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Explore Our Four Floors

'SMITHS' OF SMITHFIELD





‘SMITHS’ OF SMITHFIELD

‘SMITH’S’ stands proudly opposite the famous Smithfield Market in the heart of Farringdon. With the City of London on its doorstep and Central London just a stroll away, this iconic four storied venue really has it all.

Explore four unique floors each with an individual design and offering. Enter on the Ground Floor, open all day from breakfast through to drinks and available to book for casual gatherings. Climb the stairs and find the stunning cocktail bar Death + Victory with two private rooms for business meetings and private dining. For larger events there are two more floors to explore; The Grill which champions our butchery heritage location and is an open space for large dining parties. And finally No. 3, an elegant restaurant and roof terrace available exclusively and guaranteed to wow your guests.

Whether your visit is for work or play, choose from an array of menus across the floors, drinks packages and bespoke masterclasses.

Talk to our dedicated event team to book a show around or find out more.

Private Rooms

Gallery Room

The Gallery Room is situated on the first floor next to the cocktail bar Death + Victory. This intimate space boasts the best of 'SMITHS' character, tucked away from the bustling streets of Smithfield Market.



Market Room

The Market Room also on the first floor (next door to the Gallery Room), is filled with natural daylight and is a great space for all your event needs.



Gallery & Market Room

If you are in need of a larger space for team building or blue sky thinking, draw back the interconnectable door between the two rooms to enjoy one extended private space. Both rooms are suitable for morning meetings from 7am until late evening.



Facilities

WiFi • TV • Office essentials • Dedicated service

Our Packages

Meetings Packages

Can be booked from 7am on request

Half Day

Unlimited tea and coffee • Breakfast pastries and fruit platter • Bowl of sweets

£16 per person • 4 hours

Full Day

Unlimited tea and coffee • Breakfast pastries and fruit platter
Bowl of sweets • Sandwich boards and sides

£32 per person • 8 hours

Meeting & Thinking Essentials

Flipcharts • Fast reliable WiFi • 50" HDMI connectable screen in each room

Talk to us about

Pre-ordering your round of drinks for after the meeting
Masterclasses and team building • In house events



'SMITHS' Masterclasses

Want a fun team building activity after your meeting? Looking to wow your guests after dinner? Talk to us about our masterclasses and private events:

Cocktail Shaking

Explore and taste your favourite tippie with an interactive experience hosted by one of our passionate mixologists.

For the Vino Lover

End your day with a wine tasting, hosted by our sommelier.

Butchery Masterclass

Explore an array of cuts with an interactive evening hosted by our talented chefs from The Grill.

Other bespoke events available on request.





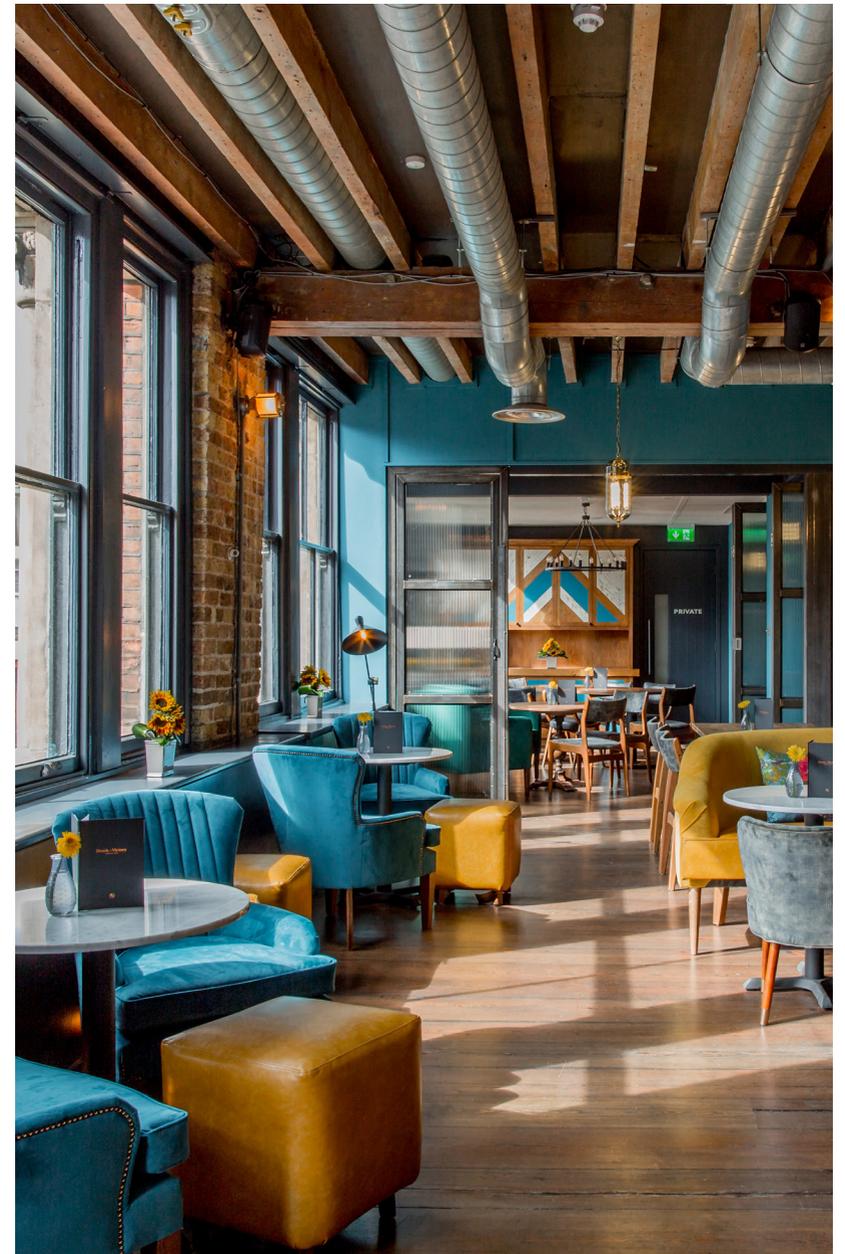
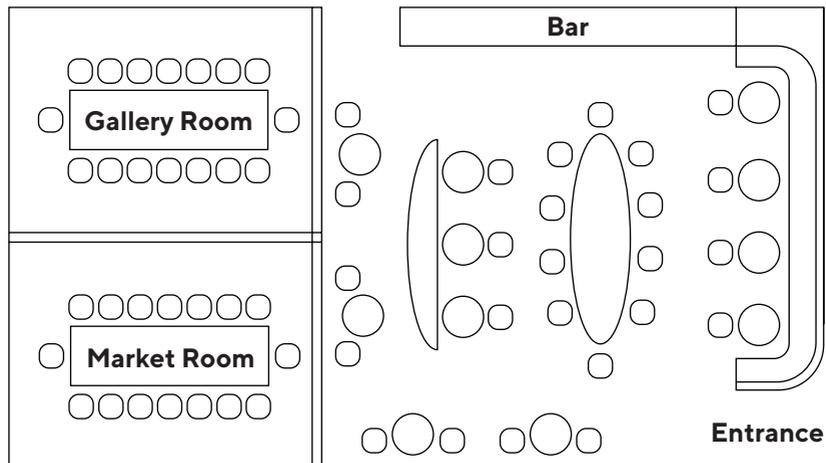
Death + Victory

'SMITHS' OF SMITHFIELD

Overlooking the iconic Smithfield Market, this decadent cocktail lounge is situated on our first floor and can incorporate our two private rooms. Perfect for networking evenings, cocktail and canapé parties or those after work drinks.



Floorplan



Canapés

Canapés are priced individually, please note that a maximum of 12 different varieties can be ordered including sweet, with a minimum of 25 per canapé.

Hot Canapés

- Onion bhaji, mango pickle (v) £2
- Tempura vegetable, mirin dip (v) £2
- Cheese croquette, Bramley apple dip (v) £2
- Red onion, thyme and goat's cheese pastry (v) £2.50
- Salt cod fritter, aioli £2.75
- Chicken satay, macadamia sauce £2.75
- Truffle woodland mushroom tartlet, crunchy quail egg and tarragon (v) £2.50
- Pulled pork sub, classic slaw £3
- Crispy pork belly, green sauce £3
- Pulled beef, smoked cheese croquette £3
- Rare breed mini burger, tomato relish, Monterey jack cheese £3.50
- Salt and pepper squid, roast chilli sauce £3.50
- Rare roast beef fillet, Yorkshire pudding, béarnaise £3.50
- Tempura prawn, wasabi mayonnaise £4
- Seared scallop, black pudding, salsa verde £4
- Crisp fried squid, chilli sauce, garlic crisp £5

Cold Canapés

- Vietnamese rice paper roll, nam jim (v) £2
- Thai beef, green mango, little gem cup £3
- Coronation chicken, little gem cup £3
- Smoked salmon, chive sour cream, blini £3
- Beetroot and gin cured salmon, cucumber pickle £3.50
- Carpaccio of rare breed beef, micro cress, truffle oil, crostini £3
- Dorset crab on toast, parsley and lemon £3.50

Rare Breed Beef Sharing Platters

Dry Aged for a minimum of 28 days, butchered in house, served sliced with béarnaise sauce and creamed horseradish.

South Devon Côte de Boeuf 1kg/£75

Longhorn sirloin 300g/£30

Belted Galloway rib 400g /£35

Longhorn Chateaubriand 350g/£40, 700g/£80

Cold sweet canapés

- Orange and vanilla marshmallow £2
- Chocolate brownie £2
- Macaroon £2
- Coffee and vanilla éclair £ 2.50
- Lemon tarts £2.50
- Passion fruit cheesecake £2.50
- Chocolate torte, salted caramel £2.50

Drinks

Various drinks packages are available depending on the floor that you book. From sparkles to buckets and bottles we encourage you to pre-order some drinks for your arrival so your guests don't go thirsty.

Speak to our events team about the perfect package for you.

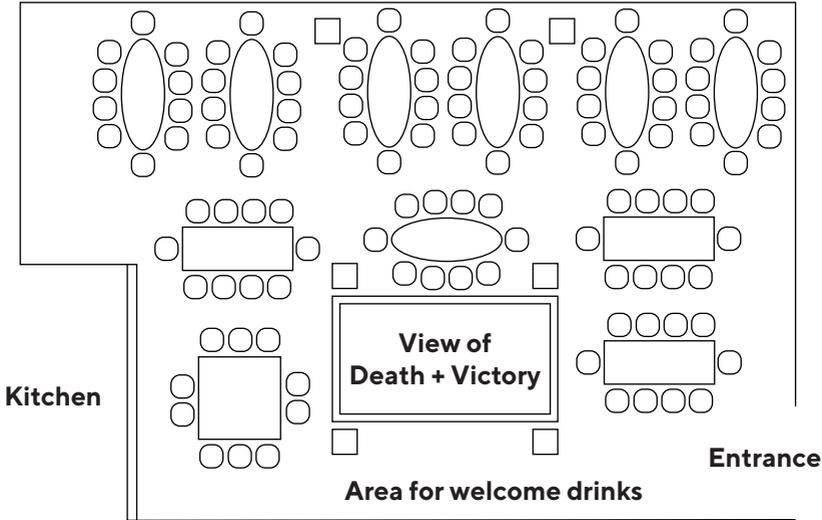
The Grill

'SMITHS'

Located on our second floor this urban restaurant is famous for its prime cuts, provenance and butchery. This space is perfect for larger dinner parties seeking a meat feast. For something a little different book one of our popular butchery masterclasses.

 250
 130

Floorplan



The Grill

'SMITHS'

Sample £45 Set Menu

Starters

Prawn cocktail, Marie Rose sauce, brown bread, seaweed butter
BBQ pork ribs, chilli dip
Roast pear, Oxford blue cheese, pickled walnut, chicory salad (v)

Mains

Lemon and herb half roast chicken, baked Jerusalem artichoke,
purple sprouting broccoli, almond lemon butter
Roasted cod herb crust, chickpeas, tomatoes, chorizo
Vegetable crumble, orange and honey glazed carrots (v)

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream
Baileys cheesecake
A selection of Jude's ice cream or sorbet
Great British cheese board featuring a selection of regional cheeses,
chutney, fruit and biscuits (£3 supplement)

The Grill

'SMITHS'

Sample £55 Set Menu

Starters

Chicken liver parfait, sweet apple chutney, focaccia toast
Seared scallop, celeriac puree and black pudding crumb
Roast pear, Oxford blue cheese, pickled walnut, chicory salad (v)

Mains

8oz 28-day aged Scotch sirloin (cooked medium-rare),
triple cooked chips, béarnaise
Roast halibut, lobster mash, parsley sauce
Pumpkin risotto, chestnut, sage, parmesan

Desserts

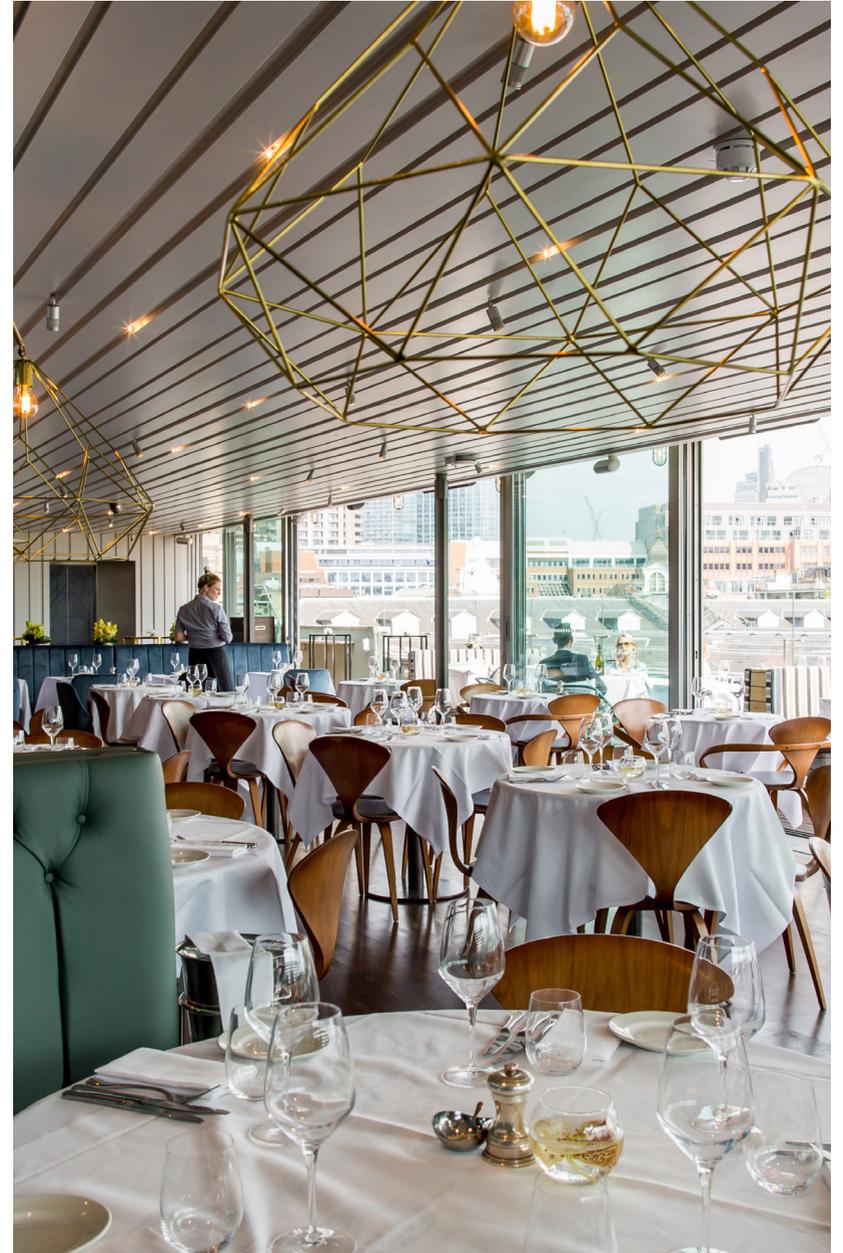
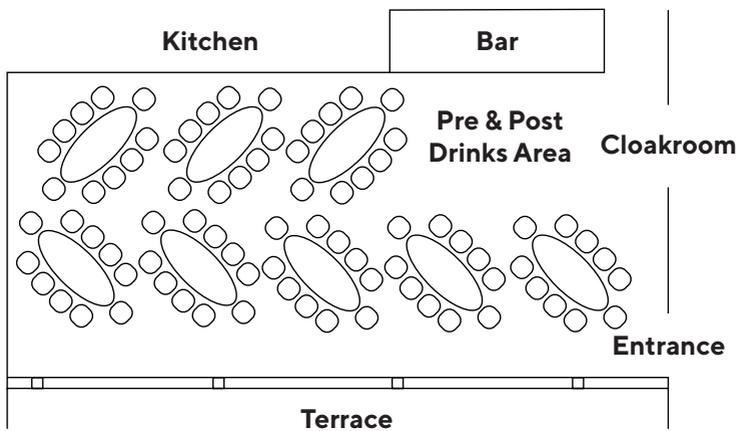
Sticky toffee pudding, toffee sauce, vanilla ice cream
Baileys cheesecake
A selection of Jude's ice cream or sorbet
Great British cheese board featuring a selection of regional cheeses,
chutney, fruit and biscuits (£3 supplement)



With breathtaking views of The City, two AA rosettes for culinary excellence, sommelier and mixologist on hand, we're all about the finer detail in No. 3 Restaurant and Terrace. This is an ideal spot for standing parties, lavish fine-dining and canapé soirées guaranteed to impress.



Floorplan





Sample £55 Set Menu

Starters

Chicken liver parfait, spiced pear chutney, brioche

Torched Cornish mackerel, pickled kohlrabi,
horseradish, beetroot vinaigrette

Salad of shaved spring vegetables, Yorkshire fettle, pomegranate (v)

Mains

Dry-aged Scotch rump steak, beef fat fondant,
purple sprouting broccoli, bone marrow sauce

Roasted cod loin, potato gnocchi, mussels, cider, seashore vegetables

Crispy duck egg, crushed squash, pine nuts, truffle, chanterelles (v)

*Additional sides available including chips, seasonal greens
and salad at £4.50 per portion*

Desserts

Dark chocolate tart, honeycomb, vanilla ice cream

Rhubarb parfait, vanilla custard, almond crumble

Carrot cake, cream cheese icing, marmalade ice cream

Coffee and chocolates



Sample £65 Set Menu

Starters

Crispy fried pork cheeks, burnt apple, bitter leaves, puffed crackling

Dorset crab, shaved fennel, blood orange, toast

Whipped goat's curd, pickled pear, chicory, celery, walnuts (v)

Mains

Dry-aged Scotch sirloin, smoked brisket and bone marrow croquette,
heritage carrots, chanterelles, roast potatoes

Grilled fillet of lemon sole, celeriac, cucumber,
samphire, brown shrimp butter

Potato gnocchi, black truffle, glazed salsify, wild mushrooms, tarragon (v)

*Additional sides available including chips, seasonal greens
and salad at £4.50 per portion*

Desserts

Orange cheesecake, sherbet, coulis and sorbet

Dark chocolate ganache, caramelised banana,
popping candy, banana ice cream

Pineapple carpaccio, lime, coconut, rum

Coffee and chocolates

Whole Venue

For those annual events looking for an expansive space, why not talk to us about hiring the whole of 'SMITHS' exclusively for all your party. Spread across four spacious floors, you can really let your imagination run wild and create a truly unforgettable experience.

 500



Weddings at 'SMITHS'

Enjoy No. 3 Restaurant and Terrace exclusively for your special day. With sweeping skyline views, 'SMITHS' really is the perfect backdrop for a picturesque wedding in the heart of The City.

There is a range of dining options to choose from including decadent 3-course wedding breakfasts to divine canapés all perfectly paired with the very best vintages.

With a civil ceremony license and your very own dedicated wedding planner; we can host every aspect of your special day from the 'I do's' to the last dance.

Pick up a copy of our wedding pack for full details.

 200
 80



Terms & Conditions

Securing Your Booking

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Deposit & Payments

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the day of your event. Deposit amount and cancellation policy will be agreed at the time of booking and may vary dependant on your party size. The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day.

Guest Numbers & Pre-ordering

If you are pre-ordering any food, please confirm final guest numbers at least 7 days prior to your booking date. Please note that this will be the number charged to your final food bill. We kindly ask you advise us, in advance of any special dietary requirements.

Service Charge

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

Special Requests

Do let us know if you have any particular request no matter how far-fetched and we will always do our utmost to accommodate.