

Shepherd Market Wine House

EVENTS AND PRIVATE HIRE

W1J 7PN

London



SHEPHERD MARKET WINE HOUSE

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SHEPHERD MARKET WINE HOUSE

Shepherd Market Wine House, nestled in the charming village-like setting of Mayfair's Shepherd Market, is an elegant and inviting venue — perfect for hosting private events or celebrating special occasions.

Inspired by the warmth and character of traditional French wine bars, our cosy space offers a thoughtfully curated selection of French wines, alongside a diverse range from around the globe. Our gourmet cheese and charcuterie boards take you on a journey through some of the finest offerings from France, Switzerland, and Italy.

We'll work closely with you to plan an event tailored to your needs, ensuring a seamless and memorable experience from start to finish.



SHEPHERD MARKET WINE HOUSE

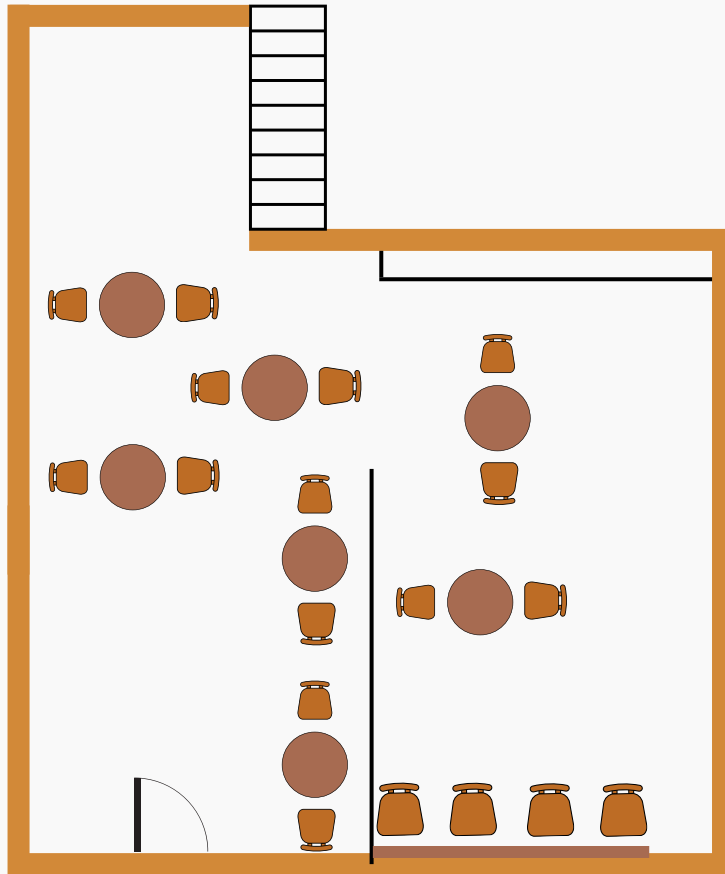
GROUND

FLOOR

Capacity:

24 seated

0 standing



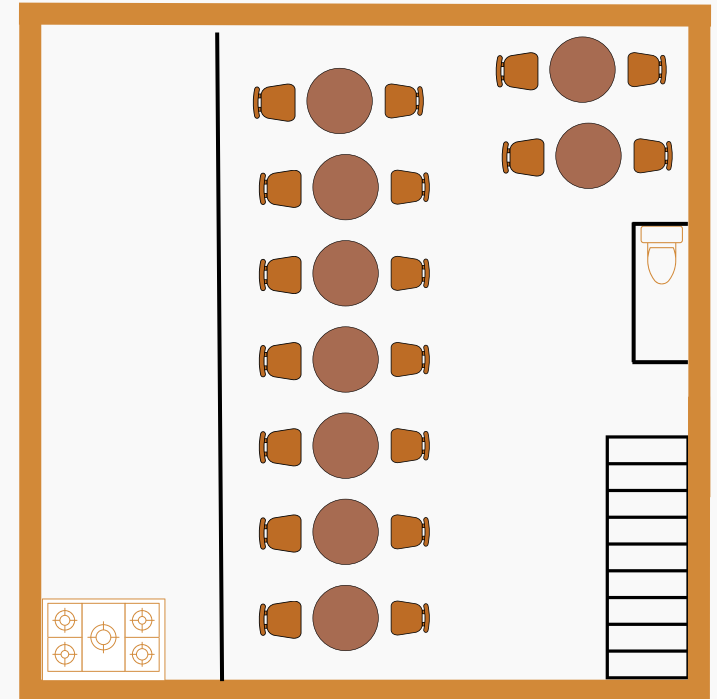
LOWER

LEVEL

Capacity:

10 seated

5 standing



WHOLE VENUE

Capacity: Up to 34 seated
Up to 5 standing



MENUS



SHEPHERD MARKET WINE HOUSE

FOOD MENU

This is a sample menu — actual dishes may vary depending on availability and seasonality



SHEPHERD MARKET WINE HOUSE

Platters

Cheese and Charcuterie Platters

Served with artisan Bread basket, dried figs, quince & English Blossom Honey

Small for 1 -2 people (3 cheeses and 3 charcuteries)

King for 3 – 4 people (4 cheeses and 4 charcuteries)

Seasonal Specials

Burrata

Served with roasted peppers, heritage tomatoes, rocket, pesto

Classic Heritage Tomato Bruschetta

3 slices of bread

Bresaola on plate

Cured beef sliced served with wild rocket & parmesan

Filo pastry triangle *Aubergine, sundried tomatoes & goat cheese*

Filo pastry triangle *Spinach & Feta*

Filo pastry square *Honey roast ham & cheese*

Filo pastry roll *Chorizo, tomato & Feta*

served with wild rocket salad, cucumber, tomatoes, feta cheese

*Some of our product contain allergens and there is a risk of cross contamination
15% discretionary service charge will be added to your bill*

WINE LIST

This is a sample wine list — actual selections may vary depending on availability and seasonality.



SHEPHERD MARKET WINE HOUSE

By the glass

Champagne & Sparkling

Piper Heidsieck, Cuvée **Brut** NV
Piper Heidsieck, **Rosé** NV
Devaux 'Coeur des Bar', **Blanc de Noir** NV
Rathfinny, Classic Cuvée, Sussex, **Brut** 2019

White

Sauvignon Blanc, Apello, Marlborough 2022
Rioja Blanco, Beronia, Viura 2023
Riesling, Dümstein, Domäne Wachau 2023
Vermentino, Poggio al Tesoro, Tuscany 2022
Bourgogne Chardonnay, Les Hauts de Milly 2023

The Coravin system allows you to enjoy a premium wine by the glass.

Chassagne Montrachet Blanc 1er Cru, Borgeot, *Chardonnay* 2022
Riesling Grand Cru, Schoenenbourg, Domaine Trapet, Alsace 2013

Red

Tempranillo joven, Beronia 2024
Fleurie, Georges Duboeuf, Gamay, Beaujolais 2022
Cabernet Franc, Ghost in the Machine 2018
Malbec, Kaiken Ultra, Mendoza 2019
Bourgogne Pinot Noir, Domaine Alain Michelot, Burgundy 2022

The Coravin system allows you to enjoy a premium wine by the glass.

Barolo 'Bricco delle Viole', Vajra 2020
Haut Médoc, Chateau Cantemerle, Bordeaux 2000

Rosé

Miraval, Côtes de Provence 2023

Orange

Cullen 'Amber' Wilyabrup, Western Australia 2021

Sweet & Fortified

Recioto della Valpolicella Classico, Zenato 2013 **Red**
Marsala, Vito Curatolo Arini, Riserva 1995
Sherry, Fino en Rama, Tio Pepe
Moscato di Pantelleria 'Kabir', Donnafugata 2022
Tokaji Aszú 5 Puttonyos, Dorgó 2013
Tawny Port 30yrs old, Ferreira Dona Antonia **Rosé**

*To enquire about hosting your event at Shepherd
Market Wine House, please contact us at the
email below or call us with your event details
and preferred date.*

office@shepherdmarketwinehouse.co.uk

020 7499 8555

*21-23 Shepherd Market, London,
W1J 7PN*



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