

TheConduit

6 LANGLEY ST LONDON
WC2H 9JA



EVENINGS
MENU

WWW.THECONDUIT.COM
@THECONDUITLONDON



ETHOS

COMMUNITY

The Conduit is a space to build meaningful relationships and long-lasting friendships. Our members are from all over the world and from all sectors and industries.



SUSTAINABILITY

We source exceptional food with a deep commitment to sustainability, working with small-scale producers predominately within the British Isles, chosen because they combine quality with responsible practices.



LEARNING

We enable members to develop a deeper understanding of the challenges facing the world today and the role individuals, businesses and governments can play in creating a just, prosperous and sustainable future.

INDEX

BREAKFAST	1
BREAKS	2
LIGHT LUNCH	3
SHARING MENU	4
VEGAN MENU	5
CANAPÉS	6
BOWLS	7
DRINKS	8
WINE	9
COFFEE & TEA	10



BREAKFAST

SERVED FROM 7AM UNTIL 9AM

ADDITIONAL

(8 per person)

Toasted Sourdough Sandwiches

**Can made GF except sausages*

Bacon (G)

Cumberland Sausage (G)

Smoked Flat Mushroom & Slow Roast
Tomatoes (VE)(G)

On Sourdough Toast or Brioche

Poached or Scrambled Eggs (D)(V)(G)

Poached or Scrambled Eggs, Smoked
Salmon & Dill Crème Fraiche (D)(G)(F)

LIGHT

(26 Per Person)

Selection of Freshly Squeezed Juices

Filtered Coffee & Teas

Selection of croissants (D)(G)

Plain, chocolate or raspberry

Coconut Yoghurt, Fruit Compote
& Granola (VE)(G)

Greek Yoghurt, Honey
& Granola (D)(G)

Seasonal Fruit Pots

HEALTHY

(26 per person)

Selection of Freshly Squeezed Juices

Filtered Coffee & Teas

Smoked Flat Mushrooms, Slow Roast
Tomatoes & Land Cress on Sourdough
Toast (V)(G)

Date & Oat Breakfast Bars (VE)(G)

Cashew & Tahini Balls (N)(VE)

Walnut & Date Balls (N)(VE)

Seasonal House Poached Fruits

(VE) Vegan (V) Vegetarian (D) Dairy (S) Sulphites & Sulphur Dioxide (G) Gluten (N) Nut (PN) Peanuts (A) Allium
(E) Eggs (F) Fish (SF) Shellfish & Molluscs (M) Mustard (SE) Sesame (L) Lupin (ML) Milk (SO) Soya (C) Celery

BREAKS

SERVED FROM 7AM UNTIL 4PM

MORNING OR AFTERNOON

(Select 2 for 15 Per Person)

Filtered Tea & Coffee

Fruit salad

Pumpkin Seed Mazarin (D)(E)

Vegan Chocolate Brownie (VE)

Macarons (N)(D)

Lemon Cake with Cream Cheese
Frosting (D)(E)(G)



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WORKING LUNCH

45 - PER PERSON

DESSERTS

Vegan Crème Brulée (VE)(G)

Pavlova Meringue, Crème Diplomat & Seasonal Berries (D)(E)

Lemon & White Chocolate Mousse, Yuzu Crèmeux & Rosemary Tart (D)(E)

Chocolate & Blackberry Mousse, Chocolate Sponge, Blackberry Glaze & Mixed Berry Compote (D)(E)



STARTERS

(Choose Two)

Burrata, Caramelised Figs, Wild Rocket & Balsamic Glaze (V)(D)(S)

Green Bulgur Wheat & Chickpea Salad, Green Tomatoes, Rocket, Spring Onion, Pistachio (VE)(N)(G)(A)

Roasted Swede, Black Garlic Pico De Gallo, Feta Cheese & Salsa Verde (S)(D)

MAINS

(Choose Two)

Roasted Chicken Marinated In Chillies, Garlic, & Oregano with A Pepper Relish, Roast Potatoes & Sour Cream (D)(S)(A)

Grilled Rack of Lamb, Caponata & Confit Garlic (N)(S)(A)

Grilled Courgettes, Broad Beans, Pearled Spelt, Gremolata, Pea Shoots with Lemon Oil (VE)(G)(A)

** can be made gluten free*

Orecchiette, Grilled Broccoli, Chilli Oil, Parsley & Crispy Garlic (VE)(G)(S)(A)

Pan Fried Wild Chalk Stream Trout, Cornish Mids Potatoes, Dill Aioli, Watercress & Loganberry Vinaigrette (D)(S)(M)

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SHARING MENU

THREE COURSES - 65

*(Sharing style with three options for starters and mains
and two options for desserts)*

DESSERTS

Vegan Crème Brulée (VE)(G)

Eton Mess (D)(E)(V)

Chocolate Hazelnut Praline Tart (D)(E)(G)(N)

Lemon & White Chocolate Mousse, Yuzu
Crèmeux & Rosemary Tart (D)(E)

SIDES

(6 Per Dish)

Roast New Potatoes, Rosemary & Garlic (A)

Romaine Salad, Basil, Pecorino & Green
Chilli Vinaigrette (D)(S)

Braised Winter Greens, Herb Butter (D)

STARTERS

Green Bulgur Wheat & Chickpea Salad, Green
Tomatoes, Rocket, Spring Onion, Pistachio
(VE)(N)(G)(A)

Roasted Swede, Black Garlic Pico De Gallo,
Feta Cheese & Salsa Verde (S)(D)

Burrata, Caramelised Figs, Wild Rocket &
Balsamic Glaze (V)(D)(S)

Roasted Cabbage with Pancetta & Cranberry
Mayo, Chives, Crispy Shallots (S)(M)(E)

Hot Smoked Salmon, Flame Badger Beetroot,
Purple Potatoes, Nigella, Parsley, Horse
Radish Crème Fraiche & Basil Oil (D)(S)(F)

MAINS

Pan-Fried Hake, Roasted Jerusalem Artichoke,
Beurre Noisette & Samphire (D)(F)

Roasted Chicken Marinated In Chillies, Garlic,
Oregano with Pepper Relish, Roast Potatoes &
Sour Cream (D)(S)(A)

Grilled Rack of Lamb, Caponata & Confit
Garlic (N)(S)(A)

Celeriac & Porcini Mushroom Risotto (V)(D)

** Can be made vegan*

Grilled Courgettes, Broad Beans, Pearled
Spelt, Gremolata, Pea Shoots with
Lemon Oil (VE)(G)(A)

**can be made gluten free*

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VEGAN MENU

THREE COURSES - 65

(Choose three courses)

CANAPÉ

Spiced Aubergine, Coriander
& Pomegranate Tart (G)(VE)(S)

Crostini of Smoky Peppers & Basil (G)(VE)(S)

Mini Jacket Potato, Salsa Verde (VE)(S)

BOWL FOOD

Green Bulgur Wheat & Chickpea Salad,
Green Tomatoes, Rocket, Spring Onion,
Pistachio (VE)(N)(G)(A)

Roasted Squash, Pickled Red Onions, Land
Cress, Basil Dressing & Toasted Pumpkin
Seeds (S)(VE)

Orecchiette, Grilled Broccoli, Chilli Oil,
Parsley & Crispy Garlic (VE)(G)(S)(A)

Celeriac & Porcini Mushroom Risotto (VE)(C)

STARTERS

Confit Beetroot with Rosemary, Chestnuts,
Coconut Yoghurt, Chives & Dill (N)

Radicchio, Orange, Pomegranate, Parsley,
Sumac, Cabernet Sauvignon Vinaigrette (S)(VE)

Green Bulgur Wheat & Chickpea Salad, Green
Tomatoes, Rocket, Spring Onion, Pistachio
(VE)(N)(G)(A)

MAINS

Grilled Courgettes, Broad Beans, Pearled
Spelt, Gremolata, Pea Shoots with Lemon Oil
(VE)(G)(A)

Celeriac & Porcini Mushroom Risotto (VE)(C)

Orecchiette, Grilled Broccoli, Chilli Oil,
Parsley & Crispy Garlic (VE)(G)(S)(A)

DESSERTS

Vegan Crème Brulée (VE)(G)

Vegan Chocolate Brownie (VE)

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CANAPÉS

6 PIECES PER PERSON - 25

10 PIECES PER PERSON - 35

15 PIECES PER PERSON - 50



COLD

Spiced Aubergine, Coriander & Pomegranate Tart (G)(VE)(S)

Smoked Salmon Bruschetta, Crème Fraiche & Pickled Cucumber (G)(D)(S)(F)

Marinated Lamb Crouton, Mushroom Vinaigrette (G)(S)

Chicken, Tomato Chutney & Tarragon Tart (G)(E)(S)(M)

Graceburn Cheese & Red Onion Jam Tart (D)(G)(S)(A)

HOT

Montgomery Cheddar, Mustard & Chive Tart (D)(GW)(S)(M)

Roasted Cauliflower, Tahini & Mint Tart (G)(V)(M)

Sole Goujon, Lemon Mayo & Parsley (G)(F)(M)(S)(E)

Pork & Fennel Sausage Roll, Sweet Mustard & Dill (GW)(S)(D)(M)(E)

**No gluten free option*

SWEET

Spiced Conference Pear Custard Tartlet with Pear Gel (D)(E)(G)

Apple & Cinnamon Custard Tartlet, Italian Meringue (D)(E)(G)

Blackcurrant Mousse Tartlet with Crème Diplomat (D)(E)(G)

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BOWLS

8 PER BOWL



COLD

Roasted Swede, Black Garlic Pico De Gallo, Feta Cheese & Salsa Verde (S)(D)

Burrata with Caramelised Figs, Wild Rocket & Balsamic Glaze (V)(D)(S)

Confit Beetroot With Rosemary, Chestnuts, Coconut Yoghurt, Chives & Dill (N)

Green Bulgur Wheat & Chickpea Salad, Green Tomatoes, Rocket, Spring Onion, Pistachio (VE)(N)(G)(A)

Roasted Squash, Pickled Red Onions, Land Cress, Basil Dressing & Toasted Pumpkin Seeds (S)(VE)(A)

HOT

Hot Smoked Salmon, Flame Badger Beetroot, Purple Potatoes with Nigella, Parsley, Horseradish Crème Fraiche & Basil Oil (D)(S)(F)

Marinated Roasted Chicken with a Pepper Relish, Roast Potatoes & Sour Cream (D)(S)(A)(G)

Orecchiette, Grilled Broccoli, Chilli Oil, Parsley & Crispy Garlic (VE)(G)(S)(A)

Celeriac & Porcini Mushroom Risotto (VE)(C)(D)

Grilled Courgettes, Broad Beans, Pearled Spelt, Gremolata, Pea Shoots with Lemon Oil (VE)(G)(A)

SWEET

Lemon & White Chocolate Mousse, Yuzu Crèmeux & Rosemary Tart (D)(E)

Chocolate & Blackberry Mousse, Chocolate Sponge, Blackberry Glaze & Mixed Berry Compote (D)(E)

Vegan Crème Brulée (VE)(G)

(VE) Vegan (V) Vegetarian (D) Dairy (S) Sulphites & Sulphur Dioxide (G) Gluten (N) Nut (PN) Peanuts (A) Allium (E) Eggs (F) Fish (SF) Shellfish & Molluscs (M) Mustard (SE) Sesame (L) Lupin (ML) Milk (SO) Soya (C) Celery

DRINKS

COCKTAILS

Negroni - 13

Manhattan - 13

Martini - 13

Langley's Fizz - 13

Blood Orange Paloma - 13

Royal Bermuda - 13

Apricot Daisy - 13

Old Fashioned - 13

Virgin Blood Orange Paloma - 11 (*non-alcoholic*)

Mountain Spritz - 11 (*non-alcoholic*)

No-Groni - 11 (*non-alcoholic*)

BEER

Brewdog Punk IPA Drought - 6 (350ml)

Brewdog Lost Lager - 6 (330ml)

Punk AF Alcohol Free - 6 (330ml)

Wignac Cider - 6 (330ml)

SOFT DRINKS

Cold Pressed Juice - 5
(*Orange, Pink grapefruit, Apple*)

Coca Cola - 3.75

Diet Coke - 3.75

LE Indian Tonic Water - 3.75

LE Light Tonic - 3.75

LE Ginger Ale - 3.75

LE Ginger Beer - 3.75

LE Orange & Elderflower - 3.75

LE Soda - 3.75



WINE S

CHAMPAGNE & SPARKLING

NV Telmont Reserve Brut Champagne, France - 78

NV Telmont Reserve Rosé Champagne, France - 87

NV David Léclapart, L'Amateur Blanc de Blancs Brut Nature Champagne, France - 160

2014 Nyetimber Blanc de Blancs, Sussex, England - 85

NV Exton Park RB23 Rose, Hampshire, England - 85

2018 Gusbourne Blanc de Blanc, Kent, England - 85

NV Exton Park RB32 Brut Reserve, Hampshire, England - 85

2016 Gusbourne Rosé, Kent, England - 90

SWEET

2018 Sauternes Château Delmond, Bordeaux, France - 40

WHITE WINE

2020 Embrujo Verdejo Organic, Bodegas Verum, Castilla-La Mancha, Spain - 35

2021 Old Vine Reserve Chenin Blanc, Ken Forrester, Stellenbosch, South Africa - 48

2021 Gavi di Gavi DOCG Organic, Fontanafredda, Piedmont, Italy - 50

2017 Viognier, Domaine de Mont Auriol, Languedoc, France - 52

2021 Sancerre Grandmontains, Domaine Laporte, Loire Valley, France - 60

2020 Pouilly Fuisse, Domaine Guerrin & Fils, Burgundy, France - 70

2012 Ex Vero II Sauvignon-Chardonnay, Weingut Werlitsch, Styria, Austria - 80

RED WINE

2020 Era Organic Sangiovese, Cantine Volpi, Marche, Italy - 35

2016 Camparron Novum, Francisco Casas, Castilla y León, Spain - 40

2021 Cuma Malbec, Michel Torino, Calchaqui Valley, Argentina - 45

2021 Petit Cabernet Sauvignon, Ken Forrester, Stellenbosch, South Africa - 50

2020 Valpolicella Ripasso, Bertani, Veneto, Italy - 58

2019 Barbera d'Alba Superiore, Reva, Piedmont, Italy - 65

2014 Viña Abba Tempranillo, Bodega Francisco Casas, Castilla y León, Spain - 70

ROSÉ

2020 Rose de Leoube Organic, Chateau Leoube, Provence, France - 48

COFFEE & TEA



TEAS & INFUSIONS

Lemon - 2.5

English Breakfast - 3.5

Chamomile - 3.5

Second Flush Darjeeling - 3.5

Earl Grey - 3.5

Fresh Mint - 3.5

Hibiscus - 3.5

Lemongrass - 3.5

Spearmint - 3.5

Green Oolong - 4.5

Jasmine - 4.5

Wild Rooibos - 4.5

Fuji Sencha - 5.5

Rose Petals - 5.5

COFFEE

Espresso - 2.5

Macchiato - 3.5

Americano - 3.5

Hot Chocolate - 3.5

Flat White - 3.5

Latte - 3.5

Cappuccino - 3.5



6 L A N G L E Y S T L O N D O N
W C 2 H 9 J A