

Labomba



PRIVATE DINING

Labombe

OVERVIEW

Labombe by Trivet is a relaxed yet refined dining destination by Jonny Lake and Isa Bal, where provenance-led, Pan-Mediterranean cooking meets one of London's most exciting wine collections. Led by Head Chef Evan Moore, menus draw on the flavours of Italy, Spain, France and Turkey, guided by seasonality and ingredient-led cooking.

Designed by Umas Ceviker, the space features suede banquettes, Italian glasswork and a striking illuminated wine display. Located on the ground floor of COMO Metropolitan London, Labombe offers an intimate Private Dining Room ideal for elegant celebrations, corporate entertaining and special occasions.

PRIVATE DINING ROOM

Intimate, wine-focused setting overlooking the restaurant's signature display. Menus are ingredient-led and evolve seasonally.

Address: 19 Old Park Ln, London W1K 1LB

Capacity: Up to 12 guests (seated)

Accessibility: Fully wheelchair accessible with ground-level access

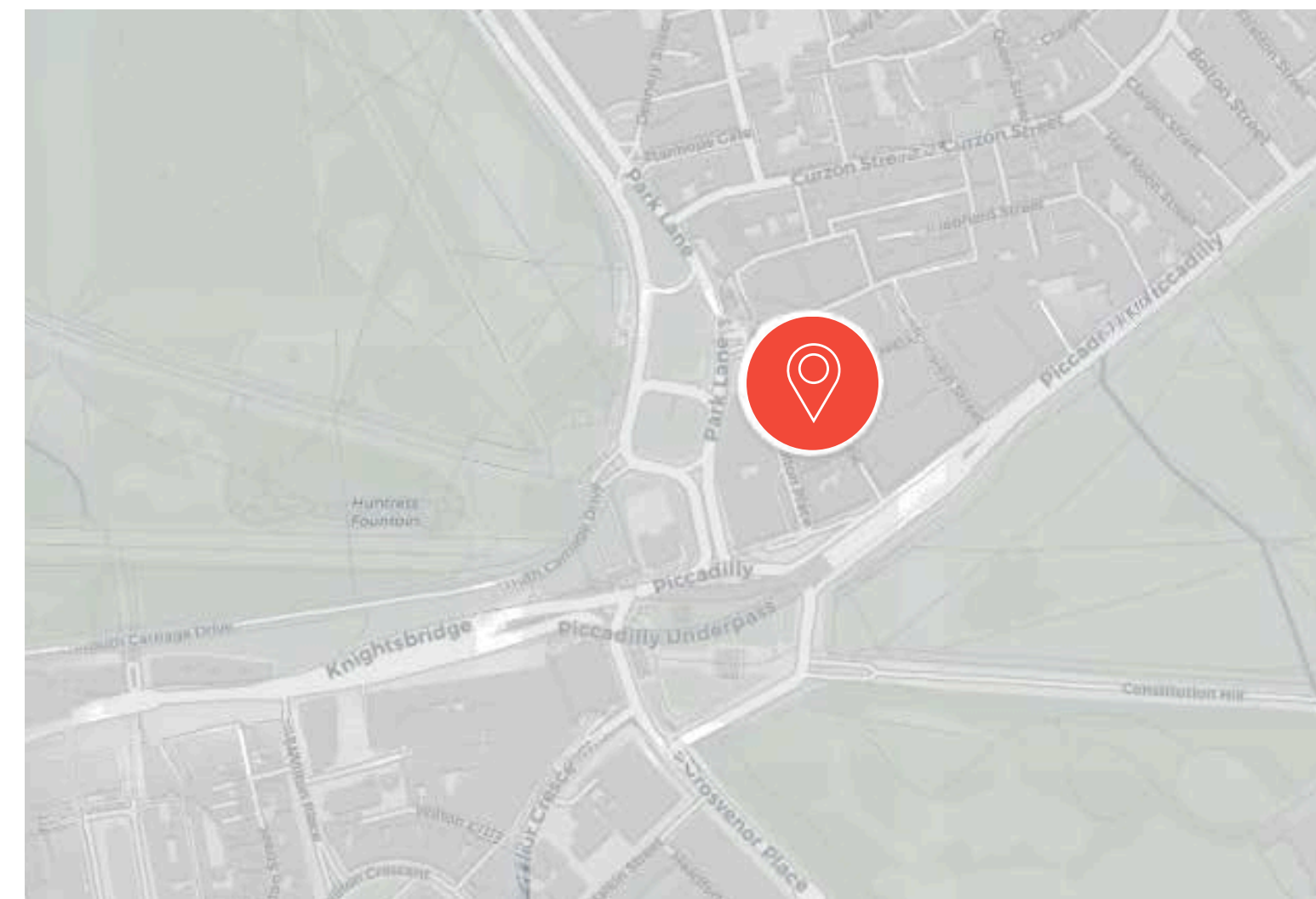
Privacy: Can be fully private or semi-private, using a sliding door partition

Menus: Private dining at Labombe is offered on a set-menu basis for groups of 7 guests or more.

Corkage: £35 per bottle

Glassware: Four glasses per person included; additional stemware charged at £0.25 per glass

Bespoke wine selections available on request



Labombe

FURTHER BOOKING DETAILS

Minimum number for set menus: 7 guests

Minimum Spend: £1,500 minimum spend (inclusive of VAT)

Pre-order: minimum of 7 days' notice

Last orders: 11:45pm

DEPOSITS & CANCELLATION

A non-refundable £500 deposit is required to secure the Private Dining Room once the booking is confirmed. This deposit will be deducted from the final food and beverage spend on the day of the event.

Full cancellation terms and conditions are available on request.

WHAT THE PRESS SAYS

'Labombe (...) offers more immediate impact. Which is very little surprise given the wild snacks (the tiny bottargo toastie, for instance)' Tom Howells, *British Vogue*

'A new project from the team behind Trivet is always worth getting excited about (...) Now the pair are bringing their magic to the COMO Metropolitan hotel in mayfair.' *Michelin Guide*

'Labombe by Trivet has us at 'crème caramel with bitter Campari caramel'. Sinead Cranna, *Infatuation*

'the drinks list at the new iteration, Labombe, is far more grown-up, in fact, it features one of the capital's most impressive wine lists.' Jemimia Sissons, *SPHERE*

GET IN TOUCH

For private dining enquiries, bespoke menus, or availability, please contact:

info@labombe.co.uk

+44 (0)20 7447 3334





Labombe

Three-Course Menu

£85 per person

Menus are subject to change and ingredients may vary according to seasonality. All prices are inclusive of VAT and are subject to change.

Infinity Sourdough & Espelette Butter

**Bottarga Toast
Hot Tongue Bun
King Oyster Gilda**

Seabass Crudo

Orange ponzu, anchovy garum & olive oil

or

Pate en Croute George Jephson

Frisee & Picked mustard seed

Iberico Pork Loin

Braised beluga lentils & split green sauce

or

Grilled Red Mullet

Shaved fennel, walnut dressing

Rhubarb & Almond Frangipane Tart

Pickled blood orange & lemon verbena cream

or

Creme Caramel

Bitter Campari caramel



Labombe

Sharing Feast
£120 per person

Menus are subject to change and ingredients may vary according to seasonality. All prices are inclusive of VAT and are subject to change.

Infinity Sourdough & Espelette Butter

Hot Tongue Bun
Grilled Duck Heart & Cherry Skewer
King Oyster Gilda

Seabass Crudo

Iberico Pork Chop

Wild Seabass Pil Pil

Pickled mustard seed, green sauce, charred tomato relish

Bitter Leaf Salad

Mustard dressing & pickled shallots

Skin on Fries

'Turkajun' spice & charred tomato relish

Charred Kalettes

Pork fat vinaigrette, tuna heart & lemon

Rhubarb & Almond Frangipane Tart

Pickled blood orange & lemon verbena cream

or

Creme Caramel

Bitter Campari caramel

Labombe



GET IN TOUCH

For private dining enquiries, bespoke menus,
or availability, please contact:

info@labombe.co.uk

+44 (0)20 7447 3334

labomba