

Whitcomb's

Private Dining
&
Exclusive Hire



Whitcomb's

Welcome to
Whitcomb's
Group Dining
Canapé Experience
Cocktails
Spaces
Floor Plans

Welcome to Whitcomb's

Dining together is at the heart of Mediterranean tradition. It's a time to linger, where meals stretch into hours, glasses are always refilled, and laughter flows as freely as the wine.

In central London, Whitcomb's invites you to gather around the table. Whether for a private event or a semi-private celebration, we curate unforgettable dining experiences, bringing the Mediterranean way to the West End.

To discuss your requirements, please contact our dedicated Private Dining Manager for a personal consultation.



Whitcomb's

Welcome to
Whitcomb's

Group Dining
Group Dining Menu
Canapé Experience

Cocktails

Spaces

Floor Plans

Group Dining

In your private corner of Whitcomb's, soft lamplight, crisp white linens, and walls adorned with art set the scene for intimate dining experiences. Here, -
ambiance is everything: warm, elegant, refined.

Mediterranean-inspired dishes bring the flavours of sun-drenched shores and lively plazas to the table, to be shared among friends, family, or colleagues, making each moment feel like a celebration.





Welcome to
Whitcomb's

Group Dining
Group Dining Menu
Canapé Experience

Cocktails

Spaces

Floor Plans

Group Dining

MENU A £60

Small Plates

Salmon carpaccio
Apple | fennel | feta yoghurt (222 kcal)

Jamón Ibérico croquettes
Manchego | jalapeño mayonnaise (820 kcal)

Bruschetta stracciatella
Cherry tomatoes | stracciatella | basil balsamico lemon zest |
grilled ciabatta v (169 kcal)

Main Plates

Tuscan baked cod
Parmesan crust | garlic butter | charred asparagus |
popcorn capers (402 kcal)

Chicken Milanese
Parmesan | rocket | lemon (539 kcal)

Wild mushroom risotto
Porcini | aged Italian hard cheese | black truffle v (723 kcal)

Served with

Fries naturelle v (470 kcal)

Green salad
Mixed greens | Datterini tomatoes | citrus vinaigrette v (79 kcal)

Desserts

Crème brûlée cheesecake
Vanilla | caramel crackling forest | berries v (335 kcal)

Tarte Tatin
Apple | pear | clotted cream gelato v (524 kcal)

Mango mousse
Carrot sponge | buckwheat l caramel | mango v (395 kcal)

MENU B £80

Small Plates

Gambas pil pil
Smoky chorizo | paprika | chilli (521 kcal)

Steak tartare
Cornichons | lemon | Dijon mustard | sour cream |
Oscietra caviar (266 kcal)

Burrata
Crispy garlic | cherry tomatoes | chilli | maple |
white balsamico v (857 kcal)

Main Plates

Crispy skinned sea bass
White wine cream | lemon | chervil | tenderstem broccoli (1016 kcal)

Rib-eye steak
Peppercorn sauce | white truffle oil (829 kcal)

Spinach and ricotta ravioli
Lemon sage butter v (601 kcal)

Served with

Fries naturelle v (470 kcal)

Chargrilled cabbage steak
Jalapeño butter v (290 kcal)

Desserts

Mango mousse Carrot sponge | buckwheat | caramel |
mango v (395 kcal)

Molten fondant
Chocolate | Tahitian vanilla ice cream v (523 kcal)

Crème brûlée cheesecake
Vanilla | caramel crackling forest | berries v (335 kcal)

Whitcomb's

Welcome to
Whitcomb's

Group Dining

Canapé Experience
Canapé Menu

Cocktails

Spaces

Floor Plans

Canapé Experience

Welcome your guests with a taste of Whitcomb's, where a selection of Mediterranean bites, from rock oysters to Spanish croquettes and crème brûlée, pair perfectly with cocktails and wine. The ultimate aperitivo experience.



Whitcomb's

Welcome to
Whitcomb's

Group Dining

Canapé Experience
Canapé Menu

Cocktails

Spaces

Floor Plans

Canapé Menu

Cold		
Rock oyster		£6
Veuve Clicquot Brut jelly green tabasco basil oil Oscietra caviar (136 kcal)		
Salmon carpaccio		£6
Apple fennel feta yoghurt (66 kcal)		
Steak tartare		£6
Cornichons lemon Dijon mustard sour cream Oscietra caviar (68 kcal)		
Bruschetta stracciatella		£5
Cherry tomatoes stracciatella basil balsamico lemon zest grilled ciabatta v (34 kcal)		
Mushroom carpaccio		£5
Portobello thyme balsamico basil oil lemon v (40 kcal)		
Burrata		£6
Crispy garlic cherry tomatoes chilli maple white balsamico v (71 kcal)		
Asparagus tartare		£5
Cauliflower mushroom almond aioli chervil v (47 kcal)		

Hot		
Rib-eye steak		£6
Peppercorn sauce white truffle oil (117 kcal)		
Wild mushroom risotto		£5
Porcini aged parmesan black truffle (194 kcal)		
Gnocchi		£5
San Marzano tomatoes olive oil garlic basil v (53 kcal)		
Gambas pil pil		£6
Smoky chorizo paprika chilli (174 kcal)		
Jamón Ibérico croquettes		£7
Manchego jalapeño mayonnaise (547 kcal)		
Rigatoni alla vodka		£5
Tomato 'nduja mascarpone Parmesan burrata (312 kcal)		

Dessert		
Panna cotta		£5
Cherry blossom citrus fruits cocoa nib brittle v (63 kcal)		
Crème brûlée cheesecake		£5
Vanilla caramel crackling forest berries v (56 kcal)		
Mango mousse		£6
Carrot sponge buckwheat caramel mango v (66 kcal)		
Pain perdu au rum		£6
Rum soaked brioche vanilla ganache macerated strawberries basil v (170 kcal)		
Hazelnut crunch with blood orange		£6
Caramel mousse hazelnut feuillatine crunch praline confit blood orange ganache (50 kcal)		

Whitcomb's

Welcome to
Whitcomb's

Group Dining

Canapé Experience

Cocktails

Cocktail Menu

Spaces

Floor Plans

Cocktails

Crisp, refreshing and full of character, our cocktails are always the right choice, no matter the hour.

Spritz, negroni, martini... Whatever your preference, our signature serves honour tradition with a hint of innovation and flair, setting the tone for the dining experience ahead.





Welcome to
Whitcomb's

Group Dining

Canapé Experience

Cocktails
Cocktail Menu

Spaces

Floor Plans

Cocktail Menu

Signature

- Cucumber Martini

£12
- Hendrick's gin | Green Chartreuse |
cucumber | mint | homemade green juice
- Provence Martini

£12
- St-Germain | Crème de Pêche de Vigne |
Whispering Angel
- Lemon Drop 75

£14
- Grey Goose Le Citron | homemade lemon
and kumquat sherbet | Acqua di Cedro |
prosecco
- Whitcomb's Negroni

£12
- Rosemary-infused Bombay Sapphire gin |
Evangelista Ratfia cherry liqueur | Campari |
Martini Riserva Rubino
- Mediterranean Spritz

£14
- Belvedere vodka | elderflower cordial |
yuzu juice | prosecco

Non-Alcoholic

- Capri Spritz

£12
- Everleaf Marine | elderflower cordial |
yuzu juice | Wild Idol

Whitcomb's

Welcome to
Whitcomb's

Group Dining

Canapé Experience

Cocktails

Spaces

Exclusive Restaurant Hire

Semi Private Dining

Floor Plans

Spaces

Exclusive Restaurant Hire

Milestone celebrations, company parties, launch events – Whitcomb's is available in its entirety for the ultimate private restaurant hire in central London.

Capacity: 120



Whitcomb's

Welcome to
Whitcomb's

Group Dining

Canapé Experience

Cocktails

Spaces

Exclusive Restaurant Hire

Semi Private Dining

Floor Plans

Spaces

Semi Private Dining

Our dining room features a section separated by raised flooring and curtains, suitable for both large and small groups who wish to enjoy private dining experiences in London.

Min. capacity: 14 | Max. capacity: 24

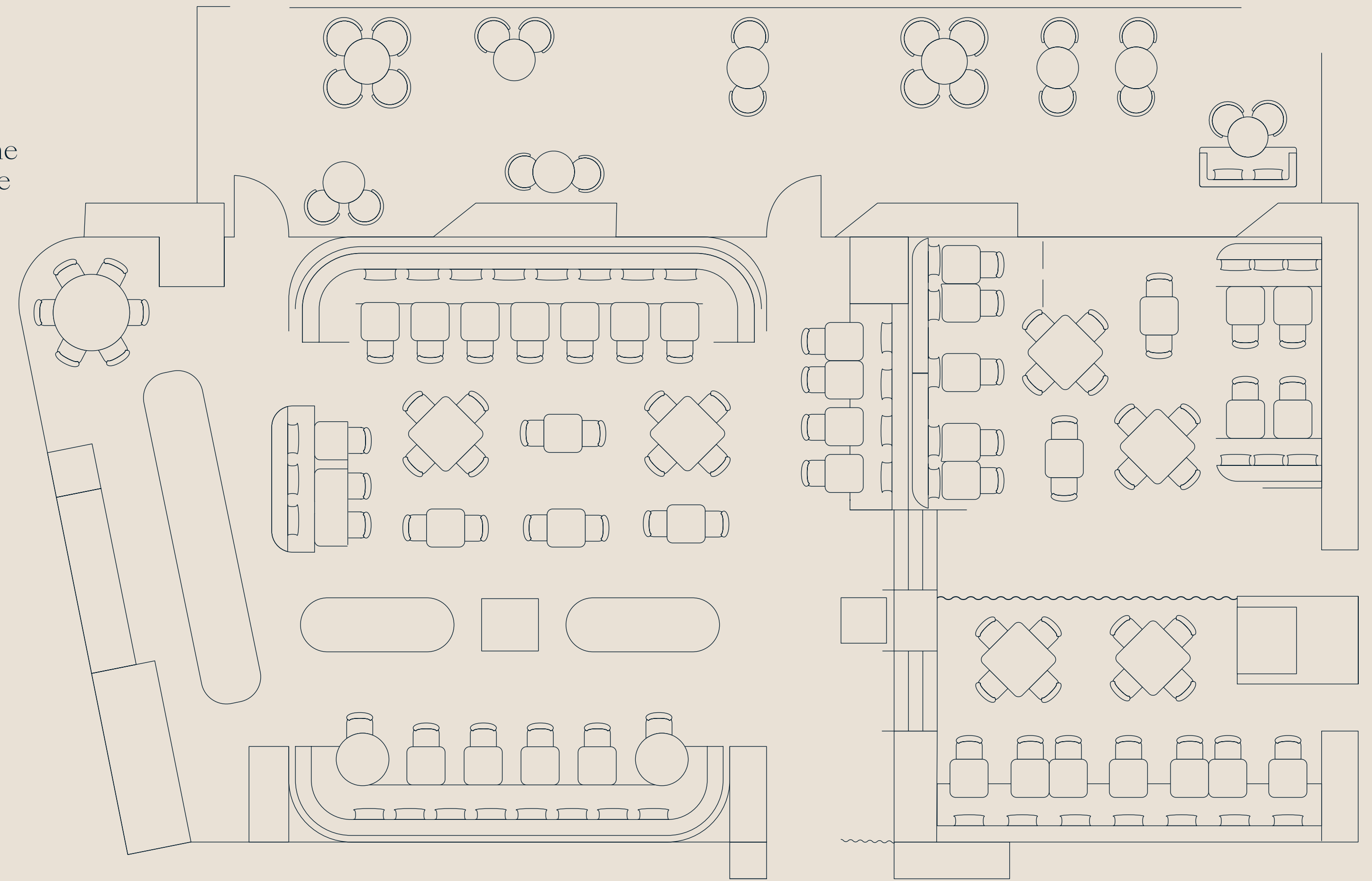




- Welcome to Whitcomb's
- Group Dining
- Canapé Experience
- Cocktails
- Spaces
- Floor Plans**
- Restaurant
- Semi Private
- Terrace

Floor Plans

Browse the various set ups available at Whitcomb's or enquire with our Private Dining Manager to determine which set up is most suitable for your event.



Whitcomb's

Welcome to
Whitcomb's

Group Dining

Canapé Experience

Cocktails

Spaces

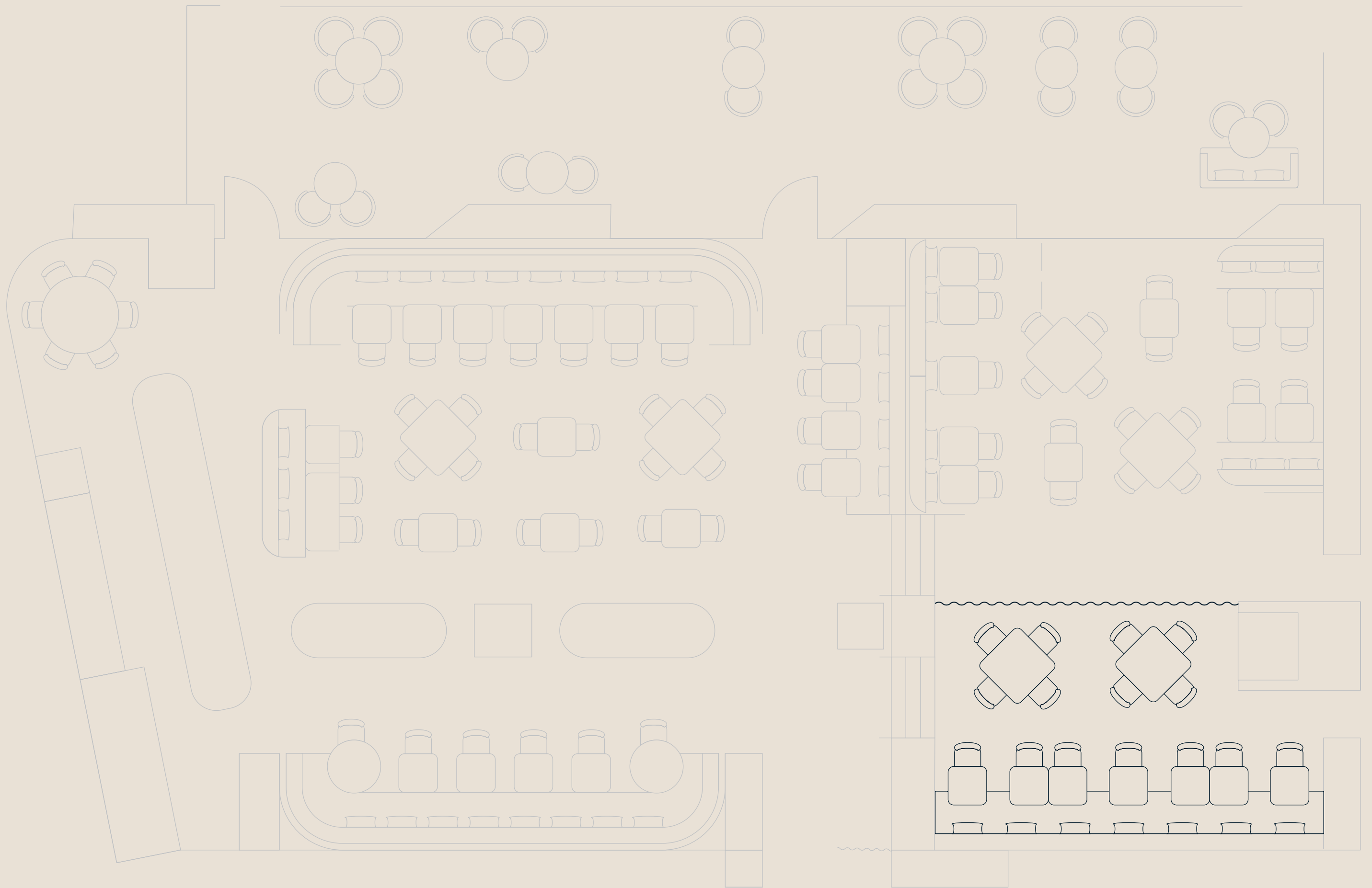
Floor Plans

Restaurant

Semi Private

Terrace

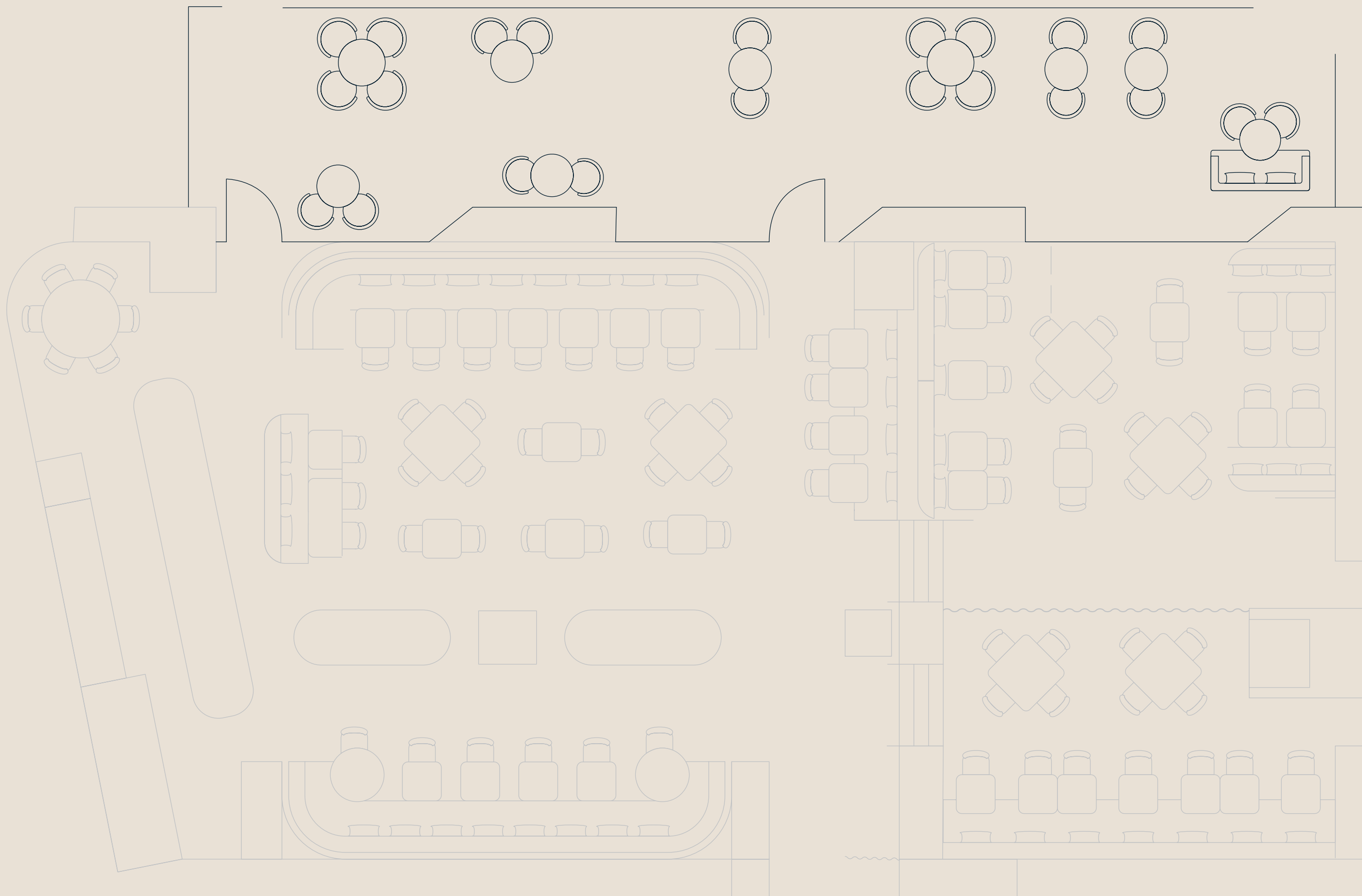
Semi Private



Whitcomb's

Terrace

- Welcome to
Whitcomb's
- Group Dining
- Canapé Experience
- Cocktails
- Spaces
- Floor Plans
- Restaurant
- Semi Private
- Terrace



Whitcomb's

38 Leicester Square,
London WC2H 7DX

