





EVENTS AT THE BLIND PIG

STYLE OF BAR - COCKTAIL BAR

Upstairs at Jason Atherton's Social Eating House, is our award-winning bar, The Blind Pig: an electric interior with a vintage twist of antique mirrored ceilings, reclaimed wooden chairs and a copper-topped bar.

The Blind Pig offers a mixture of exciting and unique cocktails as well as the classics, all beautifully balanced and created with technical precision.

CAPACITIES

Group Bookings: Up To 10 Guests Exclusive Hire: Up To 65 Guests

ENQUIRIES

Please email: events@thesocialcompany.co.uk

WELCOME DRINK

(not including Champagne/Champagne based cocktails)

RECOMMENDED COCKTAILS

TWO PEAS IN A POD

Pear infused Sapling vodka Oloroso sherry Pea & pear Shrub

POISONED APPLE

Blend Rittenhouse Kinahan's The Kasc edition tawny port La Quintinye vermouth royal Cherry and apple essence smoke

Please ask the team for further recommendations from our extensive cocktail list.

BEER & SPIRITS

HOUSE LAGER

Braybrook Lager, Market Harborough, England

Our full selection of beer is available upon request

HOUSE SPIRIT

Sapling Vodka, London

Our full selection of spirits is available upon request









SAMPLE CHAMPAGNE AND WINE SELECTION

CHAMPAGNE & SPARKLING

Prosecco Superiore Spumante, Asolo DOCG, Ca' Morlin, Italy 2018 Moët & Chandon, Imperial Brut, Champagne, France NV Nyetimber Classic Cuveé, Sussex, England NV

WHITE WINE

Verdicchio dei Castelli di Jesi Classico, Italy 2021 Sauvignon Blanc, Henry Bourgeois, France 2021 Albariño, Davila, Rias Baixas O Rosal, Spain 2021

ROSE WINE

Provence Rosé, Elegance Capdevielle & Ginter, France 2020

RED WINE

Shiraz, Samurai, Free Run Juice, Australia 2020 Sangiovese, Bibi Graetz, IGT Toscana Rosso, Italy 2019 Malbec Altos Las Hormigas, Mendoza 2020

SAMPLE SNACKS MENU

Cumbrian chorizo hot dog, tomato & chilli, Picalili mustard, crispy onion

Social Eating House fried spicy chicken, salted cucumber yoghurt, green chili

Padron peppers, toasted sesame

Spiced Koffman's chips, curry mayo

Filipino "chorizo" Longganisa sausages, spiced saffron mayonnaise

Marinated Nocellara olives

