



APRICITY

FESTIVE PRIVATE DINING & EVENTS

68 DUKE STREET, MAYFAIR, LONDON, W1K 6JU





THE FESTIVE SEASON AT APRICITY

Our cosy wee spot in Duke Street offers a range of options for special, festive celebrations, whether you're planning an intimate gathering with loved ones or a feast to see out the year with colleagues.

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. In 2024 it was awarded the highest possible rating of three stars by the Sustainable Restaurant Association as part of its Food Made Good Standard.

We use produce at the height of season, focusing on British farmers, growers, makers and bakers. We have a low-waste 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: Apricity

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 £85pp

Matching wines, from £60

Marinated Sussex tomatoes, tofu purée, pickle granita ^{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 Cornish cod, crab bisque, Fresh Flour orzo

or

Hand-dived Firth of Clyde scallops, taramasalata
(supplement £12)

-

Roasted courgette, smoked marrowfat pea, almond butter,
green chilli salsa ^{P-B}

or

Otter Valley hogget, labneh, zhoug

-

Kentish rhubarb ^{P-B}

-

Chouxnut, Myatt's strawberries, double cream

or

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

P-B - Plant-based option.

Menus will change based on seasonal availability



THE RESTAURANT

PRIVATE HIRE

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

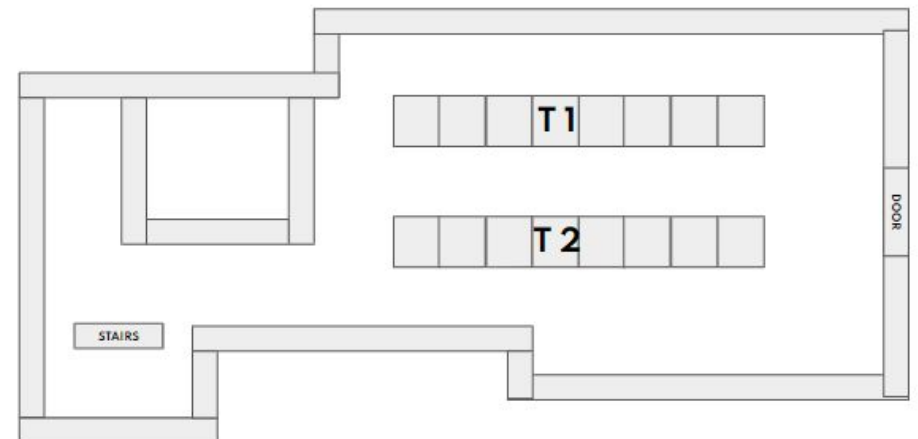
We'll work with you to create a menu suitable for the occasion, ensuring all preferences are taken care of, inline with our seasonal and local ethos.

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



EVENT TIMES	LUNCH	DINNER
Arrival	12pm	5:30pm
Finish	4pm	11pm

FLOOR PLAN



RESTAURANT MENUS

SAMPLE

3-COURSE SET MENU £105pp

Matching wines, from £49

Premium matching wines, from £65

Caramelised onion & chickpea bite
Toklas Sourdough, Hollis Mead salted butter

-

Cured wild Cornish trout, Comice pear,
Neal's Yard Dairy crème fraîche

or

London red butterhead lettuce salad,
miso, sunflower seeds, crispy kale P-B

-

Wild fallow deer, Royal Oak parsnip, cavolo nero tart

or

Roast cauliflower, caramelised cauliflower purée, smoked
quinoa, herb relish P-B

served with

La Ratte potatoes, smoked emulsion P-B

Tuscan kale salad, hemp tahini, crispy onions P-B

-

Chouxnut, baked pear, Hollis Mead double cream

or

Virunga chocolate praline & salted caramel tart P-B

P-B - Plant-based option

These are sample menus only and are subject to change

SAMPLE

4-COURSE SET MENU £120pp

Matching wines, from £65

Premium matching wines, from £85

Caramelised onion & chickpea bites
Toklas sourdough, Hollis Mead salted butter

-

London red butterhead lettuce salad,
miso, sunflower seeds, crispy kale P-B

-

Cured chalk stream trout, cultured cream, pickled apple

or

Jerusalem artichoke, tortellini, walnut P-B

-

Cheswell Grange featherblade, parsnip, black garlic
ketchup

or

Brambletye celeriac, pink flamingo peas,
'Jonojang', chestnut P-B

served with

La Ratte potatoes, smoked emulsion P-B

Tuscan kale salad, hemp tahini, crispy onions P-B

-

Chouxnut, baked apple, Hollis Mead double cream

or

Virunga chocolate praline & salted caramel tart P-B

CHEFS' TABLE

A very special dining experience, 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 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

Sit down

Finish

LUNCH

1pm

4pm

DINNER

6.30 or 7.00pm

11pm

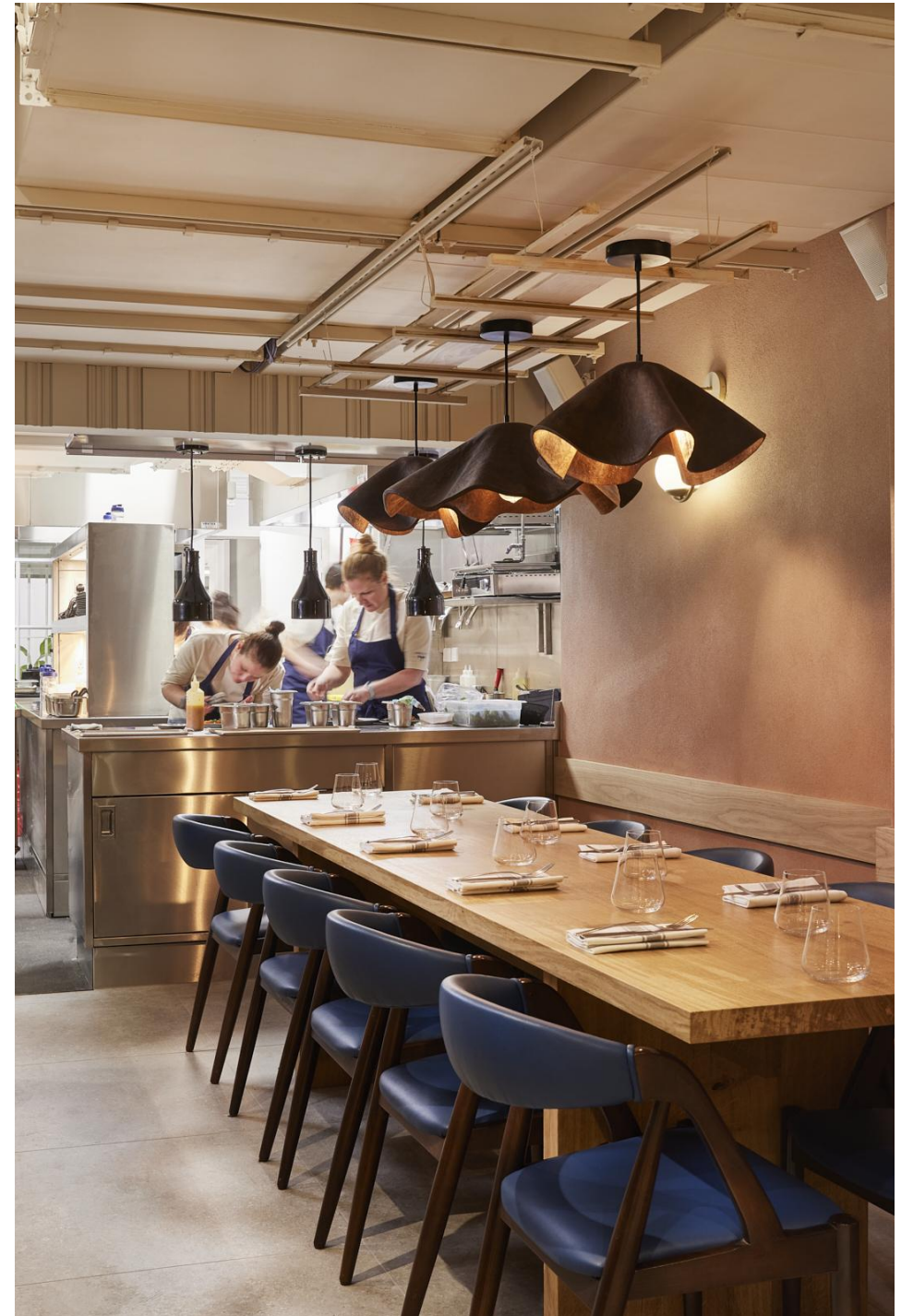


Image: Apricity Chefs' Table



CHEFS' TABLE MENU

SAMPLE 7-COURSE MENU £120pp

Matching wine £76

Premium matching wine £99

Caramelised onion doughnut
Flor Sourdough, Hollis Mead salted butter

-

London butterhead lettuce, miso aioli,
crispy kale, pickled rhubarb

-

Roasted red Kuri squash, hazelnut, zhoug

-

Butter poached pollock, bouillabaisse, rouille

-

Packington Estate venison haunch, parsnip,
pickled walnuts

-

Rollright millefeuille, preserved blackberry

-

Chouxnut, baked apple, double cream

-

Christmas mince pie chocolates

Menus are 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:

- Within 21 days - 100% of the minimum spend
- 22 - 30 days - 75% of the minimum spend
- 31 days out - 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 14 day cancellation period applies and the full deposit will be retained as a cancellation fee should we not be able to rebook the space.

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 numbers being charged.

*Images: (top) Biohm lampshades, over the Chefs' Table.
(bottom) London butterhead lettuce, miso aioli, crisp kale*





FESTIVE OPENING HOURS

Tuesday 3rd - Saturday 21st December
12pm - 2:45pm & 5pm - 11pm

Sunday 22nd - Thursday 26th December
CLOSED

Friday 27th December
1pm - 3pm & 5pm - 11pm

Saturday 28th December
12pm - 2:45pm & 5pm - 11pm

Monday 30th - Tuesday 31st December
12pm - 2:45pm & 5pm - 11pm

Wednesday 1st January - Thursday 2nd January
CLOSED

Friday 3rd January
Normal opening hours resume

We will remain closed on Sundays throughout this period



Images: (top) Chouxnut, damson puree, fresh plums and Hollis Mead double cream, (bottom) Chefs' Table

DRINKS

Start the celebrations with a glass of festive 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.

CHAMPAGNE & ENGLISH SPARKLING

NV <i>Le Green Maison</i> Lanson, Champagne	£120
2018 Roebuck Estates English Sparkling Wine	£120
2018 Roebuck Estates English Rosé Sparkling Wine	£140

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

Call me Old Fashioned	£17
Miso espresso martini	£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 this festive period, whether for corporate or personal gifts. You can purchase these online and they can be delivered straight into your recipients inbox.

APRICIATION

At Apricity, the entire team, kitchen & front of house, are valued and rewarded for the work they do. 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 8%. All of these funds go directly to everyone who is working in the business. Please note that the amount is at your discretion, so if you do not feel comfortable with this it can be left unpaid.

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. Author of *Planted*.

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



Image: Chantelle Nicholson



HELLO@APRICITYRESTAURANT.COM
+44 (0) 208 017 2780

68 DUKE STREET, MAYFAIR, LONDON, W1K 6JU