



SET MENUS

PRE-ORDER FOR
GROUPS OF 20 OR MORE

SET MENU ¹

£28 Per head

Starters

Sweet Potato, Cavalo Nero &
Chickpea Soup
w/ Parmesan, chilli & basil

Smoked Trout & Artichoke Pate
w/ Rye crisps

Grilled Chicken Skewer
w/ Turmeric marinade & yoghurt

Mains

Chicken Schnitzel
w/ House made remoulade & watercress

Steamed Mussels Mariniere
w/ Warm Sourdough bread

Roast Butternut Squash Curry (v)
w/ Sticky short grain brown rice,
coriander & toasted coconut

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Add a Side for the Table

Garlic Greens 4

'Home Fries' 4

Mixed Leaf Salad 4

Truffle Macaroni Cheese 4

Chilli Lemon Guacamole Salad 4.5

Fries & Paprika Aioli 3.5

Puds

White & Dark Chocolate Mousse
w/ Pistachio crumbs

Fruit Salad (v)
Poached pear, fig, blackberry, apple,
grapefruit, grapes & passionfruit

Coconut Chia Pudding (v)
w/ Poached pear & coconut yoghurt

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Add a Cheese Course

One type of cheese 4

Selection of three/five 11/15



SET MENU 2

£36 Per head

Starters

Sweet Potato, Cavalo Nero &
Chickpea Soup
w/ Parmesan, chilli & basil

Spicy Crab Cakes
w/ Sweet chilli crème fraiche

Sticky Brisket Taco
w/ Smokey paprika aioli

Mains

Pan Fry Cod
w/ Creamy Leek, lentil & runner beans

Shepherd's Pie
w/ Mint, peas & crushed
new potato topping

Beetroot & Barley Risotto (v)
w/ Horseradish crème fraiche

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Add a Side for the Table

Garlic Greens 4

'Home Fries' 4

Mixed Leaf Salad 4

Truffle Macaroni Cheese 4

Chilli Lemon Guacamole Salad 4.5

Fries & Paprika Aioli 3.5

Puds

Blackberry Posset
w/ Mascarpone cream

Baked Apple Pot Pie
w/ Warm vanilla custard

Fig Cheesecake
w/ Poached Fig & brioche crumb

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Add a Cheese Course

One type of cheese 4

Selection of three/five 11/15



SET MENU ³

2 Courses £22

3 Courses £25

Sharing Starters

1 board serves 4 guests

Skewer Board

Chicken, Lemon, Coriander & Turmeric Skewers Or Grilled Miso Sea Bass Skewers Served w/ Pita Bread & Dipping Sauce

Seafood Board

Spicy Crab Cakes, Crispy Peppered Squid, Smoked Trout & Artichoke Pate & Steamed Mussels w/ Cob Loaf.

Charcuterie Board

Selection Of Cured Meats, Housemade Roast Ham w/ Relish & Artisan Bread

Veggie Board

Pea Hummus, Baba Ganoush Caponata & Quinoa & Smokey Aubergine Falafels w/ Whole Baby Radish & Artisan Bread

Mains

House Burger & Fries

w/your choice of Cornish Yarg cheddar or blue cheese, dry aged streaky bacon & housemade burger sauce

Warm Halloumi & Courgette Burger & Fries

w/basil & yoghurt tzatziki

Steamed Mussels Marinieres & Warm Sourdough

w/cream, garlic, white wine & parsley

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Add a Side for the Table

Garlic Greens 4

'Home Fries' 4

Mixed Leaf Salad 4

Truffle Macaroni Cheese 4

Chilli Lemon Guacamole Salad 4.5

Fries & Paprika Aioli 3.5

Puds

Sharing Board

Selection of miniature Fruit Skewers, Fig Cheesecake, White & Dark Chocolate Mousse



ROTISSERIE CHICKEN FEASTING

Available at No.197
and No.29 only

Serves 4 £85

Sharing Starters

Choose 1 Board

Skewer Board

Chicken, Lemon, Coriander & Turmeric Skewers Or Grilled Miso Sea Bass Skewers Served w/ Pita Bread & Dipping Sauce

Seafood Board

Spicy Crab Cakes, Crispy Peppered Squid, Smoked Trout & Artichoke Pate & Steamed Mussels w/ Cob Loaf.

Charcuterie Board

Selection Of Cured Meats, Housemade Roast Ham w/ Relish & Artisan Bread

Veggie Board

Pea Hummus, Baba Ganoush Caponata & Quinoa & Smokey Aubergine Falafels w/ Whole Baby Radish & Artisan Bread

Mains

Whole Rotisserie Chicken

w/ House Salad and two portions of and aïoil.

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Add a Side for the Table

Garlic Greens 4

'Home Fries' 4

Mixed Leaf Salad 4

Truffle Macaroni Cheese 4

Chilli Lemon Guacamole Salad 4.5

Fries & Paprika Aioli 3.5

Puds

Sharing Board

Selection of miniature Fruit Skewers, Fig Cheesecake, White & Dark Chocolate Mousse



BRUNCH FEASTS

Feasts are served with our delicious House Lemonades.

Dishes served family style for you all to enjoy – the perfect way to get a bit of everything.

Bloody Mary/Jug £36
Bloody Maria/Jug £36

Feast 1

£16 Per head

Rack of Sourdough Toast
w/ Butter, seasonal jam & house made lemon curd

Stacks of Coconut Pancakes
w/ Caramelised banana & coconut yoghurt

Fruit Salad
Poached pear, fig, blackberry, apple, grapefruit, grapes & passionfruit

Homemade Granola
w/ Organic farm yoghurt, poached pear, fig, blackberry, apple, grapefruit & passionfruit

Crushed Avocado & Feta
w/ Chilli oil

Feast 2

£20 Per head

Rack of Sourdough Toast
w/ Butter, seasonal jam & house made lemon curd

Stacks of Coconut Pancakes
w/ Caramelised banana & coconut yoghurt

Fruit Salad
Poached pear, fig, blackberry, apple, grapefruit, grapes & passionfruit

Rashers of Streaky Bacon

Organic Scrambled Eggs

Crushed Avocado & Feta
w/ Chilli oil



DRINKS PACKAGES

Wine 1 £75

Les Vignes Grenache Merlot 2 bottles
Long Beach Chenin Blanc 2 bottles

Wine 2 £95

La Croix Vermentino Sauvignon Blanc 2 bottles
Montes Merlot 2 bottles

Wine 3 £110

'Jadix' Picpoul de Pinet 2 bottles
Castillo Viento, Rioja Crianza 2 bottles

Peroni £80

20 bottles of Peroni

Prosecco £110

4 Bottles of Ca'di Prosecco

Craft Beer Offering £55

10 Five Points Pale

Cocktails

Serves 5 - 6

Dark 'n' Stormy £36

Elderflower & Early Grey Fizz £36

Plum Collins £38

Gooseberry Smash £36





Nº 11
PIMLICO
ROAD

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Nº 32
The Old
Town

no32theoldtown.co.uk

Nº 1a
Duke
St.

no1adukestreet.co.uk

Nº 197
CHISWICK
FIRE
STATION

no197chiswickfirestation.co.uk

Nº 29
POWER
STATION
WEST

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