



## THE CHEF'S COUNTER



Hidden away from the hustle and bustle of nearby Oxford Street and Regent Street, our 'Employees Only' Chef's Counter showcases the energetic and thriving atmosphere of a Michelin-starred kitchen.

Up to 8 guests can sit at the pass overlooking the kitchen, run by Chef Patron Paul Hood and Head Chef Daniel Birk, and watch modern British food created in a buzzing environment.

Unlike many of London's chef tables, we have no rules. Our array of menus caters for everyone. If you would like to leave the decisions in our capable hands, the 7-course Chef's Counter tasting menu highlights our ever-changing seasonal dishes. A wine flight can be designed around your choices, palate and budget, with our sommeliers on hand ready to share their knowledge.

For that extra special occasion, our 'Chef's Experience' offers a 9-course tasting menu, beginning in our award-winning cocktail bar The Blind Pig with snacks and champagne, before coming down to the kitchen to be hosted by the kitchen team, where our chefs can serve, explain and answer any culinary questions you may have.

The Chef's Counter is a real hidden gem in the heart of Soho that we are very proud of.

To book, please email [reservations@socialeatinghouse.com](mailto:reservations@socialeatinghouse.com)

