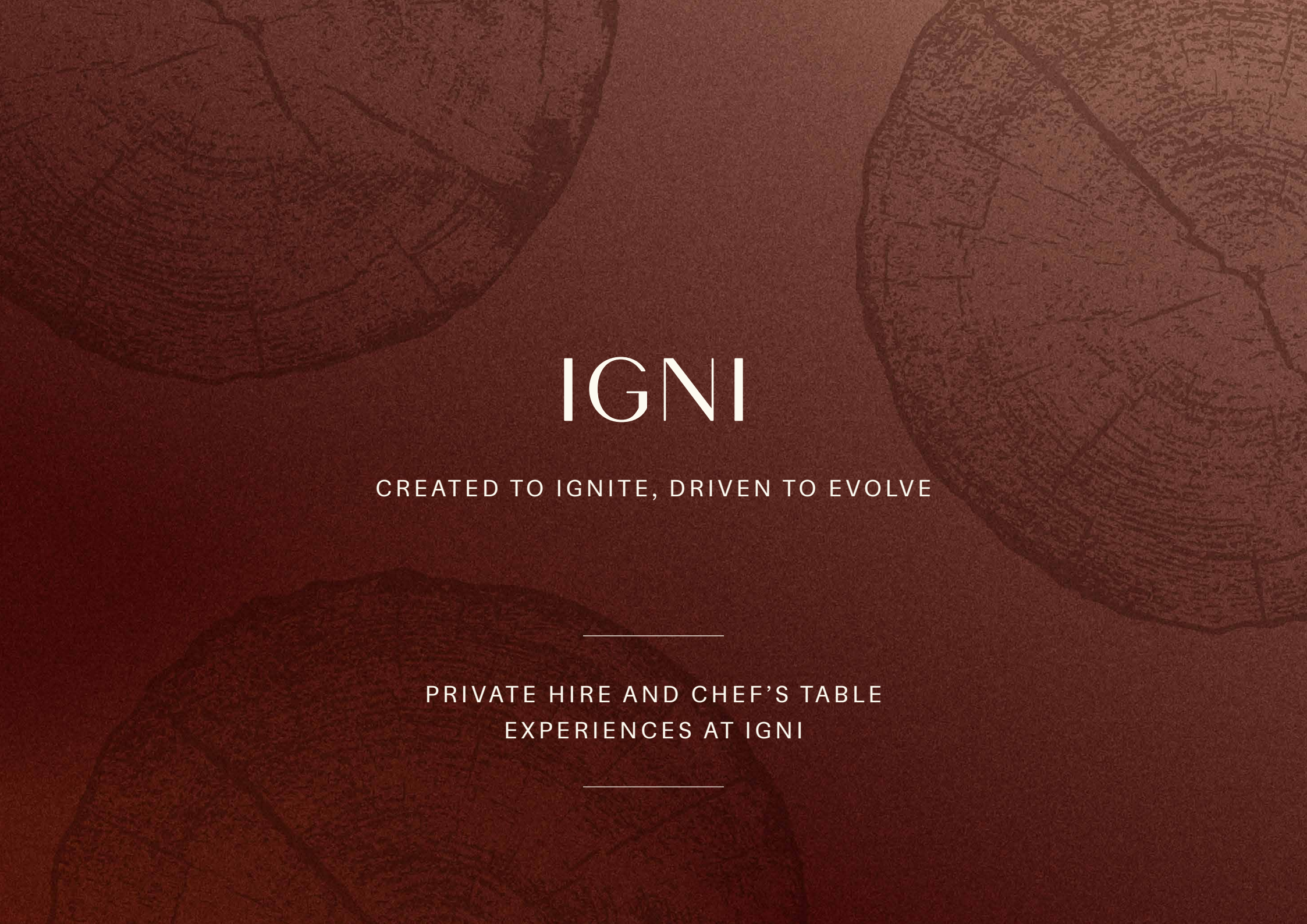




IGNI

CREATED TO IGNITE, DRIVEN TO EVOLVE

PRIVATE HIRE AND CHEF'S TABLE
EXPERIENCES AT IGNI





FIRE-DINING AT IGNI

At IGNI in the heart of Mayfair, private dining and bespoke events are brought to life through elegant fire-led cooking, warm hospitality, and beautifully designed spaces made for memorable occasions.

Whether you are planning an intimate celebration, corporate dinner, brand event, or exclusive gathering, IGNI offers a distinctive fire-dining experience in one of London's most sought-after locations.

Led by General Manager Gaëlle Dubois and Executive Chef Theo Clench, the team curates tailored experiences that combine exceptional seasonal menus, a focus on seafood with seamless service, creating events that feel both refined and personal.

At the centre of the restaurant is IGNI's signature wood-fired grill, where flame and smoke enhance the freshest seasonal ingredients, delivering bold, elegant flavours that leave a lasting impression on guests. From sophisticated seated dinners to lively receptions and celebratory occasions, every event at IGNI is designed with care and attention to detail.

IGNI offers a range of flexible private hire options, including exclusive use of the main restaurant for larger gatherings, alongside the intimate 10-seat Chef's Table for immersive dining experiences and special occasions. IGNI is the perfect spot to host unforgettable private events in a setting that feels both contemporary and welcoming.



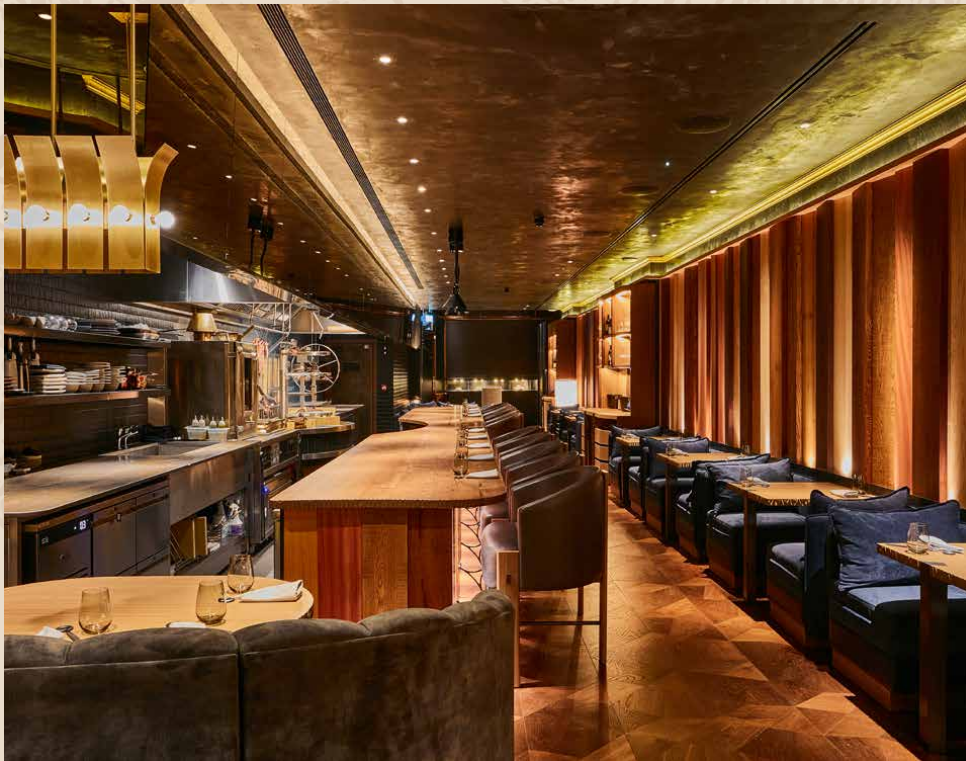
**Sample Dishes*



For larger celebrations and events, IGNI is available for you to hire exclusively, where our team can personally curate your experience. With attentive service and an intimate atmosphere, we ensure that every moment is unforgettable for you and your guests.

MAIN RESTAURANT:
SEATS UP TO 34 GUESTS.







IGNI WINE & DRINKS

Enhancing each menu is a carefully curated wine programme. Guided by Head Sommelier Alessio Ragusini, IGNI is proud to offer an exceptional collection of ex-château First Growths and Grand Crus, with a particular focus on renowned French Estates such as Méo-Camuzet, Georges Mugneret-Gibourg, and Château Latour. IGNI presents the rare opportunity for guests to enjoy complete verticals of mature Monte Bello vintages, sourced directly from the producer's cellar.

For the curious explorer, the list extends beyond the classic regions to showcase distinctive wines from lesser-known corners of the wine world. These bottles offer compelling expressions of place and character, rewarding those eager to discover something unexpected.

Our drinks menu is a celebration of craftsmanship as much as taste, curated to reflect the elegance and sophistication of IGNI's Mayfair setting. At its heart sits an exceptional wine collection, accompanied by expertly composed cocktails, premium spirits, refined beers, and a considered selection of low- and no-ABV serves — each chosen with the same attention to detail that defines the kitchen.





THE IGNI CHEF'S TABLE

A 10-SEATER CHEF'S TABLE, WHERE THE IGNI CHEFS ARE YOUR HOSTS.

Nestled beneath our Mayfair restaurant is a private dining room designed to feel like the ultimate departure from busy London life. IGNI offers private dining in Mayfair for dinner that blends intimacy with culinary theatre.

A carte blanche created by Chef Theo and his team, who will guide you through each course, sharing the inspiration behind the menu, the seasonality of the ingredients, the techniques that shape each dish and the thinking behind every flavour.

This is your opportunity to experience IGNI a little closer, to step behind the plate and gain a deeper insight into Chef Theo's culinary approach, experience and culinary craft.





Monday to Saturday, the cosy space beneath IGNI is your private dining room available to book for exclusive gatherings. From milestone celebrations to corporate dining and brand activations, the versatility of our Mayfair private dining room pairs with our exceptional tasting menus and wine programme to create a memorable occasion in the heart of London.

IGNI CHEF'S TABLE:
SEATS UP TO 10 GUESTS







**Sample Dishes*



CONTACT

020 3327 3690

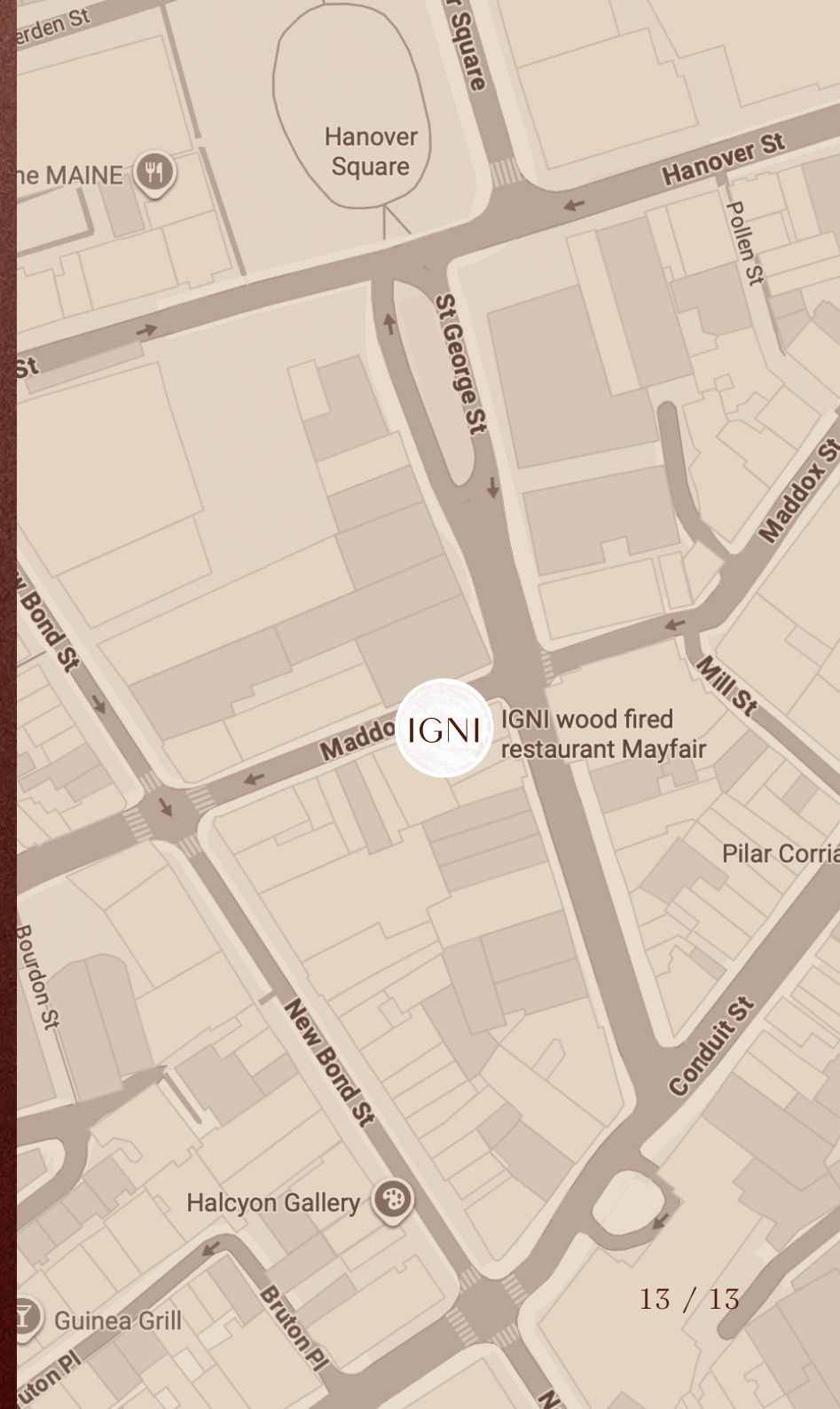
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