

LEGARE

*Group Dining
& Events*

*31G Shad Thames
Cardamom Building
London
SE1 3GU*





LEGARE



OUR ROOTS

Legare is a Michelin Bib Gourmand Italian restaurant located close to Tower Bridge serving contemporary Italian cuisine with a focus on seasonality and ethical sourcing from trusted suppliers.

Located across one floor (680sq/f), we have an open kitchen attached to an intimate dining room which can accommodate 30 seated covers. The space is cosy, warm and homely, which is also flexible and versatile allowing us to accommodate up to 40 guests standing for drinks and canapés.

“In fact, you should go to Legare for... everything. The food. The wine. The vibes. It delivers smart, modern Italian food without pomp, without artifice, but with that all-important endearing service from people who clearly love it as much as I do. “

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



Dining room with banquet seating



Roasted pumpkin cappelacci, with brown butter, crispy sage and toasted pine nuts

OUR FOOD + WINE

The Legare kitchen is led by head chef Matthew Beardmore.

We pride ourselves on our approach to food at Legare. The menu is hyper-seasonal with a key focus on vegetables and proteins which are in season and grown organically. As the seasons change, so does our menu. Our pasta and bread flour is sourced directly from biodynamic farms in Italy, which use absolutely no pesticides or fertilisers. We hand roll and hand shape all of our pasta daily, without exception. All of our seafood comes from UK waters, and our meat and poultry is from ethically raised, organic farms.

The menu is influenced by the seasons, and the traditions of Italian cuisine - but we are by no means traditional. We incorporate nuances from all over the Mediterranean to create menus which are truly representative of our teams combined experiences.

Our wine list is concise and highlights smaller producers from all over Italy that focus on producing wines which showcase terroir and indigenous varieties. Our aim has always been to pair delicious wine with delicious food in an uncomplicated way!



Ricotta & spinach gnudi with summer girolles and swiss chard



*‘Ostra Regal’ Oysters with pickled barattiere cucumber, Smoked avruga caviar & sea purslane.
Served with a glass of ANTE Etna Bianco 2016 from I-Custodi.*

Dorset clams 'acqua - pazza'



BESPOKE MENUS

We can also create bespoke menus for larger group bookings as well as private events for the whole space. These are a little more intimate, where clients want something a little more personalised to them and their guests. The same principles still apply - seasonality and the best possible produce will dictate the menu and the wine pairings.

If you wish to hire the restaurant for a private event, or would like us to cater at an external site, we can create a beautiful bespoke menu for any occasion!

**Vegetarian, vegan or pescatarian guests can be catered for separately*



Lobster risotto 'al forno' with a chilli - basil butter, Shetland mussels & datterini tomatoes



*Monkfish crudo,
chile de árbol infused senia olive oil, sea purslane*



Wood-fire oven roasted skate wing with 'nduja butter, fennel & mint

Fett'unta of whipped goats curd with corno pepper 'agrodolce'



SAMPLE SET MENUS

**Please be aware that menus change due to seasonality, and as such produce may vary, as may prices.*

SAMPLE MENU

SEATED EVENT

Maximum 34 Guests

SPUNTINI

Focaccia & olive oil
Olives
Affettato misto

ANTIPASTI

Burrata w/ calçots, romesco & salted almonds
Salt cod croquettes w/ roasted garlic aioli
Shaved courgette salad w/ chilli, lemon & ricotta salata

PRIMI

Tajarin burro e salvia
Pappardelle w/ sausage & saffron ragu

DESSERT

Cannoli
Chocolate & salted caramel torta caprese

SAMPLE MENU CANAPÉS

STANDING EVENT

Maximum 40 Guests

(Everything served canapé style)

SPUNTINI

Focaccia & olive oil
Olives
Affettato misto

ANTIPASTI

Crostini w/ goats curd, sobrasada de iberico & honey
Salt cod croquettes w/ roasted garlic aioli
Pork & veal meatballs w/ spicy tomato sauce

PRIMI

Ricotta raviolo w/ burro e salvia
Triangoli of Dorset crab w/ tomato & saffron sauce

DESSERT

Cannoli
Chocolate & salted caramel torta caprese

FAQ's

The menus are indicative and will change seasonally based on the best available produce, as well as the most popular dishes on the menu at that time.

Prices for menus may also change based on the market fluctuation of produce and pricing, however we aim to keep this as fair and reasonable as possible.

Prices for private hire are inclusive of food & wine, but do not include service charge.

Dinner hire - 18:00 - 22:00

Lunch hire - 12:00 - 16:00

Hand rolled pici with braised rabbit ragu



APERITIVI

FRESH LEMONADE — *Lemon juice, gomme syrup, sparkling water*
 BOTIVO SPRITZ — *Non-Alcoholic 'spirit' of bitters & aromatics, soda water*

SPRITZ MENU

APEROL — *Classic bittersweet spritz*
 CAMPARI — *Bigger, bolder & more bitter*
 SELECT — *Sweeter, with berry notes & a citrus finish*
 CYNAR — *Bittersweet, with notes of burnt caramel, cinnamon, cola & wild herbs*
 COCCHI — *Sweet, citrusy, herbaceous & refreshing*

FRENCH 75 — *Gin, lemon juice & prosecco*

NEGRONI — *Campari, vermouth, gin*
 WHITE NEGRONI — *Gin, lillet blanc & Suze*

OLD FASHIONED — *Woodford reserve bourbon, gomme syrup, angostura bitters*
 GRAPPA MANHATTAN — *Grappa, antica formula, angostura bitters*

APERITIVI

Negroni
 Spritz (Campari, Cynar, Aperol, Cocchi)
 Gin & Tonic (double shot + 4)
 Fresh Lemonade
 Old Fashioned

FIZZ

NV Casa Belfi, Bianco Bio Frizzante, Veneto
 2020 Quarescello, Fernando, Lambrusco, Emilia-Romagna
 NV Radici, Faltrineri, Lambrusco di Sorbara, Emilia-Romagna
 2018 Arcani+Daneid, Franciacorta Docogio Zero, Lombardia

WHITE

2021 Tuile Bianco, Caramello, Sicilia
 2021 Marchesi Miglionati, Pecorino, Pescara, Abruzzo
 2021 Casaretti, Custora, Veneto
 2020 Fantasia San Lorenzo, Le Oche, Verdicchio, Marche
 2020 Ronco delle Betulle, Sauvignon Boccos, Friuli-Venezia Giulia
 2021 La Rosa, Gavi di Gavi, Piemonte
 2021 Aurora, Faliero Bianco, Marche
 2021 Marco de Bartoli, Vigna Verde, Cella, Sicilia
 2018 Monte Di Gioia, Bianco, Trapani, Campania
 2019 Miso Furi, Manzoni Bianco, Dolomiti, Trentino-Alto Adige
 20 X Vigna del Vulcano.....
 2020 Sandro Fay, Sotacastel, Chardonnay, Alpi Retiche
 20 X Miso Furi, Sauvignon Bianco, Dolomiti, Trentino-Alto Adige
 2019 I Custodi, Antea Etna Bianco, Sicilia
 2019 Eugenio Rosi, "Anos" Valtellina Bianco, Trentino
 2020 Contino Fantino, Baccia, Chardonnay, Langhe, Piemonte

ORANGE / ROSATO

2021 Baglio Antico, Caramello, Cella, Sicilia
 2021 Casaretti, Chianello di Bandoiro, Veneto
 2020 Cantina Giardino, Tu, Campania
 2020 Barraco, Caramello, Sicilia
 2020 CCS, Pithos Bianco, Greco, Vitoria, Sicilia

RED

2021 Cielo Rosso, Nero d'Avola, Sicilia
 2021 Moccavero, Primitivo, Puglia
 2021 Stocco, Pinot Nero, Friuli-Venezia Giulia
 2019 Patera, Colli Aretini, Chianti, Toscana
 2020 Wengut Niklas, CCS Lagrein, Trentino-Alto Adige
 2020 Monteforte, Cabernet Franc, Colli Euganei, Veneto
 20 X Aldo Viola, Coccinella
 2021 CCS, Fuggaro, Vitoria, Sicilia
 2020 Az Pe Pe, Nebbiolo, 'Rosso di Valtellina', Valtellina, Lombardia
 2019 Ronco delle Betulle, Refresco dal Fenducolo Rosso, Friuli-Venezia Giulia
 2019 CCS, Rosso di Vitoria, Vitoria, Sicilia
 2019 Monte Dall'Orto, 'Campione' Valpolicella Classico Superiore, Veneto
 2019 Piero Borevelli, Barbera d'Alba, Piemonte
 2018 Valle Reale Vigneto Sant'Eustachio, Montepulciano d'Abruzzo, Abruzzo
 NV 460 Casina Bric, Meadi, Nebbiolo, Piemonte

SWEET

2013 Moccavero, 'Tito Aleatico', Puglia
 2018 Buccarone, Vin Santo, Toscana
 2016 Marco de Bartoli, Narada 'Vignola micia', Sicilia

BEER

Bratyslava Keller Lager
 Kernel Brewery Table Beer
 Lucky Saint (Low-Alc)

AMARO

Amaro Nonino
 Amaro Montenegro

DIGESTIVO

Vergano Orinato
 Vergano Iuli
 Limoncello Tosolini
 Espresso Martini
 Grappa Oro



THE IMPORTANT STUFF

STANDARD OPENING HOURS

Monday — Dinner	18:00 - 22:00
Tuesday — Saturday Lunch	12:00 - 15:00
Tuesday — Saturday Dinner	18:00 - 22:00
Sunday — Lunch	12:00 - 16:00

**Private hires for Sunday dinner & Monday lunch can be discussed on a case by case basis*

VENUE INFORMATION AND HIRE

- Venue hire is inclusive of staff which includes a manager, waiting staff, bar staff, and chef team.
- We provide access to all of our in-house tables, chairs, service ware, glassware and crockery.
- Our rooms are dressed with candles and flowers (large window arrangement as well as bud vases). If you would like to arrange additional flowers then we are happy to suggest and organise from our preferred suppliers. This will be an additional cost.
- Production and table dressing, can all be organised on request.
- We are happy to explore added extras such as calligraphy and table layouts. Add-ons will be quoted and agreed in line with the venue hire estimate.
- We are happy to explore any requested production elements to make your event complete. We are also happy for you to bring your own production elements but all details and requests must be agreed and signed off by both parties 2 weeks in advance of the event.
- If you require out of hour access or extra set up time for loading in/out then we are happy to accommodate based on a fee of £100 per hour.
- Out of hours guest arrival or departure will be charged at £250 per hour.
- If you are looking for a whole day hire with guests then this will be charged at a double hire cost.
- Multiple day hire is available and is charged at the combined day hire cost.
- Music is allowed until 23:00.
- Due to licensing restrictions there is, unfortunately, no dancing permitted in the restaurant or the outside area.
- Disabled access is available to all areas other than the WC's. We will always have staff available to help any disabled guests to our neighbours facilities.

ATTENDEES

- We require confirmed final guest numbers at least 4 days in advance of the event.
- These numbers will correlate with your final invoice. If the numbers increase after this, Legare will endeavour to accommodate the extra guests, however, this cannot be guaranteed. In the event that extra guests are added, there will be a pro-rata charge added to the final invoice per guest.

- We require confirmed guest dietary requirements at least 4 working days prior to the event. A seating plan must be provided with guests with dietary requirements noted. Please note we are not a nut-free kitchen.
- Our standard total venue hire allows for a maximum of 30 seated guests. A total maximum capacity of 40 standing guest can be accommodated for with drinks and canapés.

FOOD & DRINK

- The final menu and beverage selection must be made 7 working days prior to the event.
- Due to the seasonal nature of the menus, the chef may need to substitute menu items in line with access to suppliers/growers. In the event of this, you will be notified in advance and have the option to make changes.
- Menu tastings can be organised three weeks prior to the event at the latest.
- The final menu will be confirmed one week prior to the event. This will be signed off by both parties.
- Drink tastings are complimentary. Final drinks need to be agreed 7 days prior to the event taking place.

LOAD-IN / LOAD-OUT

- Any damages to the building interior, exteriors or furniture during the setting up of the event or during the event will be added to the final invoice.
- At all times fire exits must remain clear and unblocked.
- Nothing must be stacked near or against any decorated walls.
- Art is not removable.
- We request that any additional candles are non-drip and won't damage the tables or table clothes. Any damages will be charged accordingly.
- Delivery times: Tuesday – Saturday 6am–12am
- Delivery address: 31G Shad Thames, Cardamom Building, London SE1 2YR

SECURE A BOOKING

- A holding deposit is required to secure all bookings. Please refer to T&C's document.

CANCELLATION & POSTPONEMENT POLICY

- Cancellations will incur the following charges:
 - *Cancellations more than one month before an event will be reimbursed.*
 - *Cancellations between one month and 7 days before an event, will forfeit the first deposit.*
 - *Any cancellation within 7 days of the event, will result in forfeit of the first and second deposits.*
 - *Any cancellation within 48 hours of the event will be charged the full amount of the agreed quotation.*
- Cancellation of an event is required in writing.

**Any postponement will be agreed on a case-by-case basis with management.*

OUR PRICES

STANDARD OPENING HOURS

Monday — Dinner	18:00 - 22:00
Tuesday — Saturday Lunch	12:00 - 15:00
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Sunday — Lunch	12:00 - 16:00

**Private hires for Sunday dinner & Monday lunch
can be discussed on a case by case basis*

MONDAY LUNCH	- case by case basis
MONDAY DINNER	- £4000

TUESDAY LUNCH	- £2500
TUESDAY DINNER	- £4000

WEDNESDAY LUNCH	- £2500
WEDNESDAY DINNER	- £4500

THURSDAY LUNCH	- £2500
THURSDAY DINNER	- £4500

FRIDAY LUNCH	- £2500
FRIDAY DINNER	- £5000

SATURDAY LUNCH	- £3000
SATURDAY DINNER	- £5000

SUNDAY LUNCH	- £3500
SUNDAY DINNER	- case by case basis

50% Deposit to be paid before bookings are confirmed.

** Prices include VAT and exclude a discretionary 15% service charge which will be added to the final bill. Cancellation policies apply depending on the space, party size and booking date.*

FURTHER INFORMATION

The restaurant will be decorated with candles and flower arrangements in our usual style. If you wish to have bespoke arrangements made, we can discuss this. Personalised place cards and menus can also be provided upon request - but will have to be agreed 72hrs before the event.

Menus can be tailored to include all allergies / dietaries.

Music requests can also be organised in advance of the event.


CONTACT

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	London Bridge Station	—	10 min walk	(Jubilee / Northern /National Rail)
	Bermondsey Station	—	15 min walk	(Jubilee)
	Tower Hill	—	13 min walk	(District / Circle)