



LEGARE

Long lunches.
Candlelit dinners.
Celebrations in between.



PRIVATE DINING

From long lunches and milestone celebrations to intimate dinners with your favourite people, Legare is a special place to gather. We welcome larger tables of up to 15 guests, as well as exclusive hire of the restaurant for up to 34, with contemporary, seasonal Italian cooking, an impeccable wine list and the warm, generous hospitality that has made Legare one of London's most loved Italian restaurants.

Come for the occasion, settle in and let us take care of the rest.



Legare is a Michelin Bib Gourmand Italian restaurant located close to Tower Bridge serving contemporary Italian cuisine with a focus on seasonality and the best possible produce.

Located across one floor, the space is convivial and warm, with an open kitchen attached to an intimate dining room which can accomodate 34 seated guests for a three or four course dinner, or 50 guests standing for drinks and canapés.

“In fact, you should go to Legare for... everything. The food. The wine. The vibes.

The Independent : A love letter to my new favourite Italian restaurant in London

CAPACITY

MINIMUM SPEND

AVAILABILITY

Large tables of up to 15 guests maximum
(Exclusive hire for parties larger than 15 guests)

(all prices are subject to an additional 15%
service charge)

Monday - Sunday
Lunch & Dinner

34 seated guests

LUNCHEES

MENUS

50 standing guests

Monday - Friday
£2,000

Saturday - Sunday
£3,000

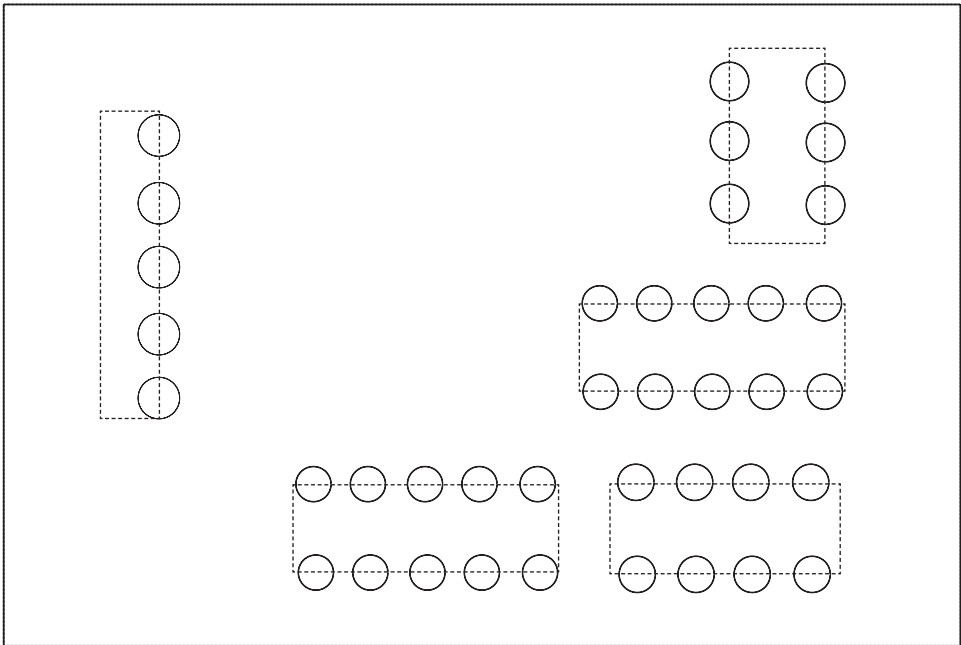
Canapés - £45
Lunch - £65
Dinner - £75

EVENING

Monday – Tuesday
£3,000

Wednesday – Saturday
£5,000

Sunday
£3,000



Menus are designed around the season and served generously for the table, with dishes changing throughout the year.

SAMPLE FEASTING MENU FOR THE TABLE

SPUNTINI

Focaccia & olive oil

Petit Lucques olives

Affettato misto

ANTIPASTI

Pork and veal meatballs with tomato sauce

Fettunta w/agrodolce roasted peppers and goat's curd

PRIMI

Garganelli with oxtail, guanciale and porcini ragu

Spaghetti with crab, chilli, saffron

SECONDI

Braised Lamb shoulder with white beans and gremolata

DOLCI

Cannoli

or

Chocolate torte



BESPOKE EVENTS

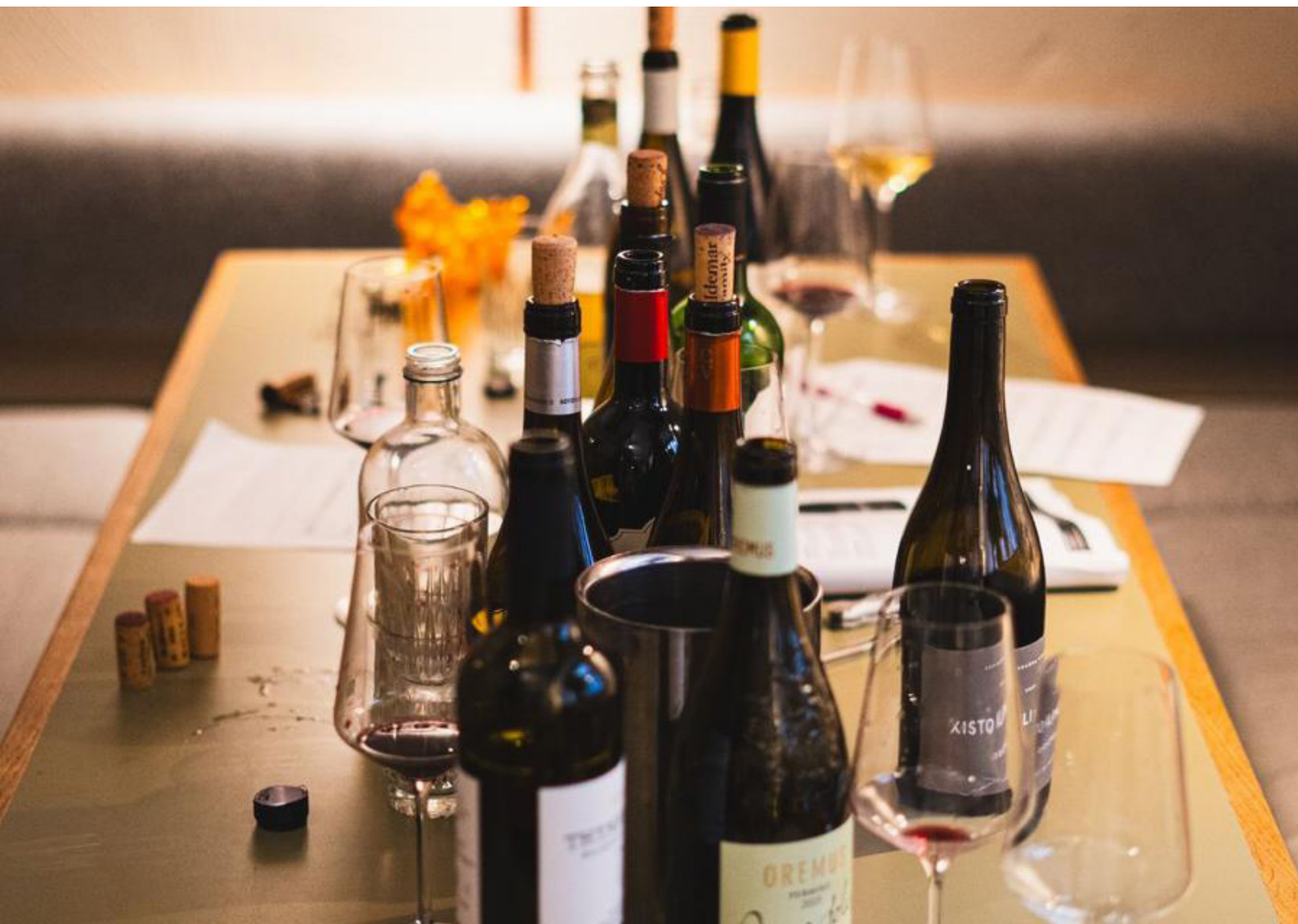
Legare can come to you, too. From weddings and milestone birthdays to private dinners, celebrations and one-off events, we create bespoke menus and experiences for occasions of all shapes and sizes. Whether at home or in a location of your choosing, we bring the seasonal Italian cooking, beautiful wines and warm, generous hospitality of Legare to your table, working closely with you to make the occasion feel entirely your own.

COST

Bespoke events start from £5,000. Depending on the nature and location of your event, additional costs such as transport, furniture, equipment or kitchen hire may apply and sit outside the minimum spend.

CATERING

Weddings, birthdays & private celebrations
Seated dinners, feasting menus & intimate gatherings
Canapé parties & drinks receptions
Bespoke off-site & location catering
Corporate dinners, working lunches & brand events
Cocktails & carefully curated wine pairings
Event production, from florals & tablescaping to music & entertainment



OUR COOKING

Led by Executive Chef Matthew Beardmore, our menus follow the seasons and draw on the traditions of Italy and the wider Mediterranean. Italian at heart but never bound by tradition, the food is generous, produce-led and unmistakably Legare.

ENQUIRE

Planning something? We'd love to hear about it.

Tell us where, when and what you have in mind. We'll take it from there.

You bring the occasion. Legare creates the experience.

Tell us a little about your occasion, preferred date and number of guests, and we'll put together an initial proposal for you. email us at -

Events@legarelondon.com

