

Events *by*
NETTLE

At TheConduit



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Events *by* Nettle, at The Conduit

Experience elegant, elevated events on the rooftop of The Conduit in Covent Garden, where exceptional hospitality meets the honest British landscape of quality food, drink & hospitality.

Warm, welcoming and thoughtfully curated, Events by Nettle creates memorable occasions surrounded by sustainable ingredients, passionate people and beautifully designed spaces. Spanning the rooftop restaurant, Pergola and open-air terraces, it offers a distinctive setting for private celebrations, corporate events and unforgettable gatherings.

Every menu celebrates the very best of Britain's seasonal produce, with ingredients sourced from Will Devlin's family-run farm, Acre, and trusted local producers. The result is an experience defined by outstanding food, purposeful hospitality and an unwavering commitment to quality.

Capacities:

Seated:

50pax - Nettle only

60pax - Pergola only

120pax - Nettle + Pergola

Standing:

80pax - Pergola only

170pax - Nettle + Pergola

Events by Nettle is available exclusively on the fifth floor of The Conduit on selected dates throughout the year.



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SEATED DINNERS

Feasting

 - £100pp / All items served sharing-style to the table**SNACKS**

Wild Farm Sourdough with Hook & Son Butter
House Made Pickles
Charcuterie from our farm:
Fennel Salami - Beef Bresaola - Cured Coppa
Hake croquettes + Dill Emulsion + Pickled Cucumber
Pigeon Pasty + Red Pepper Harissa

SMALL PLATES

Cured Wiltshire Trout + Seaweed + Buttermilk
Pork Ribs + Sticky XO Glaze
Squash fritters + Herb Dressing (vg)
Tempura Huss + Curry Sauce
Smoked Quinoa + Feta Salad (v)

LARGE PLATES

Sutton Hoo Chicken, Curing Rebels Nduja
Baked Hake, Charlotte Potatoes + Parsley Sauce
Chargrilled Hispi + Mixed grain + Squash Miso (vg)
Beetroot From The Coals
Gem Lettuce + Sheep's Curd
Confit Charlotte Potatoes + Elderflower

SWEETS

Pump Street Chocolate + Cep Mushroom
Kentish Gypsy Tart + Poached Gooseberries
Black Apple Sponge + Koji Honey Sauce

Feasting

- £125pp / All items served sharing-style to the table

SNACKS

Wild Farm Sourdough with Hook & Son Butter
House Made Pickles
Charcuterie from our farm:
Fennel Salami - Beef Bresaola - Cured Coppa
Hake croquettes + Dill Emulsion + Pickled Cucumber
Pigeon Pasty + Red Pepper Harissa

SMALL PLATES

St Austell Mussel Skewers + Kelp Dashi
Cured Wiltshire Trout + Seaweed + Buttermilk
Whitstable Oysters + Lovage + Fennel
Pork Ribs + Sticky XO Glaze
Orkney Scallop + Pumpkin + Pine
Tempura Huss + Curry Sauce
Beetroot From The Coals
Gem Lettuce + Sheep's Curd

LARGE PLATES

Cornish Monkfish, Butterbeans + Leeks
Wild Venison , Nasturtium + Shiso
Chargrilled Hispi + Mixed grain + Squash Miso (vg)
Braised Green Lentils, Smoked Beetroots, Pickled
Red Onion + Blackwood Feta (v)
Nutbourne Tomato + Sourdough
Confit Charlotte Potatoes + Elderflower

SWEETS

Pump Street Chocolate + Cep Mushroom
Kentish Gypsy Tart + Poached Gooseberries
Black Apple Sponge + Koji Honey Sauce

PLATED 3 COURSE MENU

3 Courses

- 110£ pp / sample menu

Please choose 1 option per course for the whole group, plus a vegan/vegetarian alternative for your starter and main course.

TO START

Cured Sea Trout, Pickled Wild Sea Vegetables,
Seaweed Mayonnaise
Terrine of Ham Hock with Quail Eggs, Piccalilli
and Puffed Crackling
Smoked Potato Mousse with Pickled Onions and
Mushroom Caramel (v)

TO FOLLOW

Roast Sussex Hogget, Grilled Courgette, Smoked
Aubergine Sauce
Line Caught Hake with Jerusalem Artichoke and
Lovage Sauce
Chard New Season Sweetcorn Risotto with Wild
Mushrooms and Tarragon

TO FINISH

White Chocolate and Cream Cheese Mousse, Marinated
Strawberries
Meadowsweet Soft Serve with Selection of toppings
Cheese + Supplement

3 Courses - 140£ pp / sample menu

Please choose 1 option per course for the whole group, plus a vegan/vegetarian alternative for your starter and main course.

TO START

Hand Dived Orkney Scallop, Celeriac, Lovage & Elderflower Dressing
Lamb Tarter with Pickled and Preserved, Smoked Sheep's Curd
Barbecued Lions Main Mushroom with Seaweed Dashi and Marigold

TO FOLLOW

Sirloin of Block Beef, Roasted Onions, Hispi Cabbage , Bone Marrow Sauce
Poached Cornish Turbot with Cara Potato, Caviar Crème Fraiche
Wild Nettle and Toasted Yeast Agnolotti with Walnut Pesto

TO FINISH

Dark Chocolate & Black Cherry Torte, Cobnut Ice Cream
Meadowsweet Soft Serve with Selection of toppings
British Cheeses, Oat Biscuits and Apple Chutney

CANAPÉS & BOWLS

Canapés

 - £50 pp / please choose 6:

Pigeon Pasty + Red Pepper Harissa
Raw Beef + Horseradish + Burnt Onion
Pork Scratchings + Blackened Apple Sauce
Hake Croquette + Dill Emulsion + Pickled Cucumber
Whitstable Oysters + Chilli + Fennel
Cured Wiltshire Trout + Seaweed + Buttermilk
Oyster Mushroom Nugget + Miso Sauce V
Squash Fritter + Herb Dressing V
Sourdough Flatbread + Grilled Broccoli + Lovage V

Bowls & Sticks

 - £65pp / please choose 5:**MEAT**

Wild Rabbit Skewer + Fermented Chilli
Pork Ribs + Sticky XO Glaze
Sutton Hoo Chicken, Curing Rebels Nduja
Pork Steak, Black Garlic + Burnt Apple
Wild Venison, Nasturtium + Shiso
Kent Lamb + House Togarashi

FISH / SEAFOOD

St Austell Mussel Skewers + Kelp Dashi
Cured Wiltshire Trout + Seaweed + Buttermilk
Orkney Scallop + Pumpkin + Pine
Tempura Huss + Curry Sauce
Cornish Monkfish, Butterbeans + Leeks
Baked Hake, Charlotte Potatoes + Parsley Sauce

VEGETABLES

Lions Maine Mushroom Skewer + Crispy Onions (vg)
Smoked Quinoa + Feta Salad (v)
Chicory Leaf Salad, Golden Cross Goats Cheese +
Lovage Salt (v)
Chargrilled Hispi + Mixed grain + Squash Miso (vg)
Braised Green Lentils, Smoked Beetroots, Pickled Red
Onion + Blackwood Feta (v)



Chef Will Devlin

Will Devlin is the founder of Acre, a collection of ethical restaurants and hospitality spaces across Kent and Sussex. His acclaimed restaurant, The Small Holding, has proudly held a Michelin Green Star for sustainable gastronomy for four consecutive years.

Will's philosophy is grounded in respect for the land, the animals and the people who care for them. Guided by provenance, seasonality and responsible farming, he creates generous, flavour-led dishes that celebrate the richness of the British countryside. Every menu reflects a true farm-to-fork ethos, with an enduring connection to the soil, the seasons and the communities that produce each ingredient.

A pioneering voice in sustainable British dining, Will brings his distinctive vision to The Conduit, creating an exceptional partnership founded on purpose, craftsmanship and hospitality.

NETTLE

ENQUIRE NOW

Contact events@theconduit.com for more information
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TheConduit
www.theconduit.com