

PRIVATE EVENTS

181 Upper Street, London N1 1RQ Events@Hareandhoundsn1.com @Hareandhoundsn1 Hareandhoundsn1.com





Make yourself at home at The Hare & Hounds

Spread across three floors, The H&H is your Islington hideaway– made for lively conversation, one too many drinks and a delicious bite to eat.

We welcome celebrations large and small. Our townhouse is perfect for dancing the night away or enjoying a gorgeous dinner party– a place to create memories with your nearest and dearest.

Conveniently located across from The Islington Town Hall, we boast an elegant space, a seasonal British menu, cracking cocktails and a thoughtfully curated wine list– all the ingredients to celebrate your wedding day.





THE PUB

A beautiful backdrop for any celebration, our pub brims with 19th century charm — think soaring ceilings, original features, and a warm, lively atmosphere.

Hire the whole space for a big bash or reserve a cosy corner for something more intimate. With a gorgeous piano, a great sound system and our in-house DJ kit ready to go, the night is yours to soundtrack.

Behind the bar, you'll find cold beer on tap, cracking cocktails, a carefully curated wine list, and a menu of delicious canapés and bar snacks to keep the good times rolling.

Capacity: 80 standing | 54 seated





THE DALLY BAR

Tucked away upstairs, The Dally Bar is a sundrenched spot made for laid-back celebrations.

Throw open the French doors and let the warm breeze set the tone as you sip on wine and cocktails with your favourite people.

Perfect for intimate gatherings, the space is ideal for relaxed drinks and canapés, bar snacks, or even a seated dinner for smaller groups.

Capacity: 25 standing | 14 seated (drinks) | 12 seated (dining)



THE TYNDALE ROOM

Overlooking the buzz of Upper Street, The Tyndale Room is an elegant dining room made for memorable meals.

With marble tables, curated artwork and a welcoming glow, it's the perfect setting for intimate wedding breakfasts, family feasts or celebratory dinners.

Seating 32 guests across the room, the space feels beautifully special — close enough to share conversation and laughter without missing a moment.

Capacity: 32 seated



Take charge of the playlist or bring in a DJ — our sound
system and DJ kit are yours for the night. Whether you're
toasting with cocktails and canapés or sitting down to a
three-course feast, The Loft has everything you need —
including a projector, ideal for heartfelt speeches, a
slideshow of memories, or even a surprise video.

THE LOFT

Tucked away at the top of the townhouse, The Loft is where the real magic happens. With its own private bar (beers on tap, wine, and cocktails at the ready), exposed brick walls, vaulted ceilings, and original disco ball, it's the perfect setting for anything from a lively party to an elegant private dinner.

By day, The Loft transforms beautifully into a space for team away days, workshops, and corporate events, offering a stylish setting that's a far cry from the boardroom.

Capacity: 70 standing 40 seated dining



At The H&H, we believe every wedding should be as unique as the couple. Located just across from Islington Town Hall, our townhouse offers the perfect setting for your big day, with a variety of stunning spaces to suit every celebration.

Whether you're planning a grand affair or an intimate gathering, we offer full venue hire for larger occasions, allowing you to create the wedding of your dreams.

Enjoy a seasonal British menu designed to impress, alongside cold beers on tap, expertly crafted cocktails, and a thoughtfully curated wine list. From canapés and bar snacks to a delicious three-course dinner, we've got the food and drinks covered.

Each of our spaces offers something special: the warm charm of The Pub, with its gorgeous piano and DJ kit; the sun-drenched, intimate vibes of The Dally Bar; the elegant dining experience in The Tyndale Room; and the versatile Loft, complete with its own bar, projector, and sound system to create your perfect atmosphere.

Located in the heart of Islington, The H&H is the perfect place to celebrate your love with family and friends.

WEDDINGS



DRINKS LIST

Cocktails

181 tequila reposado, fresh lime juice, agave s cucumber 13

el sueño mezcal, blood orange purée, campari, len

hare of the dog gin, earl grey tea, peach, lemon juice, brow

lemon & lace gin, limoncello, lemon juice, kaffir foam 13

dilly dallying vodka, red berries reduction, anise, simp foam 13

highbury fields forever vodka, apple shrub, aloe vera, ginger ale r

hounds of love rye whiskey, Licor 43, Angostura bitters, c

in rouge gold rum, passionfruit purée, almond syru falernum, floating red wine 13 Beer & Cider

	draught7
syrup, jalapeño,	Brixton Coldharbour Lager 4.4%
	Brixton Reliance Pale Ale 4.3%
nongrass syrup 13	Guinness 4.2%
wn sugar 13	Beavertown Neck Oil Session IPA 4.3%
Willbugul 1)	bottles & cans 6
	Bulmers Cider 4.5%
2	Duiners Cicici 4.5/0
)	Beavertown Lazer Crush IPA 0.3% non-alcoholic
le syrup, rosemary	
10 591 ap, 105011 aug	Non-Alcoholic
	garden square
13	red berries reduction, anise, simple syrup, lemon
<i>,</i>	juice, lemonade 8
chocolate 13	florence street
	apple shrub, aloe vera, ginger ale 8
rup, velvet	
▲ ·	



WINE LIST

Sparkling

NV Prosecco Ca di Alte, Extra Dry 7/40 NV 'JCB No. 21' Crèmant de Bourgogne, Brut 9/55 NV Sov'ran Imperial Cuvée, English Sparkling 12/70 2015/2021 William Saintot, Blanc de Noir 105 2019/2020 Bonnaire Terroirs, Blanc de Blancs 130

White

2024 Custoza Bianco, Veneto, Italy 6/8/302023 Gavi di Gavi DOCG 'Lugarara' La Giustiniana, Italy 482023 Picpoul de Pinet, Baron de Badassière, France 7/10/382021 Lowerland Die Wonderdraai, Western Cape, South Africa 552022 Bordeaux Blanc, Mary Taylor, France 8/11/422023 Sancerre, Domaine des Brosses, Loire, France 722022 Chardonnay 'Tete en L'Air' Maison Ventenac, France, 432021 Etna Bianco DOC, Donnafugata, Sicily, Italy 902022 Vinho Verde 'Casa do Arrabalde' Portugal 452021 Saint-Aubin, Philippe le Hardi, Burgundy, France 115

Red

2023 Shiraz, Casa Mia, Sicily, Italy 6/8/ 302022 Malbec 'Rebelion' Maal, Mendoza, Argentina 552023 Nekeas Tinto, Navarra, Spain 7/ 10/ 382023 Barbera D'Asti DOCG 'Gelsomora' Cosetti, Italy 582020 Bordeaux Rouge, Mary Taylor, France 8/ 11/ 452023 Pinot Noir, Thorne & Daughters, South Africa 702023 Beaujolais-Villages, Dominique Morel, France 482021 Rosso di Montalcino DOC, San Polo, Tuscany, Italy 802022 Zinfandel 'Heritage Collection' De Loach, California 522018 Pauillac 'Declassifié' St John, Bordeaux, France 1002023 Wabi Sabi Red Blend, Stellenbosch, South Africa 522020 Amarone DOCG 'Corte Giara' Allegrini, Veneto, Italy 10

Rose/Orange

2024 Luberon Rosé, Famille Perrin, Rhône, France 6/9/35 2022 'Rosa dei Frati' Ca' dei Frati, Piedmont, Italy 47 2024 Cibonne Temptations Rose, Cotes de Provence, France 60 2021 Orange, Bedoba, Kakheti, Georgia 10/14/55

NV Wednesday's Domaine 'Piquant' White 7/ 10/ 40
NV Wednesday's Domaine 'Sanguine' Red 7/ 10/ 40
NV Wednesday's Domaine 'Éclat' Sparkling 9/55
NV Wednesday's Domaine Cuvee Rosé Sparkling 9/55

Non-Alcoholic



CANAPES

sausage en croute oat fried chicken lettuce cup courgette fritter, mint humm babaganoush crostini butternut squash and carama chicken liver parfait choux bu smoked salmon blinis sesame prawn toast focaccia, tomato and mozzara roast beef and horseradish Ya yorkshire pudding profiterola fruit tartlet

Canapés are priced at £12 per person for three generous pieces — perfect for pairing with drinks or kicking off the celebration. Want more to go around? Additional canapés are £5 each per person.

Our bar snacks are served by the portion (ideal for sharing), and we recommend one portion between every two guests.

BAR SNACKS

	fries 4
)	saucisson sec 6
nus	padron peppers 6
	cauliflower wings, buffalo dip 6
nelised onion croustade	oat-crusted fried chicken, hot honey 7.5
Dun	boquerones, sourdough 8
	haggis scotch egg, remoulade 8
	cheese toastie, chilli jam 8
rella pintxo	the hounds burger and fries 19
Yorkshire pudding	cheese board 20
ble	cobble lane charcuterie board 22



SET DINING

STARTERS

steak tartare, confit egg yolk, rosemary focaccia moules marinière, sourdough toast torched mackerel, pink fir apple salad, pickled red onions hispi cabbage, crispy shallots, parsley beurre blanc beetroot salad, sweet potato, baby spinach, walnut, citrus

MAINS

wild garlic risotto, choice of crispy bacon or herb migas grilled lamb cutlets, asparagus, purple potato mash, salsa verde milk-poached cod fillet, leek & fennel barigoule cauliflower florets, homemade tahini & hummus, quinoa, spelt, pomegranate 35 day dry-aged ribeye & chips, peppercorn sauce

PUDDING

lemon posset tiramisù

You're welcome to select any two dishes from each course for your guests to choose from. We're happy to accommodate dietary requirements, and can provide specific dishes for anyone who's vegan, vegetarian, or gluten-free.

cheese plate-manchego, baron bigod, white lake driftwood, isle of wight blue





Events@Hareandhoundsn1.com @Hareandhoundsn1 Hareandhoundsn1.com

181 Upper Street, London N1 1RQ