
Private Hire
BRAWN
OPENING HOURS
LUNCH
TUE-SAT 12-3
SUN 12-4
DINNER
MON-THUR 6-10.30
FRI-SAT 6-11
CLOSED MON-LUNCH
SUNDAY DINNER
A Neighbourhood Restaurant on Columbia Road, East London

Private Hire

Brawn is located in a light-filled, period building on the quiet corner of Columbia Road. The space can host a variety of events from dinner parties, corporate dining, intimate weddings, brand activations, location shoots and filming. Depending on the requirements of your event, we can facilitate a variety of configurations from semi-private dining to exclusive hire packages.

Anchored by an open kitchen at the heart of our beloved neighbourhood restaurant, our semi-private kitchen dining room seats up to 24 guests. You will be dining alongside the chefs as they work, with menus that reflect the very best of Brawn's ethos of cultural cooking and seasonal sourcing.

The kitchen dining room is available midweek, with lunches from 12pm until 4pm and dinner from 6pm until 11pm.

For exclusive hire of the restaurant, we have the capacity to cater for up to 60 guests, seated across two dining rooms. Depending on the size of your party, the two-room layout may provide the option of a drinks reception and dining room.

With notice and on request, we would be delighted to assist with any additional details to make your occasion more bespoke, such as flowers, table linens, cake, music or any flourishes that may further enhance your event.



Menus

Snacks

Valencia almonds £5
Petit Leucques olives £5
Carlingford oyster and mignonette £5
Cantabrian anchovies, rosemary oil £15
Bastianelli prosciutto £11
Parmesan gougères £10

Seasonal Menu

£75 per person

Starters (select three to share)
Roasted squash, chickpea, spinach and parmesan broth
Beetroot, walnut & gorgonzola dolce
Sweetcorn and wild mushroom ragu
Cured mackerel, cucumber, oyster & seaweed
Bayonne ham & celeriac remoulade

Mains (choose one for the table)
Seabass, mussels,cime di rapa & cider
Gascony lamb shoulder, boulangere potatoes

Herbed green salad

Cheese
Selection of seasonal cheeses, crackers and quince
£10 supplement per person

Desserts (to share)
Pannacotta, Sollies figs and chinato
Tiramisu

Feasting Menu

£95 per person

Starters (select three to share)
Pork & pistachio terrine, cornichons, mustard
Beetroot, radicchio, walnut & blood orange
Artichoke, wild mushrooms, warm egg yolk
Cured mackerel, bergamot & Salina capers
Crab, celeriac rémoulade, fines herbes
Grilled diver scallop, garlic & parsley butter

Mains (choose one for the table)
Roast chicken,vin jaune & morels, pommes purée
Whole baked brill, chanterelles, spinach & Bordelet cider
Aged sirloin, Roscoff onion, pommes Anna, watercress, walnut
£15 supplement per person

Cheese
Selection of seasonal cheeses, crackers and quince
£10 supplement per person

Desserts (choose one)
Tiramisu
Tarte Tatin, Calvados crème fraîche

Drinks

Alongside our menus, we offer curated wine packages from £30, including an aperitif, hand-picked by our Head of Wine from the best of each region. Choose larger-format bottles to keep glasses topped up and the conversation flowing, or delve deeper into our cellar for something special, always featuring characterful wines from the small producers we love.

Our wine lists are updated regularly online. If you would like to talk more in depth about wine options, or to secure any special bottles from the cellar ahead of your visit to ensure availability, please do not hesitate to get in touch.

We also welcome corkage at Brawn at £30 per 75cl bottle.

Sample Wine Selection

House £30 per person

Aperetif - Negroni, Vermouth Spritz or glass of fizz
Large format White and/or Orange, Rose, Red

Regional £50 per person

Aperetif - Negroni, Vermouth Spritz or glass of fizz
White - Loire, Languedoc
Red - Beaujolais, Rousillion

Cellar £75 per person

Aperetif - Negroni, Vermouth Spritz or glass of Champagne
White - Burgundy, Jura
Red - Piedmont, Rhone
A digestif



1/2 bottle of wine per person.
Additional drinks on the day are charged as extra.
To talk to our head of wine for more information or to curate an alternative wine selection ahead of your visit, please let us know

Table Plans

Other table configurations and capacities are available

Opt 01 - 12 guests



Opt 02 - 16 guests



Opt 03 - 20 guests



Opt 04 - 24 guests





Details

Through the year we offer both the Seasonal Menu and our Feasting Menu. Please note, during December, all parties are required to eat from the Feasting Menu. Our private hire menus are written seasonally and therefore subject to change. We will do our best to update you of any adaptations ahead of your event. Please do not hesitate to let us know of any Brawn favourites you might like to incorporate into your menu and we will do our best to accommodate.

Private Hire Ts&Cs

Minimum Spend:
1: A minimum spend on food and beverage applies — £2,000 at lunch, £2,500 in the evening.
2: Any shortfall against this is charged on the day as a room hire fee.
3: We do not offer this as a value or credit to be spent at Brawn at future dates, or for wine, merchandise or any product to be taken off site. If not reached, the agreed minimum spend is not transferable to another date or outside the specified times of the booking.
4: Extras or bespoke details are not counted towards the minimum spend. If not reached, the agreed minimum spend is not transferable to another date or outside the specified times of the booking.

Deposit & Cancellation policy:
1: Your £1,000 deposit is deducted from your final bill. A 12.5% service charge is added to the final bill. All prices are inclusive of VAT.
1.1: Your deposit is fully refundable if you cancel no less than 10 days before your event. If you cancel within 10 days, or don't arrive for your event, your deposit is kept in full.
2: If your guest numbers reduce within 48 hours of your event, we reserve the right to retain part of your deposit to cover ingredients and preparation already committed to your original numbers, calculated per guest/meal lost as an extra fee.
2.1: Extra charges towards cancellations are separate from the minimum spend, which still applies to your final group on the night.

Food & Beverage:
1: Please let us know in advance of any allergies or specific dietary requirements at the point of contact for your menu selections, and endeavour to inform us of any changes to these or your guest numbers within 48 hours of your event.
1.1: Within 48 hours we cannot guarantee these accommodations
2: Our menus for private hire are seasonal and therefore subject to change. We will do our best to update you of any adaptations before your arrival.

Location

We are at 49 Columbia Road, on the corner of Ravenscroft Street.

By Overground: Hoxton (Windrush line) is about a 10-minute walk. Cambridge Heath (Weaver line) is about 15 minutes away.

By Tube: Old Street (Northern line) and Bethnal Green (Central line) are each about a 20-minute walk. You can also take a short bus ride up Hackney Road.

Liverpool Street station is a 10-min bus or 25-min walk and offers access to underground, overground and national rail services.

By bus: The 26 and 55 stop on Hackney Road, a couple of minutes' walk from our door.

Please note that on Sundays Columbia Road Flower Market runs from early morning until mid-afternoon. The street gets very busy, so allow a few extra minutes to get to us!

