



THE VAULT ROOM & CELLAR BAR MENU

TUESDAY TO THURSDAY & SUNDAY 2025

30 WANDSWORTH ROAD • VAUXHALL SW8 2LG • 0207 720 2926 OPTION 2



THE VAULT ROOM

IS AVAILABLE FOR
PRIVATE DINING
FOR GROUPS OF UP TO 30
TUESDAY TO THURSDAY & SUNDAY.
£100 MINIMUM SPEND PER PERSON.
FOOD & DRINK ARE PRE-ORDERED ONLY.

M E N U N O T E S

FOOD

We have our own organic farm in West Sussex, where we grow much of our flavourful fruit and vegetables. We carefully work with our butchers in Cornwall and Yorkshire to source and age meat from small herds of heritage breeds. Our fish come from day boats selecting only the best of their line-caught harvest.

WINE

All of our wine list emphasises traditional styles of clean, low-intervention wine making from small, artisanal producers, much of it is organic and biodynamic. We're happy to help source specific wine for your party from our contacts at specialist wine merchants or welcome a corkage fee should you wish to bring your own.

CORKAGE

The corkage fee is £25 including 20% VAT plus 12.5% service charge per person for up to 1 x 75cl bottle of wine consumed per person. For each extra 75cl bottle of wine served, we charge £25 including 20% VAT per bottle. Corkage is limited to wine.

DIETARY REQUIREMENTS

Dishes suited to guests' particular dietary requirements and allergies, including vegan, vegetarian, pescatarian and child friendly dishes, will be confirmed after the requested dietary and allergy information is received. These dishes may be served individually while the other guests' dishes are served sharing style.

FOOD & DRINK QUOTE

We will create a food and drink quote based on our menu options and tailored to your order. Please let us know what you would like to order, and we'll produce an itemised food and drink quote which will include an order of service for you – a planning document updated by us, shared with you and used by the team on duty during your booking.

FOOD & DRINK PRICES

Menu prices are per person, per unit and are inclusive of VAT, in-house furniture, table linen and serveware and service staff. A discretionary 12.5% service charge will be added to the bill.

FINAL DETAILS

Please confirm your food and drink menu, final number of guests and guests' dietary requirements and allergies

by Tuesday the week prior to your booking. Menu option will be published up to two weeks in advance of your booking.

For a seated meal, we require a £100 minimum spend on food and drink. For a standing gathering, it is £40.

The minimum spends include 20% VAT and 12.5% service charge.

Minimum number of guests: 16. Maximum number of guests for dining is 30 and for standing gatherings it is 50.

NO VENUE HIRE FEE.



SAMPLE MENU

BANQUET MENU

The banquet menu is available for groups of 16 to 30.

Option 1: £75 Yorkshire Chicken main

Option 2: £80 Swaledale Lamb main

Option 3: £95 Highland Sirloin of Beef main

Prices above include snacks, starter, main with sides and pudding

Cheese course: £12 supplement

Vegan, vegetarian, pescatarian and child meals provided on request.

Snacks and the starter are placed on dining tables before guests are seated.

SHARED SNACKS *all served*

Sourdough & Butter

Olives, Orange, Garlic & Thyme

Pickled Fennel, Shiitake & Kohlrabi

Whipped Cod's Roe, Chicory, Leek Ash

SHARED MAIN ***choose one for the whole party***

Option 1: Roast Herb-Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce

Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde

Option 3: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

SHARED STARTER

Choose two from below

Option 1: Duck Liver Parfait, Muscadet, Pickled Walnuts

Option 2: Ember-Roasted Golden Beetroot, Figs, Tahini & Mint

Option 3: Cured ChalkStream Trout, Pickled Cucumber, Lemon

Option 4: Charred Cabbage, Stracciatella, Seabuckthorn & Coriander

SHARED SIDES *all served*

Glazed Carrots

Buttered Potatoes

Cornish Leaves, Elderflower Champagne

INDIVIDUAL PUDDING ***choose one for the whole party***

Option 1: Rhubarb & Gin Fool

Option 2: Cru Virunga Chocolate Pot

SHARED CHEESE *all served*

Neal's Yard Cheese, Grapes & Crackers

Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email events@brunswickhouse.london to request the current menu.



SAMPLE MENU

STANDING GATHERINGS

NIBBLES £4 *per bowl*

CANAPÉS £4 *each*

Minimum order: 50 per canapé.

Oysters order is multiples of 50.

Olives, Orange, Garlic & Thyme
Almonds, Peanuts, Cashews, Aleppo Pepper

Savoury

Celeriac & Truffle Tart

Onion Squash Fritter, Salsa Verde

Ember Roast Beetroot, Sour Cream, Potato Blini

Chickpea Fritter, Goat's Cheese, Pickled Walnut Ketchup

Raw Beef, Bonito Mayo, Crispy Shallot

Devilled Eggs, Trout Roe, Sesame

ChalkStream Trout, Bonito Mayo, Lemon

Brixham Crab, Chicory, Preserved Tomato

Oyster, Elderflower & Champagne (**£1 supplement**)

Sweet

Spiced Doughnut, Crème Fraiche, Raspberry Coulis

BOARDS £12 *per person*

Minimum order: 20 portions per board.

CHEESE

Neal's Yard Cheese, Grapes, Crackers

CHARCUTERIE

Coppa, Finocchiona, Cornichons, Sourdough

CRUDITÉS & DIPS

Tzatziki, Hummus, Crudités, Flatbread

Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email events@brunswickhouse.london to request the current menu..

CANAPÉS



Top left: Raw Beef, Bonito Mayo, Crispy Shallot Bottom left: Ember Roast Beetroot, Sour Cream, Potato Blini

Right: Devilled Eggs, Trout Roe, Sesame

SAMPLE DRINKS

COCKTAILS

Southside	£12
Aperol Spritz	£12
Espresso Martini	£12
Tommy's Margarita	£12
Negroni	£12
Whisky Sour	£12
Charlie Chaplin	£12
White Lady	£12
Old Fashioned	£12
Corpse Reviver No. 2	£12
Botivo Bee's Knees - <i>mocktail</i>	£10

Additional classic and bespoke cocktails are available on request.

BEER

<i>Draught Pint</i>	
Lost & Grounded Keller Pills	£7
<i>33cl bottle</i>	
Braybrooke, Keller Lager	£7.5
Mondo, 'Little Victories', Session IPA	£8
Lucky Saint, Alcohol Free	£7

SPIRITS

<i>25ml pour (50ml pour available on request)</i>	
Boxer Gin	£3.5
Element Vodka	£3.5
Goslings Dark Rum	£4.5
Don Q White Rum	£4.5
Buffalo Trace Bourbon	£4.5
Pigs Nose Scotch Whiskey	£4.5
<i>Alternative spirits available on request.</i>	
Fever-Tree Mixers	<i>from</i> £3

SOFT

<i>Selection of Soft Drinks from</i>	£3
<i>1.3l jug</i>	
Elderflower Fizz (<i>Elderflower Pressé, Lemon, Sparkling Water, Mint</i>)	£15
Brunswick House Lemonade (<i>Lemon, Soda, Cucumber</i>)	£15

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SAMPLE WINE LIST

*Prices are per 75cl bottle***SPARKLING**

NV Ca di Alte 'Prosecco Spumante Extra Dry' Glera - Veneto	<i>Pure, fresh, honey, freshly cut flower bouquet, lemon peel</i>	£38
NV Vinicola Nulles Adernats 'Cava de Guarda Brut Nature' - Tarragona	<i>24 month bottle ageing, sharp green, juicy red apples, fine bubbles</i>	£40
2020 Maison Antech, Crémant de Limoux, 'Cuvée Eugénie' - Languedoc	<i>Electrifying acidity, green apple</i>	£58
2020 Maison Antech, Rosé - Crémant de Limoux - Languedoc	<i>Brioche, cream, wild strawberries</i>	£58
NV Jean-Paul Deville 'Carte Noire' - Champagne	<i>Red berries with citrus notes, lively, full minerality</i>	£92
2019 Hundred Hills 'Preamble No.2' Pinot Noir - Oxfordshire	<i>Traditional method, depth, zesty, hints of vanilla</i>	£110
NV Moët 'Brut Imperial' Pinot Noir & Meunier/Chardonnay - Champagne	<i>Created in 1869. Rich, radiant, white peach, ripe apple, toast</i>	£139

WHITE

2022 Villa St Jean 'Blanc' Sauvignon Blanc/Ugni Blanc - Pays d'Oc	<i>Bright, plenty of zesty citrus, apple, ripe peach</i>	£35
2023 Gran Sasso - Trebbiano d'Abruzzo	<i>Orange blossom, peach, orange peel, salty almonds</i>	£38
2023 Famille Perrin 'Luberon Blanc' - Southern Rhône	<i>Comforting, round nature, juicy peach, floral touches</i>	£42
2020 Dom. de la Quilla, Muscadet Sur Lie - Loire	<i>Light, elegant, brioche, unripe pear, lemon</i>	£47
2022 Pagos de Galir 'Virgen del Galir' Godello - Valdeorras	<i>Fuller body, salinity, lemon peel, beeswax</i>	£57
2022 Vignoble Guillaume, Chardonnay - France	<i>Burgundian style but a bit more south. Buttery, lemon zest, soft oak</i>	£65

RED

2021 Villa St Jean 'Rouge' Syrah/Grenache/Merlot - Pays d'Oc	<i>Medium body, ripe, sweet plum, blackberry jam, peppery touch</i>	£35
2022 Gran Sasso - Montepulciano d'Abruzzo	<i>Deeper, more backbone, dark cherry, italian herbs, savoury touch</i>	£38
2022 Famille Perrin 'Ventoux Rouge' - Southern Rhône	<i>Lighter, complex, soft tannin, morello cherries, blackberry, violets</i>	£42
2022 Chateau Maison Neuve 'Cuvée Alexia' - Blaye-Cotes de Bordeaux	<i>Juicy plum, soft tanin, pure balance, spice</i>	£54
2022 Pagos de Galir 'Virgen del Galir' Mencia - Valdeorras	<i>10 months in French oak. Blackcurrants, balsamic, toast</i>	£57
2022 Vignoble Guillaume, Pinot Noir - France	<i>Burgundian elegance. Sour cherry, strawberry, earth</i>	£65

ROSÉ

2023 Famille Perrin, Mourvèdre, Grenache & Syrah - Southern Rhône	<i>Pomegranate, red and black currants</i>	£38
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Prices include 20% VAT. A discretionary 12.5% service charge will be added to your food and drink final bill. Please email events@brunswickhouse.london to request the current menu.



THE CELLAR BAR

IS AVAILABLE FOR
CASUAL DRINKS & LIGHT BITES
FOR GROUPS OF UP TO 50
TUESDAY TO THURSDAY & SUNDAY.
MIX OF STANDING & SITTING.
£40 MINIMUM SPEND PER PERSON.
FOOD IS PRE-ORDERED ONLY.
DRINKS CAN BE PRE-ORDERED OR
GUESTS CAN ORDER AND PAY
INDIVIDUALLY DURING THE BOOKING.



Please contact us to discuss your enquiry

BRUNSWICK HOUSE RESTAURANT
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VENUE ADDRESS
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London SW8 2LG

Nearest underground: Vauxhall (Victoria Line)
Nearest train station: Vauxhall