

# LEGARE

*Group Dining  
& Events*

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



MICHELIN  
2021

THE  
CARDAMOM  
BUILDING  
31 SHAD THAMES

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 34 seated covers. The space is cosy, warm and homely, which is also flexible and versatile allowing us to accommodate up to 50 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 £45

SPUNTINI  
Focaccia & olive oil  
Olives  
Affettato misto

ANTIPASTI  
Burrata w/ calçots, romesco & salted almonds  
Salt cod croquettes w/ roasted garlic aioli

PRIMI  
Tajarin burro e salvia  
Pappardelle w/ sausage & saffron ragu

DESSERT  
Cannoli

### SAMPLE MENU £60

SPUNTINI  
Focaccia  
Petit lucques olives  
Affettato misto

OYSTERS & CARPACCIO  
Kumamoto oysters  
Sea bream carpaccio, shaved fennel, pink peppercorn

ANTIPASTI  
Pork & veal meatballs w/ tomato sauce  
Brussels sprouts, chopped egg & crispy pancetta  
Burrata w/ pears, endive & walnuts

PRIMI - CHOOSE 2  
Garganelli w/ oxtail, guanciale & porcini ragu  
Cavatelli alla norma, salted ricotta  
Spaghetti w/ crab, chilli, saffron

SECONDI  
Braised lamb shoulder w/ white beans & gremolata

DESSERT  
Cannoli  
or  
Chocolate torte

### SAMPLE MENU CANAPÉS £45

SPUNTINI

Chicken liver & guanciale crostini  
Gnocco fritto w/ lardo & anchovy  
Grilled artichokes w/ soft herb vinaigrette  
Ricotta & courgette bruschetta w/ basil oil  
Gorgonzola dolce, fig & marjoram tartlet  
Grilled polenta w/ burrata & oven roasted datterini tomato  
Crostini w/ roasted peppers & sobrasada de Iberico  
Salt cod croquettes w/ aioli

*Hand rolled picci 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 Quarticello, Ferrando, Lambrusco, Emilia-Romagna

NV Radici, Paltrinieri, Lambrusco di Sorbara, Emilia-Romagna

2018 Arcari+Danesi, Franciacorta Dosaggio Zero, Lombardia

### WHITE

2021 Tule Bianco, Cataratto, Sicilia

2021 Marchesi Miglionati, Pecorino, Pescara, Abruzzo

2021 Casaretti, Custoza, Veneto

2020 Fattoria San Lorenzo, Le Oche, Verdicchio, Marche

2020 Ronco delle Betulle, Sauvignon Bocois, Friuli-Venezia Giulia

2021 La Raia, Gavi di Gavi, Piemonte

2021 Aurora, Falerio Bianco, Marche

2021 Marco de Bartoli, Vigna Verde, Grillo, Sicilia

2018 Monte Di Grazia, Bianco, Tramonti, Campania

2019 Maso Furlù, Manzoni Bianco, Dolomiti, Trentino-Alto Adige

20 X Vigna del Vulcano.....

2020 Sandro Fay, Sotcastel, Chardonnay, Alpi Retiche

20 X Maso Furlù, Sauvignon Blanc, Dolomiti, Trentino-Alto Adige

2019 I Custodi, Ante Etna Bianco, Sicilia

2019 Eugenio Rosi, 'Anisos' Vallagarina Bianco, Trentino

2020 Conteno Fantino, Bastia, Chardonnay, Langhe, Piemonte

### ORANGE / ROSATO

2021 Baglio Antico, Cataratto, Cielo, Sicilia

2021 Casaretti, Chiaretto di Bardolino, Veneto

2020 Cantina Giardino, Tu, Campania

2020 Barraco, Cataratto, Sicilia

2020 COS, Pithos Bianco, Grecanico, Vittoria, Sicilia

### RED

2021 Cielo Rosso, Nero d'Avola, Sicilia

2021 Mocavero, Primitivo, Puglia

2021 Stocco, Pinot Nero, Friuli-Venezia Giulia

2019 Paterna, Colli Aretini, Chianti, Toscana

2020 Weingut Niklas, OXS Lagrein, Trentino-Alto Adige

2020 Monteforche, Cabernet Franc, Colli Euganei, Veneto

20 X Aldo Viola, Coccinella

2021 COS, Frappato, Vittoria, Sicilia

2020 Ar Pe Pe, Nebbiolo, 'Rosso di Valtellina', Valtellina, Lombardia

2019 Ronco delle Betulle, Refosco dal Penducolo Rosso, Friuli-Venezia Giulia

2019 COS, Rosso di Vittoria, Vittoria, Sicilia

2019 Monte Dall' Ora, 'Camporengo' Valpolicella Classico Superiore, Veneto

2019 Piero Beravelli, Barbera d'Alba, Piemonte

2018 Valle Reale Vigneto Sant'Eusanio, Montepuciano d'Abruzzo, Abruzzo

NV 460 Casina Bric, Mesdi, Nebbiolo, Piemonte

### SWEET

2013 Mocavero, 'Tiko Aleatico', Puglia

2018 Buccianera, Vin Santo, Toscana

2016 Marco de Bartoli, Marsala 'Vigna la miccia', Sicilia

### BEER

Braybrooke Keller Lager

Kernel Brewery Table Beer

Lucky Saint (Low-Alc)

### DIGESTIVO

Vergano Chinato

Vergano Luli

Limoncello Tosolini

Espresso Martini

Grappa Oro

### AMARO

Amaro Nonino

Amaro Montenegro





# THE IMPORTANT STUFF

## STANDARD OPENING HOURS

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

*\*Private hires for Sunday dinner, Monday lunch & dinner or Tuesday 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 34 seated guests. A total maximum capacity of 50 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

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MONDAY LUNCH - case by case basis  
MONDAY DINNER - case by case basis

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

WEDNESDAY LUNCH - £1500  
WEDNESDAY DINNER - £4000

THURSDAY LUNCH - £1500  
THURSDAY DINNER - £4500

FRIDAY LUNCH - £1500  
FRIDAY DINNER - £5000

SATURDAY LUNCH - £2000  
SATURDAY DINNER - £5000

SUNDAY LUNCH - £2500  
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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Alice Sapieka  
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020 8063 7667



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