

APPLEBEE's

GROUP + WINTER BOOKINGS 2025





ABOUT US

We're a family-run seafood restaurant celebrating 25 years in Borough Market, focused on sourcing the very best of British seafood & wines.

We're experts in seafood and pride ourselves on our offering of sustainable, high-quality, British produce with knowledge passed down from our original market stall back in the 90s.

Our grade II listed building dates back to the 18th-century with bucket loads of original features and character. Earlier this year, we refreshed the space for our 25 year anniversary with the help of acclaimed design team A-nrd Studio, creating a high quality but relaxed space.

The restaurant is made up of an intimate open-kitchen dining room, a bar/high table area and a lively terrace directly overlooking Borough Market.

SAMPLE MENU

We have two festive menus to choose from to perfectly pair with your event or celebration.

Whilst we are experts in seafood, we have designed our menus to suit different dietary requirements.

Our £65pp menu starts with nibbles for the table, then guests can choose their own starter, main and dessert.

Our £95pp menu is for larger events / private hire events with canapé service on arrival.

We are a small business and can be flexible to cater to your needs.

APPLEBEE's

Festive menu — 65pp.

Choose a starter, main and dessert

Nibbles

Sourdough sea herb butter (vg)

Taramasalata homemade roast onion crisps

Starters

Cornish scallops sea herb butter, Westcome cheddar crumb

Beef tartare Guinness pickled onion, oyster emulsion

Chargrilled beetroot walnut, endive salad (vg)

Mains

Monkfish tail roast Jerusalem artichoke, pancetta, creamed brussel sprouts

Whole stuffed sea bream curry sauce, spiced potato

Surf & turf 28-day aged ribeye, wild prawns, red wine jus (+8 supplement)

Roast Jerusalem artichoke risotto chestnut, Westcombe ricotta (vg)

Desserts

Sticky toffee pavlova salted caramel ice cream

Spiced vanilla crème brûlée

Neals Yard cheese selection spiced fig chutney (vg) (+5 supplement)

All of our seafood is sourced responsibly, and we purchase wild & British when available and when seasons allow. A discretionary service charge of 12.5% will be added to your bill, all of which is distributed amongst our team. We are currently adding an optional donation of £1 to every bill to support The Fishermen's Mission charity. If you have any allergies please let a member of our team know.

APPLEBEE's

Festive Menu — 95pp

Choose a starter, main and dessert

Nibbles

Sourdough sea herb butter (vg)

Taramasalata homemade roast onion crisps

Maldon oyster Vault aperitivo, confit lemon & olive oil

'Fish & chips' Exmoor caviar

Crab croquette aioli

Starters

Cornish scallops sea herb butter, Westcome cheddar crumb

Beef tartare Guinness pickled onion, oyster emulsion

Chargrilled beetroot walnut, endive salad (vg)

Pasta

Lobster & prawn raviolo bouillabaisse cream

Mains

Monkfish tail roast Jerusalem artichoke, pancetta, creamed brussel sprouts

Whole stuffed sea bream curry sauce, spiced potato

Surf & turf 28-day aged ribeye, wild prawns, red wine jus (+8 supplement)

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OUR SPACES + CAPACITIES

Dining Room (up to 12 guests)

- Tables of this size would join our regular service alongside other restaurant guests
- Groups greater than 6 would be required to order from our set menu.

Dining Room (12 - 34 guests)

- Up to 22 guests, alongside other restaurant guests
- Up to 34 guests, seated, no hire fee.

Whole Restaurant Hire (up to 48 guests)

- Whole dining room, bar area and terrace available
- Canapé reception followed by sit down meal for 48 guests
- Private hire fee applies.

The Terrace (up to 20 guests)

- Hire our outdoor heated and covered gazebo
- Lively atmosphere overlooking Borough Market.

*Please note, our lavatories are based at the back of the restaurant and will need to be accessed by all guests of the restaurant unless the whole restaurant is hired.



DINING ROOM | UP TO 12 GUESTS

For parties up to 12 guests, you would join our regular service and select from our four course festive menu.

We wouldn't require any hire fees for this option, just a deposit (non-refundable) of £30 per person to secure the booking 30-days prior to the event date.

We will contact you closer to the event to discuss a food pre-order.





DINING ROOM | UP TO 22 GUESTS

For parties up to 22 guests, we would allocate a section of the dining room spread across tables that run side by side.

This will enable you to join our regular service and have an area, without the need to hire the entire back space.

You will be able to choose from either of our set-menus and we can work with you to arrange a custom drinks package to suit your preferences.

We wouldn't require a hire fees for this option, just a £750 deposit to secure the booking, which is non-refundable and will be taken off the final bill on the day.

We will contact you closer to the event to discuss a food pre-order.

DINING ROOM | UP TO 34 GUESTS

For parties up to 34 guests, you are able to hire the entire back section our restaurant on a semi-private basis with no hire fee.

You will have the space for the entirety of either lunch or dinner (12pm - 4.30pm or 6pm - 11pm).

You will be able to choose from either of our set-menus and can work closely with you to arrange any customisations, special requests and a drinks package to suit your preferences.

To hire this space, we require:

- A minimum spend of £3,500 (plus 12.5% service charge)
- 50% of the minimum spend on booking (non-refundable) and 50% plus the service charge in the week of the event.







FULL VENUE HIRE | UP TO 48 GUESTS

This would include a standing reception prior to your meal for a canapé service in the bar and terrace area (weather permitting). Following this, the party will be seated on long tables throughout the restaurant.

You will have the space for the entirety of either lunch or dinner (12pm - 4.30pm or 6pm - 11pm).

You will be able to choose from either of our set-menus and we can work closely with you to arrange any customisations, special requests and a drinks package to suit your preferences.

To hire the full restaurant, we require

- A hire fee of £950 and a minimum spend of £5,250 (plus 12.5% service charge)
- 50% of the minimum spend on booking (non-refundable) and 50% plus the hire fee and service charge in the week of the event.

CONTACT US

For bookings or enquiries about large parties and events please get in touch at restaurant@applebeefish.com — we'll be happy to help.

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Contact: restaurant@applebeefish.com

Website: applebeefish.com

Instagram: [@applebeefishlondon](https://www.instagram.com/applebeefishlondon)



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