

PRIVATE
FUNCTIONS
AT



The Clarence Tavern



The Clarence Tavern

ABOUT US

The Clarence Tavern is a neighbourhood pub and restaurant from the team behind the Anchor and Hope. We cook seasonal food and serve a range of beers and natural wines. Our upstairs dining room is available for weddings and celebrations.

Flooded with natural light through huge windows overlooking Bouverie Road and Stoke Newington Church Street, the private dining room is perfect for events in the afternoon as well as beautiful evening meals.



Our private dining room can be set up in a variety of ways which will determine how many people we have in the room. Our maximum capacity for a seated meal is 30 people and our minimum is 12.

"We got married here at the end of October amidst the pandemic. Despite the circumstances they made the whole process easy and exciting. On the day, the staff were respectful, kind and understanding. Everybody commented on the amazing food and service, with most saying it was the best food they have ever had at a wedding!"

- Megan Townend

FOOD & DRINK

We offer a seasonal sharing menu in our private dining room. Food is served to share, with an emphasis on the best ingredients of the moment and creating a convivial atmosphere. We have an extensive range of wine with a focus on smaller producers and low intervention and natural wines. Our range allows us to cater for any budget and a variety of tastes. We serve draft beer and seasonal house-made cocktails.



"From start to finish the team couldn't have done more to make the day as special as it was. They were so easy to deal with and bent over backwards to accommodate our every need. On the day, the room looked absolutely amazing and the service was both friendly and discreet - flawless, in fact! The food and drink was exceptional and our guests have not stopped saying how impressed they were by the whole experience."

- Nicholas Maw



THE CLARENCE TAVERN SUMMER PDR MENU:

£55 PER HEAD

CANAPES:

Choose 3 to share:

Slow-roast tomato, ricotta and marjoram focaccia toasts

Smoked cod's roe and fried potato cake

Pissaladière

Grilled gherkins and French onion dip

Clarence Tavern sausage rolls

Brown crab and pickled chilli toasts

Devilled eggs

Cervelle de canut tartines

Pea and goat's curd toasts

Fried whitebait and devilled mayonnaise

STARTERS:

Choose 3 to share:

Grilled, spiced aubergines, mint and Ararat bread

Sweetcorn, nduja butter and crispy chicken skin

Smoked mackerel paté and crudités

Pork and pistachio terrine

Mixed summer beans, walnuts and garlic yoghurt

Breakfast radishes and green goddess dressing

Peak summer tomatoes, burrata and salsa verde

Gooseberries, cucumber and dill salad

MAIN COURSE:

To be taken by the whole group. We will, of course, cater to any dietary requirements.

Slow cooked lamb, courgettes, broad beans and sheep's yoghurt

or

Courgette, onion and Riseley galette (v)

Served with:

New potatoes, butter and herbs

Mixed Tillingham leaves

Charred cabbage, summer peas and mint

Cheese course

£8/head supplement

DESSERT:

To be taken by the whole table:

Summer berry pavlova

or

Set vanilla cream and roast apricots



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THE CLARENCE TAVERN AUTUMN PDR MENU:

£55 PER HEAD

CANAPES:

Choose 3 to share:

Celeriac croquettes

Clarence Tavern sausage rolls

Pissaladiere

Cavolo nero and salted ricotta tartines

Salt cod fritters and aioli

Devilled eggs

Brown crab and pickled chilli toasts

Smoked cod's roe and fried potato cake

Chickpea panisse and black olive tapenade

Beetroot and goat's curd crackers

Saffron arancini

STARTERS:

Choose 3 to share:

Globe artichoke and vinaigrette

Burrata, marinated chard and fried capers

Cured trout, pickled cucumber and dill

Pork and pistachio terrine

Mussels, cider and parsley

Corn on the cob, chilli and honey butter

Smoked mackerel paté and crudités

Roast carrots, herb tahini and spicy breadcrumbs

Ham hock, chicory and mustard salad

Grilled Tillingham broccoli, goat's curd and smoked chilli

MAIN COURSE:

To be taken by the whole group. We will, of course, cater to any dietary requirements.

Slow cooked lamb, gratin dauphinois

Or

Wild mushroom, parsley root and Berkswell pie (v)

Served with:

Buttered greens

Mixed Tillingham leaves

CHEESE COURSE

£8/head supplement

Dessert:

To be taken by the whole table:

A little warm chocolate pot and crème fraîche

Or

Poached pear, honey ice cream and candied oats



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CONTACT US

For more information on rates and availability, or to book in a viewing

Please email:

events@clarencetavern.com

102 Stoke Newington

Church St,

Stoke Newington,

London

N16 0LA

 @theclarencetavern

 @clarenceN16

“Sam and his team hosted our wedding reception in the private room upstairs in August. They took our booking at short notice (thank you, pandemic) and couldn't have done any more for us - meeting in person to refine the menu and matching and tasting wines beforehand (Sam's wine knowledge is second to none - he worked with us to understand our tastes, whilst considering what would bring out the flavours in the food, and all his recommendations were spot on), letting us drop off flowers on the day and arranging the room as we requested. By this point I had total confidence it would good, but the quality of the food and service on the day still managed to surpass even our own high expectations and elevated the whole day to feeling like the special occasion it was. All this pulled off during the most challenging of times for restaurateurs - thank you guys, it's no exaggeration to say you well & truly saved the day! Jo & Joe (a quick aside for future brides - if you're getting married at Clissold House/ the Town Hall then the short walk up Church st makes for some lovely photos)”

- Joanna E I Dixon

