



APRICITY

PRIVATE DINING & EVENTS

68 DUKE STREET, MAYFAIR, LONDON, W1K 6JU





GROUPS & EVENTS AT APRICITY

Apricity is the latest restaurant from multi-award-winning chef owner Chantelle Nicholson and her team. Symbolising regeneration, rejuvenation, generosity, and light. Apricity is the proud recipient of a Michelin Green Star, Innovator of the Year award, the Marie Claire Sustainable Restaurant of the Year, and is a restaurant with a purpose; to create a sustainable community.

We use produce at the height of season, focusing on British farmers, growers, makers and bakers. We have a low-waste, regenerative approach to all that we do, including our supply chain, our menus, and our drinks list.

With a clear focus on environmental, social and governance (ESG), we constantly aim to improve how we work with food and drink, our team, our community, our suppliers, and our guests.

Image: Devonshire hogget, smoked marrowfat peas, marinated Sussex tomatoes

THE RESTAURANT

GROUPS

For parties of 7 to 16 guests, we can join tables together in the restaurant, so you and your guests can enjoy the atmosphere amongst our other diners.

For larger groups we offer either a five or seven course tasting menu with an option for each course (always one plant-based choice per course). We use sustainable produce at the height of season from small-scale farmers and locally foraged ingredients. All with a low-waste approach to cooking.

As we are a small restaurant, there are specific bookable times, to ensure all of our guests, and team, can have an enjoyable experience. Please get in touch and we'll check availability.



Image: Table setting

SAMPLE 5-COURSE TASTING MENU £79

Matching wines, from £52

Roasted Royal Oak carrot, cashew butter, carrot top pesto ^{P-B}

or

Hillman Farm pig's head terrine, crispy ears, Braeburn apple,
Cornish little leaves

-

Crispy oyster & black pearl mushrooms, 'XO' sauce ^{P-B}

or

Butter-poached Devon pollock, cuttlefish and marrow fat pea
ragu

or

Hand-dived Firth of Clyde scallops, beef fat & black garlic
takoyaki, taramasalata
(*supplement £12*)

-

Barbeque leek, lentils, crispy Flamingo-pea tofu, dashi ^{P-B}

or

Cambridgeshire venison pithivier, Brambletye celeriac, spent
apple ketchup

-

Kentish rhubarb ^{P-B}

-

Chouxnut, baked apple, double cream

or

Beetroot custard, rosemary and Virunga chocolate sorbet ^{P-B}

P-B - Plant-based option.

Menus will change based on seasonal availability



THE RESTAURANT

ENTIRE RESTAURANT

For larger groups, or for those wanting a more exclusive experience, the entire restaurant can be hired for up to 34 guests seated, or 50 for standing events with drinks and canapés.

The restaurant is available for private hire for lunch and dinner during our usual hours. Breakfast events are also possible - just get in touch with our team to discuss.

We'll work with you to create a menu suitable for the occasion, ensuring all preferences are taken care of, inline with our seasonal and local ethos.

Note: for Monday private hires please get in touch with our team directly

EVENT TIMES

	BREAKFAST	LUNCH	DINNER
Arrival	8.00am	12pm	5:30pm
Finish	11.00am	4pm	11pm



Images: Event setup

RESTAURANT MENUS

SAMPLE 3-COURSE SET MENU £95

Matching wines, from £50

Premium matching wines, from £65

Caramelised onion doughnut

Toklas sourdough, salted butter

-

Cornish pollock tartar, fig leaf, crème fraîche

or

London red butterhead lettuce salad, miso, rhubarb, crispy kale^{P-B}

-

Cheswell Grange bavette, rainbow chard, black garlic ketchup

or

Black pearl & oyster mushrooms, wild garlic, flanders wheat, 'XO' sauce^{P-B}

served with

Pink Fir potatoes, smoked emulsion^{P-B}

Tuscan kale salad, hemp tahini, crispy onions^{P-B}

-

Chouxnut, baked apple, double cream

or

Rhubarb, cashew cream, rhubarb granita, 'goldencomb'^{P-B}

P-B - Plant-based option.

Menus will change based on seasonal availability

Prices remain valid until 30th June 2024

SAMPLE 4-COURSE SET MENU £110

Matching wines, from £65

Premium matching wines, from £85

Caramelised onion doughnut

Tokals sourdough, salted butter

-

London red butterhead lettuce salad, miso, tomato, crispy kale^{P-B}

or

Asparagus, crab, ajo blanco

-

Crispy oyster mushrooms, 'XO' sauce, wild garlic^{P-B}

or

Cured Chalk Stream trout, cultured cream, pickled rhubarb

-

Cull yaw ewe, marrowfat pea, salted ricotta, black garlic ketchup

or

Miso-roasted cabbage, lentils, sourdough broth^{P-B}

served with

Pink Fir potatoes, smoked emulsion^{P-B}

Toscana kale salad, hemp tahini, crispy onions^{P-B}

-

Chouxnut, baked apple, double cream

or

Rhubarb, cashew cream, rhubarb granita, 'goldencomb'^{P-B}



Images: Slow cooked eggs, smoked trout, hollandaise

SAMPLE BREAKFAST MENU £55pp

Poached rhubarb, Greek-style yogurt, spiced granola pots v
N

Sussex feta, spinach & cumin tartlets v

and

Creamed mushroom toast P-B

or

Slow cooked eggs, smoked trout, hollandaise

BREAKFAST DRINKS £15pp

Brambletye apple juice, tea & illy coffee

Enjoy a bespoke illy coffee blend, crafted by Chantelle herself at the Università del Caffè illy headquarters in Milan.

Chantelle is the first UK Chef Ambassador for illy, and has created this unique blend in line with the flavour profiles found here at Apricity. The blend has a deep chocolatey depth but a sweet maple finish, consisting of 16% Honduran, 16% Brazilian, 49% Indian and 19% Guatemalan 100% Arabica coffee.

N - contains nuts

V - Vegetarian

P-B - Plant-based

This is a sample menu and subject to change.

CHEFS' TABLE

The Chefs' Table is set in a semi-private space right in front of our kitchen, seating up to 10 guests.

It offers a unique opportunity to experience a taste of Apricity, where you and your guests can see the intricacies of our kitchen, and operation as a whole.

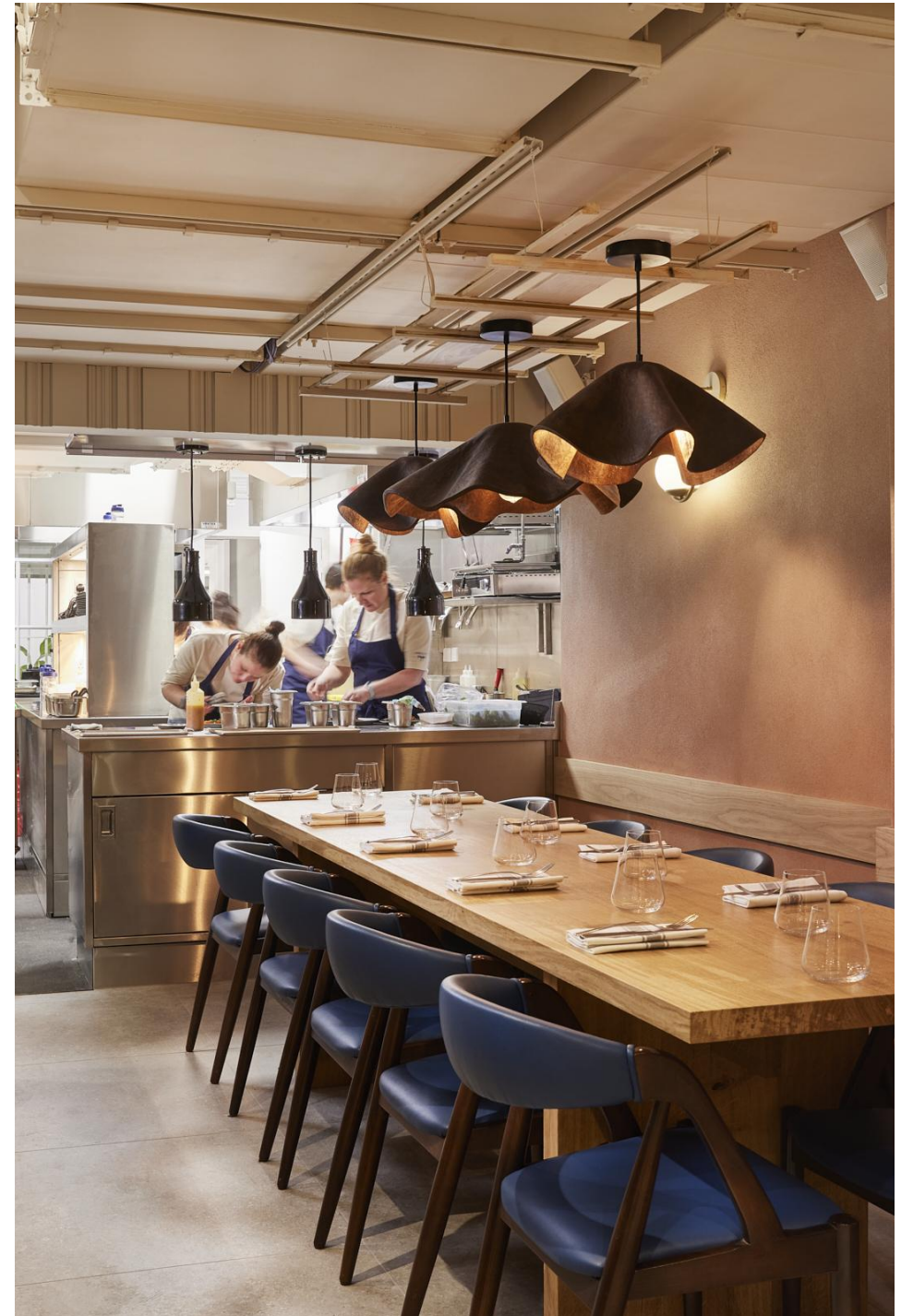
We offer a five or seven course tasting menu which will generally be created on the day, in line with our ethos of wasting nothing and working with as much seasonal British produce as possible.

Our full wine list is available for the experience, as is a curated wine matching in line with the menu. And as the table is yours for the entire duration of the service, it works well for welcome drinks, and post-prandial tipples.

EVENT TIMES	LUNCH	DINNER
Sit down	12:30/1pm	6:30/7pm
Finish	4pm	11pm

Please let us know if you'd like to arrive earlier or later and we can look at availability.

Image: Chefs' Table





CHEFS' TABLE MENU

SAMPLE 7-COURSE MENU £99

Matching wine £76

Premium matching wine £90

Caramelised onion & chickpea doughnut
Toklas Sourdough, salted butter

-

London red butterhead lettuce,
miso, tomato, crispy kale

-

Crispy oyster mushrooms, 'XO', wild garlic

-

Cured Chalk Stream trout, cultured cream, pickled rhubarb

-

Cull yaw ewe, marrowfat pea, salted ricotta, black garlic
ketchup

-

Rhubarb, oat custard, crumble

-

Chouxnut, baked apple, double cream

*Chefs' Table menus are created on the day based on guest dietaries submitted by
organisers in advance*

They are also subject to change based on seasonal availability

Image: Chefs' Table

CONFIRMING YOUR EVENT

As we are a small restaurant, with a committed team, we want to ensure we can thrive. Therefore, the following will apply to any bookings.

EXCLUSIVE HIRE

A deposit, paid by bank transfer, equal to 50% of the minimum spend will be required to confirm the booking. The balance is to be paid within 7 days after the event date.

The applicable cancellation periods:

<21 days - 100% of the minimum spend

22 - 31 days - 75% of the minimum spend

>31 days - 50% of the minimum spend

CHEFS' TABLE & GROUP BOOKINGS

A deposit equal to the menu price, per person, will be required to confirm the booking.

A 7 day cancellation period applies and the full deposit will be retained as a cancellation fee.

We ask that you confirm the full pre-order along with the seating plan (group & exclusive hire), final numbers and any dietary requirements at least 72 hours prior to the booking. Any decrease in numbers after this time will result in the full menu being charged.

DISCRETIONARY SERVICE CHARGE

To ensure our team are rewarded for the work they do to ensure you have a wonderful experience with us, we suggest a discretionary 5% service charge on food and beverage spend.



Biohm lampshades, over the Chefs' Table, made with coffee grounds



London red butterhead lettuce, Kultured miso aioli, Sussex tomatoes, crispy kale

DRINKS

Start the celebrations with a glass of fizz whether that be sustainable bubbles from Lanson, or something closer to home with Roebuck Estates English sparkling wine.

Our bar is an extension of the kitchen, creatively using peelings, trims and stalks balanced with pickles and ferments to create a closed loop between our food and drink.

TO START

2017 Roebuck Estates English Sparkling Wine	£120
2017 Roebuck Estates English Rosé Sparkling Wine	£140
NV <i>Le Green Maison</i> Lanson, Champagne	£120

WINE

From £45 *per bottle*

As with each dish, we take special care when choosing our wines. We work with growers who prioritise biodiversity and soil regeneration in their respective regions and let the grapes speak for their terroir, with as few additions and subtractions as possible.

TO FINISH

Old Fashioned	£17
Apricity Negroni	£17

*Images: (top) Classic Cuvée, Roebuck Estates, Sussex, England
(bottom) Apricity Negroni*





GIFT VOUCHERS

We've got you covered for your gifting needs, whether for corporate or personal gifts. You can [purchase these online](#) and they can be delivered straight into your recipients inbox.

'APRICIATION'

Our pricing is such that we can ensure our team is paid appropriately for their contribution to the restaurant. All of the team go over and above and ensure that we create a memorable experience for you, our guests. As such, we have implemented a discretionary 'Apriciation' contribution of 5%. All of these funds go directly to everyone who is working in the business.

Image: Event table setup

CHANTELLE NICHOLSON

Born in New Zealand, Chantelle is the multi-award winning chef owner of Apricity and former chef-owner of Tredwells, in the West End's Seven Dials (the UK's first recipient of a green Michelin star) and All's Well; a hyper-seasonal pop-up in Hackney.

As one of the leading female voices in the UK's hospitality industry, Chantelle is an advocate for seasonality and sustainability, championing regenerative agriculture and restauranting. She's committed to creating a more sustainable future across her operation and the wider industry as a whole.

Chantelle is an independent board member for ReLondon and a Food Council member for City Harvest as well as being a Patron for Hospitality Action and an ambassador for Chefs in Schools. Her book, *Planted*, heroes vegetables.

Chantelle is also available for external events, such as speaking engagements, menu development and dining experiences.

Image: Chantelle Nicholson





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