF WHAT TASTES GREAT NOW.

GQ



EVENINGS BUZZ TO FULL HOUSES OF APPRECIATIVE DINERS

SQUAREMEAL



SUBLIME

FAYE MASCHLER



HOWARD'S COOKING THE FOOD HE LOVES, IN A REGISTER THAT'S TRUE TO THE 'REAL' HIM. IT'S FOOD COOKED BY, AND FOR, HAPPY PEOPLE.

HILARY ARMSTRONG, THE TELEGRAPH



PHIL HOWARD'S WORK THRILLS.

TIM HAYWARD
FINANCIAL TIMES



AT CERTAIN POINTS THE FOOD WAS SO GOOD THAT I WAS ALMOST MOVED TO HAPPY TEARS

LONDON EATER

OUR TEAM



At Elystan Street we're a team of 30 people all working together to give you a great experience.

If you're organising a special event your first point of contact will be our general manager Becky McLaughlin (top right) but everyone from co-owner Phil Howard (top left) to Operations Director Sarah Rhone (bottom right) to Head Chef Michael Olive (bottom left) will be making sure that your event runs perfectly.

To contact us about your event call us on 020 7628 5005 or email info@elystanstreet.com.

FIND US



ELYSTAN STREET

43 Elystan Street
London SW3 3NT
Reservations: 020 7628 5005
info@elystanstreet.com
www.elystanstreet.com

Nearest Tube Station
South Kensington

Bus routes
No. 49, 14, 360

Parking
Plentiful pay and display outside.

