Spitalfields

GROUP DINING AND PRIVATE HIRE

Adress

31 Bell Ln,
London E1 7LA

Contact

info@noodleandbeer.com

· A SPACE MADE FOR GATHERING ·

Set in the heart of Spitalfields, Noodle & Beer pairs bold Sichuan flavours with a warm, design-led setting shaped by layered lighting, rich red accents and a relaxed East London energy. Our drinks programme is equally considered, with a wine list curated by UK wine critic Douglas Blyde and signature cocktails created by mixologist Francesco Braun.

NOODLE AND 彼儿小面 BEER

1

Group Dining

Gather, share, and
enjoy together.

2

Private Hire

A space made exclu-
sively for you.

3

The Details

Everything you need
to know.

NOODLE AND 彼儿小面 BEER


NOODLE & BEER
WHISKY FLIGHTS

· THE SPACE ·

NOODLE AND 彼儿小面 BEER







· GROUP DINING ·

NOODLE AND 彼儿小面 BEER

SPITALFIELDS
GROUP DINING

Founded In 2019 In East London, Noodle & Beer Pairs Modern Design With Authentic Sichuan Flavours In A Cozy, Intimate Setting.

Group Capacity: 8 – 32 Guests

Seating Layout: Single Long Table (Up To 18) Combined Tables (Up To 32)

Fixed Time Slots: (Non-adjustable)

Lunch: 12:00–13:30 | 13:30–15:00 | 15:00–16:30
Dinner: 18:00–19:30 | 19:30–21:00 | 21:00–22:30

NOODLE AND 彼儿小面 BEER

SPITALFIELDS GROUP DINING PRICING

SUNDAY – MONDAY – TUESDAY

Minimum spend £25 (lunch) / £35 (dinner) per head
(max 18 guests per table, multiple tables available)

WEDNESDAY – THURSDAY – FRIDAY – SATURDAY

Minimum spend £28 (lunch) / £38 (dinner) per head
(max 18 guests per table, multiple tables available)

Duration & Additional Time

Dining time is strictly 1.5 hours per booking.

Please note:

Bookings can accommodate up to 32 guests in total.

NOODLE 夜儿 AND BEER 小面



GROUP DINING MENU

SUNDAY-MONDAY-TUESDAY
£25 (Lunch)/£35(Dinner) per person

WEDNESDAY-THURSDAY-FRIDAY-SATURDAY
£28(Lunch)/£38(Dinner) per person

Welcome nibbles · Sharing starters · Main course · Dessert

Food

NIBBLES 小菜

甜辣烤花生 ROASTED PEANUTS WITH HONEY & SPICED-GLAZED COATING (VG)

彼儿自制泡菜 Pickles (VG)

SHARING STARTER PLATTER

Our small plates are designed for guests to share.
Kindly select 4 from the 6 options

- ☐ 波斯胡椒檸檬海鹽炸櫛瓜絲 CRISPY COURGETTE FRIES
  Courgette Fries with Lemon Pepper & Persian spice (V)
- ☐ 蒜香凉拌茄子 EGGPLANT SALAD
  Garlicky eggplant in hot & sour sauce (V)(LG)
- ☐ 狼牙土豆 LANG-YA TU DOU
  Potato, coriander, spring onions, pickled veggies, chilli sauce (V)(LG)
- ☐ 抄手 CHOO-SHOU
  Sichuan dumplings w/minced pork and lotus root filling
- ☐ 彼儿小小酥 N&B CHICKEN BITES
  Fried chicken bites coated in cornmeal and mixed spice powders
- ☐ 彼兒口水雞
  MOUTH WATERING CHICKEN
  Sichuan Chicken salad in red chilli oil peanut (LG)

LG Low gluten **V** Vegan **VG** Pickles Contains peanut sauce Peanuts can be removed

蝦蝦麵
XIA-XIA MIAN
Noodles with king prawns prawns, fish balls,tofu, bok choy,coriander

彼兒仁當咖喱椰漿牛肉 (可選寬麵/米飯)
N&B BEEF RENDANG (CHOICE OF BLANKET NOODLES / RICE)
Tender beef cuts, slow-cooked for hours in a blend of spices and herbs,unveiling the rich depth of a traditional rendang. beef, Coconut cream,Shredded coconut, Curry powder, Chili powder, Cuminpowder, Spring onion.

雜醬面
ZA-JIANG MIAN
Wheat noodles, minced pork, cabbage, Spring onions, pickled greens, peanuts, chilli sauce

黃油味增拌面
MISO & BUTTER DRY NOODLE
Hand-made thick noodles, chickpea miso, szechuan burnt butter, caramelized cabbage(V)

巨無霸牛肋排油潑麵 (可供兩人分享)
SUPER KING BRAISED BEEFRIBS WITH BLANKET NOODLES (For two persons to share only)

GLUTEN FREE OPTION:

醬油炒飯
JIANG-YOU CHAO FAN
Fried rice, sweet corns,egg,spring onions (spam ham/ chicken/ vegan)(VG)

牛肉麻婆豆腐飯
MA-PO TOFU W/ MINCED BEEF FLANK RICE.
Stir fried Ma-Po bean curd with chilli and beef fank (vegan option available) (VG)

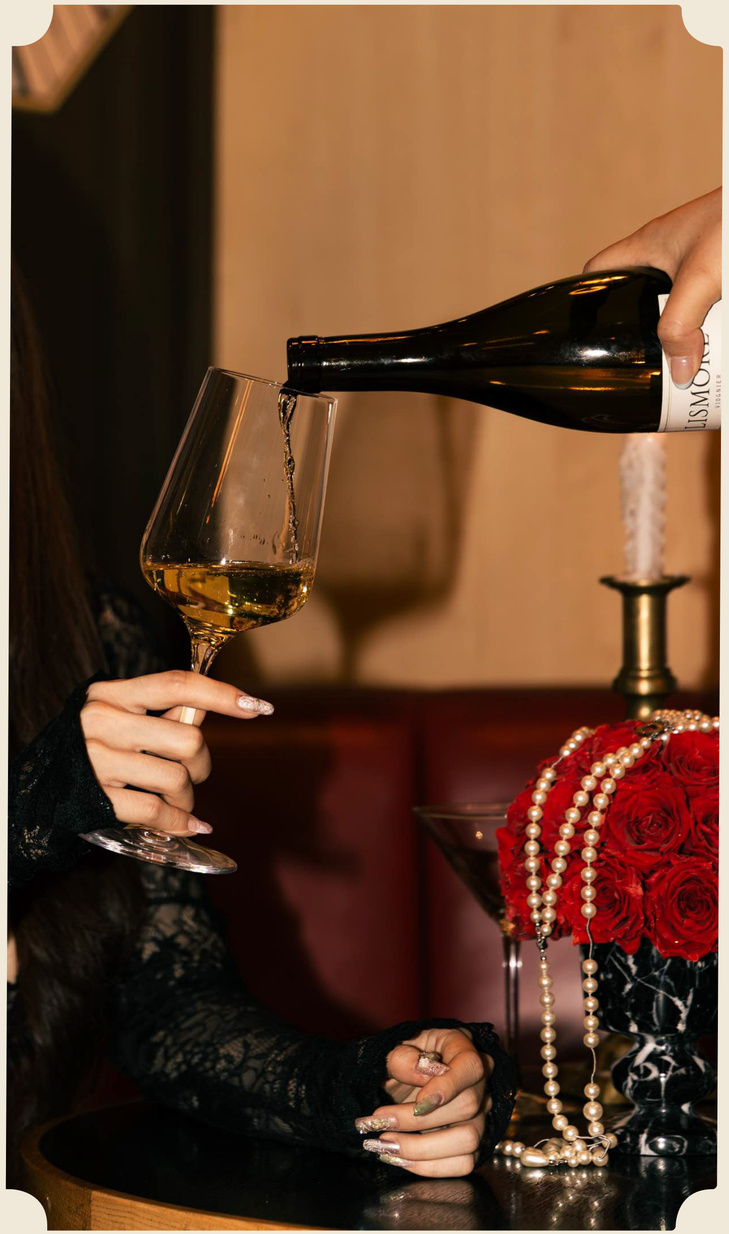
Desserts

Optional dessert course · +£5 per person

芒果西米露 MANGO PEARL SAGO (V)

紅糖糍粑 DEEP-FRIED STICKY RICE CAKE
served with brown sugar (2pc) (vg)

FOOD ALLERGIES AND INTOLERANCES
Please inform us of any allergies before ordering. We will do our best to accommodate your dietary needs. Please note that peanuts are used in many of our dishes, and we are unable to guarantee a completely peanut-free environment







· PRIVATE HIRE ·

NOODLE AND 彼儿小面 BEER


NOODLE
AND BEER

SPITALFIELDS PRIVATE HIRE PRICING

HALF HIRE
Exclusive use of one dedicated section of the restaurant.
Up to **31** seated guests

FULL HIRE
Exclusive use of the entire Spitalfields restaurant.
Up to **62** seated guests

DRINKS RECEPTION & CANAPÉS

Sunday – Tuesday
Half Hire · from £1,700 | Full Hire · from £3,500

Wednesday – Saturday
Half Hire · from £2,200 | Full Hire · from £4,500

DRINKS RECEPTION & SEATED DINING

Sunday – Tuesday
Half Hire · from £2,000 Full Hire · from £3,800

Wednesday – Saturday
Half Hire · from £2,500 Full Hire · from £4,800

Private hire rates include a venue hire fee and a minimum food & drink spend.

Duration & Additional Time

Standard Booking:
Based on 2 hours per slot.

Additional Time:
from £600 per hour,
subject to availability and agreed in advance

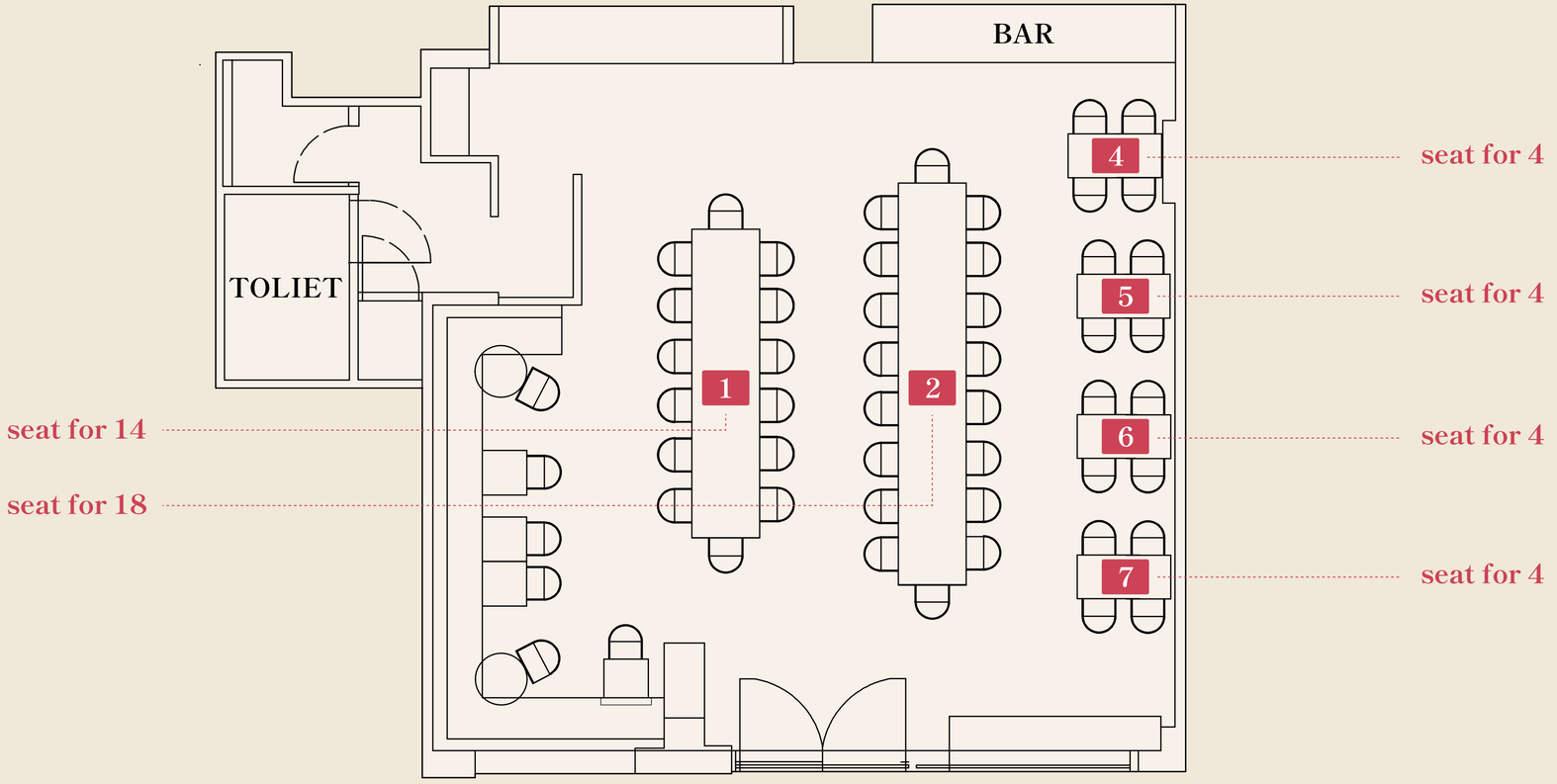
NOODLE 饺儿 AND BEER 小面



· THE DETAILS ·

NOODLE AND 彼儿小面 BEER

· FLOOR PLAN ·


BAR
TOLIET
1
2
4
5
6
7
seat for 14
seat for 18
seat for 4
seat for 4
seat for 4
seat for 4

GROUP DINING AND PRIVATE HIRE ENQUIRIES

For enquiries, further information, and to book your group booking, please contact our team:

Email: **INFO@NOODLEANDBEER.COM**
[www.noodleandbeer.com]
(https://www.noodleandbeer.com)

BOOKING POLICY

Noodle & Beer is committed to providing warm and attentive service.

Please inform us of any dietary requirements in advance.
(Note: many dishes contain peanuts and we cannot guarantee a completely peanut-free environment.)

A discretionary 15% service charge applies to all private hire.-
Prices include VAT.

CANCELLATION POLICY

- May be cancelled up to one week prior to the event.
- All charges, including the quoted minimum spend, must be settled in full one week before the event date.

NOODLE AND 彼儿小面 BEER


NOODLE 彼儿
小面 AND BEER