



FEASTING MENUS

15 Kingly Street, Carnaby,
London W1B 5PS



We offer feasting menus for groups of 8 or more, designed to be shared by the whole table and served family style

Priced per head, these menus are ideal for creating a communal dining experience. Our main dining room can accommodate events for groups of 8 to 60 guests.

SHARING MENU

£45

clotted cream & honey

(truffle honey, wild thyme, olive oil, flat bread)

whipped tarama & crackers

(salmon roe, herbs, sumac)

white chocolate babaganoush

(sesame tahini, white chocolate, dukkah, herb oil, rose)

humus & medjool dates

(currant, sesame tahini, paprika oil)

bluefin tuna loin, gently marinated bluefin tuna

(tomato pulp, cherry, avocado, lumpfish roe, chicory)

white bean salad

(feneos white beans, onion, kalamata olives, tomato, parsley,

tahini dressing)

mastello cheese

(wild thyme, truffle honey, mango chutney, pistachio)

slow roasted lamb

(slow cooked lamb RIB, red pepper oil, isot pepper)

thin cut chips

(fine cut potato fries, tarragon)

salted tahini ice cream

(pomegranate molasses, pistachio)

add grilled seabass +7.5



SHARING FEAST MENU

£55

clotted cream & honey

(truffle honey, wild thyme, olive oil, flat bread)

whipped tarama & crackers

(salmon roe, herbs, sumac)

white chocolate babaganoush

(sesame tahini, white chocolate, dukkah, herb oil, rose)

humus & medjool dates

(currant, sesame tahini, paprika oil)

lamb tartare (kibbeh nayeh)

(lamb loin, bulgur, bell pepper paste, pomegranate molasses,

parsley, mint)

bluefin tuna loin, gently marinated bluefin tuna

(tomato pulp, cherry, avocado, lumpfish roe, chicory)

istanbuli tomato salad

(tomato, sumac, pomegranate molasses, sherry vinegar, chives)

saffron & crab orzo

(tomato, crab, chives, lime zest, samphire)

slow roasted lamb

(slow cooked lamb rib, red pepper oil, isot pepper)

thin cut chips

(fine cut potato fries, tarragon)

salted tahini ice cream

(pomegranate molasses, pistachio)

add grilled seabass +7.5



Wine Selection

Our wine list celebrates both low-intervention wines and classic fine wines, sourced from Turkey, Europe, and beyond. We encourage pre-ordering your wine and drinks to enhance your event experience.



Contact Us

For any further details or to discuss your event needs, please contact our dedicated events team at soho@thecounterlondon.com

We're here to help you create a memorable experience.