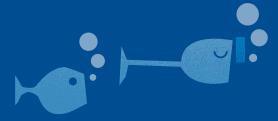




### LONDON SHELL CO. DINING CRUISE PRIVATE DINING & EVENTS



### A UNIQUE DINING Experience









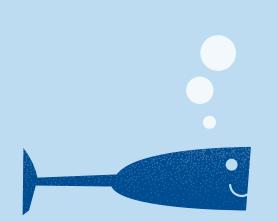


## ALL Aboard

London Shell Co. was launched in December 2016 by siblings Harry and Leah Lobek, with Chef Stuart Kilpatrick. A fiercely independent family run business, we have always worked with a strong focus on serving British ingredients, supporting sustainable fishing methods and offering an artisanal wine list. We take great pride in offering a dining experience that is a little out of the ordinary.

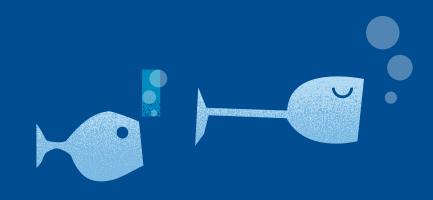
The Prince Regent is our cruising restaurant on a refurbished wide beam barge. Aboard The Prince Regent we serve an ever changing seasonal set menu, using the finest British fish and shellfish whilst guests enjoy a journey along the beautiful and historic Regent's Canal.





"I loved the event. Not once did I feel like a tourist, just a Londoner walking on water."

**FAY MASCHLER - THE EVENING STANDARD** 

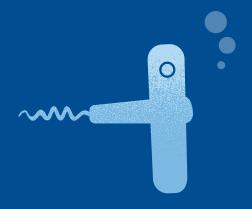


"I love going to restaurants, but it's rare that I get such a tingle of boyish excitement about it."

MICHAEL DEACON - THE TELEGRAPH

"The wine list is a rather beautiful thing: both relatively short and idiosyncratic"

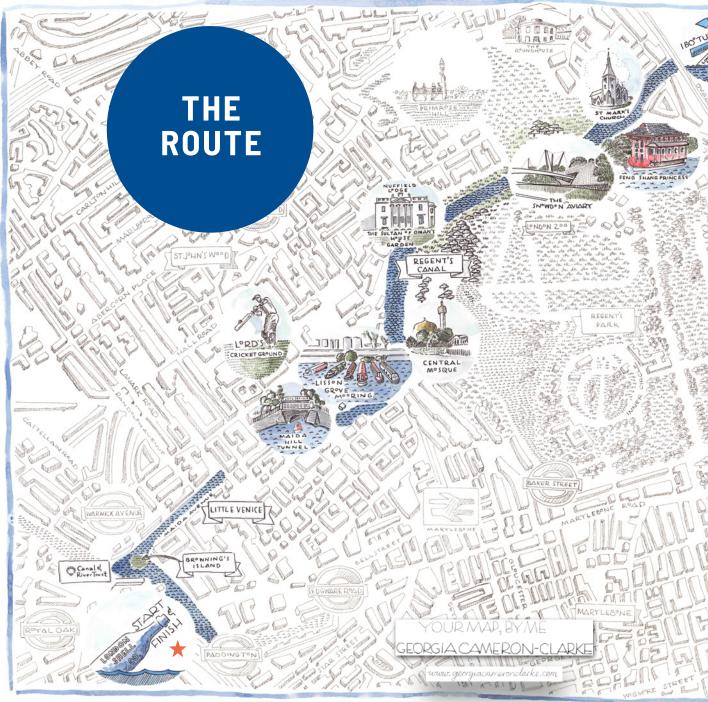
**JAY RAYNER - THE GUARDIAN** 



## THE Journey

London Shell Co. aboard The Prince Regent is one of London's most unique and enchanting experiences, the restaurant's 2.5 hour journey can quickly make you forget you are even in London. The Regent's Canal from Little Venice is one of the most varied and atmospheric stretches of The Grand Union Canal, and makes a truly memorable backdrop for any important dinner or special occasion.







### $\star$

The cruise departs from the boat's mooring behind Paddington Station and heads out into Little Venice; from there you go through the dramatic Maida Hill Tunnel (under the Edgware Road) and along the tree-lined waterways of West London, past iconic landmarks such as London Zoo and Regents Park, before turning in front of Camden lock and whiling your way gradually home again.







OUR

FOOD

#### TROUT OUT TO:

Rocks Oysters, Kernowsashimi, Houghton Springs, Shrub, Buchanans. At London Shell Co. our aim is always the highest quality of produce; without pretension. We buy our fish directly from the fish market in Brixham with the utmost priority on supporting sustainable fishing methods. Our impeccable oysters are supplied by the team at Rock's Oysters, largely from the north and west of Ireland, we also source the highest possible quality Trout and Char from Houghton Springs Farm in Dorset. We feel very fortunate to work with these excellent suppliers who enable us to offer such premium ingredients in our dishes. The set menus for The Prince Regent change continuously with the season, and reflect not just an appreciation for British classic cooking, but also the creative flair of our team.

### SAMPLE MENUS & GROUP SIZES

Our effortlessly simple, yet considered, set menus are adapted to the changes of the season. Below are samples for different group sizes. We can accommodate up to 20 guests around one central table in the dining room, or up to a maximum of 35 guests seated at separate tables.

We can offer bespoke menus, please inquire and we can write something specially tailored to your group and occasion. All dietary requirements can be catered for separately to the main menu.

#### SAMPLE 6 COURSE MENU

Available for groups up to 24

Option: Platter of 1/2 Dozen Oysters — £25 House Bread, Quicke's Butter

Hand Dived Scallop, Cauliflower Purée, Capers, Raisins

Torched Mackerel, Tomato Consomme, Croutons, Anchovy

Cuttlefish Bolognese, Rigatoni, Gremolata

Pan Fried Pollock, Spring Vegetables, Wild Garlic Veloute

Dark Chocolate Choux, Rhubarb, Hazelnut —

Option: British Cheese Selection - £12

#### **SAMPLE 4 COURSE MENU**

For groups of 25-35

Option: Platter of 1/2 Dozen Oysters – £25 House Bread, Quicke's butter, Smoked Mackerel Paté

Confit Trout, Bitter Leaves, Charred Courgette, Jersey Royals, Mustard Vinaigrette

> Scottish Halibut, Spring Vegetables, Morels, Wild Garlic Velouté

Dark Chocolate Choux, Rhubarb, Hazelnut

Option: British Cheese Selection – £12



### WINE LIST





Once affectionately called "beautiful", "short and idiosyncratic" by Jay Rayner, our wine list has always been a thing of great pride and joy. Admittedly now slightly longer, Harry's noseto-glass dedication ensures every bottle on that list is calling out for your attention, ready to complete your experience. Throughout the year the wines change often; with classic labels from wine makers we know and love returning vintage after vintage, to exciting new producers from regions on the up! It's all there for the taking. (And for the drinking!)

Please get in touch if you have any specific queries about our selection of wines.

# COSTS

An event aboard The Prince Regent will cost in the region of  $\pounds 160 - \pounds 200$ per guest, depending on your selections.

#### The overall cost of your event is made up of:

#### Venue Hire (flat fee) £600

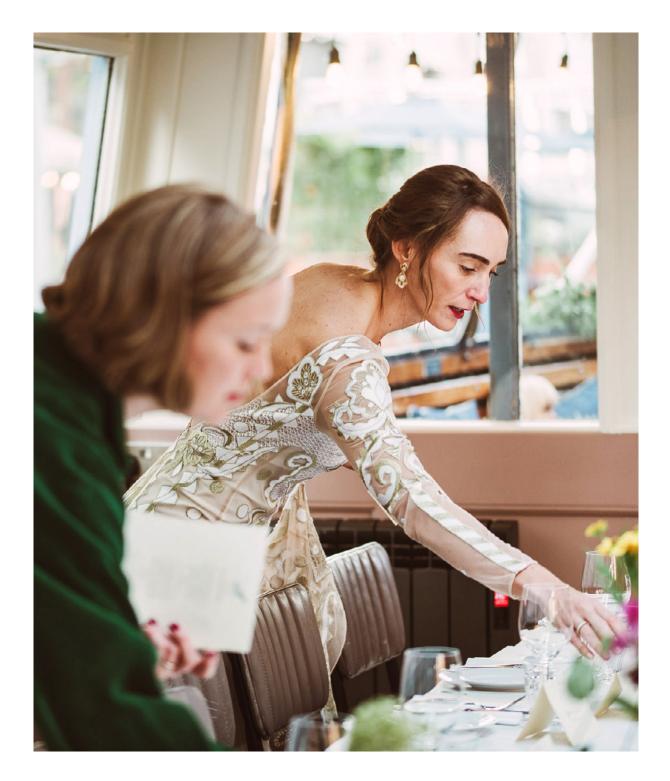
Set Menu per guest £75 (higher if bespoke)

Additional food items, e.g. Platters of 1/2 dozen oysters **~£25**, Cheese Selection **~£12** 

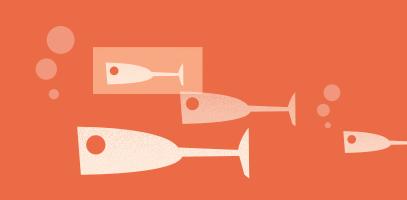
Wines charged per bottle opened

Cocktails charged individually

- + 12.5% service fee on food & drink items
- The minimum spend for any event Tuesday-Friday or Sunday is **£3,000**.
- The minimum spend for any event on a Saturday is **£3,500**.
- The venue hire fee will contribute to your minimum spend.
- If you are a small group of up to 20 interested in a midweek lunch cruise Tuesday-Thursday please get in touch as we may be able to offer a more competitive rate for off-peak bookings.



### PREVIOUS COMPANIES TO HOST EVENTS ABOARD THE PRINCE REGENT INCLUDE:



Burberry, LVMH, Matilda Goad, Loeffler Randall, Pol Roger, Dom Pérignon, Plymouth Gin, The Telegraph, The Evening Standard, Google, Deliveroo, Microsoft and many more.

If you are interested in running a branded event aboard The Prince Regent please get in touch directly via bookings@londonshellco.com The Prince Regent is moored on the Union Canal in Paddington Central. This is behind Paddington Station and next to Sheldon Square.

#### ★ Postcode W2 6EP

HOW TO

**FIND US** 

#### **BY PUBLIC TRANSPORT**

Leave Paddington Station by the Hammersmith & City exit, which is "**Exit 3: Union Canal**". On exiting the station you then turn left and walk along the towpath in the direction of Little Venice. The Prince Regent is a light blue wide-beam canal boat 100 metres up, on the waterside. We are moored opposite Zizzi's restaurant and behind our (bigger) sister restaurant The Grand Duchess.

#### **BY CAB**

Direct your driver to **1 Sheldon Square, W2 6PY** where there is a space for drop-offs. From there you take the short stone steps down and walk past Starbucks to find The Prince Regent on your right; beside The Grand Duchess.

