

KOL

Private Dining & Events

2025





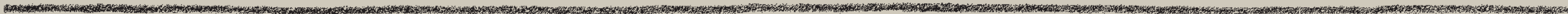
About KOL & Santiago Lastra

KOL celebrates the finest expressions of British ingredients, championing wild food and seasonality to create dishes that reflect the bright, fresh flavours of Mexican cooking in a Michelin Starred format.

Chef Patron Santiago Lastra launched KOL after several years travelling the globe for guest chef invitations at high profile establishments such as London's Tate Modern and Hija de Sanchez in Copenhagen. In 2017 he led the creation of NOMA Mexico as Rene Redzepi's right-hand man, researching and sourcing exceptional ingredients from small-scale producers across the country. It was this desire to represent Mexico in an authentic way that inspired KOL.

Since opening in October 2020 KOL has been met with national and international critical acclaim. In 2021, KOL was named Best New Restaurant in Europe by La Liste and Santiago was named Best Chef at the GQ Food & Drink Awards. In 2022 KOL was awarded its first Michelin Star, and in 2023 KOL reached No. 10 in the UK's National Restaurant Awards and No. 23 in the renowned World's 50 Best. KOL was listed at No.17 in The World's 50 Best Restaurants in 2024.

“A world-class, genre-defying, entirely new and original modern upscale Mexican restaurant” - Giles Coren, The Times



Events & Private Hire at KOL

Our Chef’s Table is inspired by a traditional Oaxacan home, overlooking its own private kitchen with a dedicated team of chefs.

Seating up to 20 guests, our space provides an intimate and elegant setting at both lunch and dinner.

We offer a seven course menu, with our head sommelier available to discuss wine options suited to your meal prior to the event.

Capacity

Chef’s Table - up to 20 guests, seated





Sample Menus

Sharing supplement dishes available upon request. Please enquire with our events manager.

KOL

OCHO
Vegetarian option available

ANTOJITOS
Portobello mushroom quesadilla, pasilla chilli, woodruff

Chalkstream trout tostada, pumpkin seed salsa, lemon drop chilli
Add N25 Kaluga Caviar + £20pp supplement

ESTOFADO
Hand-dived scallop, rhubarb, pilpil

TACO
Scottish langoustine, smoked chilli, sea buckthorn

GORDITA
British asparagus, wild garlic, hemp seed emulsion
Add Wagyu + £40pp supplement

MEXTLAPIQUE
Cod, fennel, sea vegetables, brassica

MOLE
Aged beef rump, rye koji, wood sorrel, bueno mulato

PALETA
Jalepeño, yoghurt, rhubarb

FLAN
Toasted flourish farm rye, apple, mezcal caramel

£180 per person

KOL

CINCO
Vegetarian option available

ESTOFADO
Hand-dived scallop, rhubarb, pilpil

TACO
Scottish langoustine, smoked chilli, sea buckthorn

GORDITA
British asparagus, wild garlic, hemp seed emulsion
Add Wagyu + £40pp supplement

MOLE
Aged beef rump, rye koji, wood sorrel, bueno mulato

FLAN
Toasted flourish farm rye, apple, mezcal caramel

£120 per person



Bespoke Event Enquiries

Every enquiry at KOL is handled personally by our Private Dining & Events Manager alongside our Front of House team.

For intimate celebrations, corporate entertaining, or unique private parties, we are on hand to ensure your time with us is as memorable as possible.

We are pleased to arrange additional services for you – from personalised drinks consultations to a special welcome from Santiago Lastra at your event – along with other bespoke experiences curated to your requirements.

Please speak with us directly regarding any special requests you have and we will do our utmost to accommodate them.





KOL Mezcal Gifting

As a finishing touch to your evening at KOL, we offer a mezcal gifting option for your guests on departure, with bottles ranging from £86-112.

A spirit at the heart of Mexican culture, mezcal is simply the fermented and distilled juice of any cooked agave core or ‘piña’. Our collection of house mezcals feature four unique agave spirits from small-scale producers across Mexico, each demonstrating the complexity and breadth of mezcal.

Sourced in collaboration with El Destilado, these bottles are examples of distinctive, terroir-driven mezcal, each highlighting the profound difference in taste between varietals, mezcaleros, and their preferred process.

These bottles make an excellent gift to mark any celebrations, and our team would be delighted to help you make a selection for your party.

Please note, our mezcal gifting cannot be put towards your minimum spend.



EVENT TERMS

The Chef's Table can be taken exclusively on a minimum spend basis.

The menus above are samples and will evolve in line with the availability of seasonal produce.

Our head sommelier is available to discuss wine options in advance of your event.

Kindly note, we require a deposit to secure your preferred date.

CONTACT US

Please get in touch with us directly to discuss your event requirements,
or to arrange a personal visit.

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