



SET MENUS

PRE-ORDER FOR
GROUPS OF 16 OR MORE

MENU ¹

£28 Per head

Starters

Pea Soup

w/Pea shoots, dukkah and truffle oil

Edamame Hummus Dip

w/Warm paratha bread and hazelnut dukkah

Slow Cooked Beef Taco

w/Pickled cucumber, blue cheese, spring onion and chilli

Mains

Tarragon & Lemon Flat

Iron Chicken

w/Crushed herb potato

Steamed Mussels

w/Cornish Orchard Cider, cream, garlic & chives

w/Warm sourdough bread

Roast Cauliflower, Wonky

Aubergine & Coconut Curry (v)

w/ Daal, caramelised onion, yoghurt and flat bread

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Add a side for the table

Garlic green beans 4

Crushed potato 4

Mixed leaf salad 4

Truffle cauliflower macaroni cheese 4

Chilli lemon guacamole salad 4.5

Skin-on fries & paprika 3.5

Puds

White Chocolate Mousse

w/Berry compote, coffee and cocoa crumb

Fruit Salad (v)

Poached rhubarb, pineapple, apple, grapefruit, grapes, raspberry mint and passionfruit

Coconut Chia Pudding (v)

w/Poached rhubarb and coconut yoghurt

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Add a cheese course

One type of cheese 4

Selection of three/five 11/15



MENU ²

£36 Per head

Starters

Pea Soup
w/ Pea shoots, dukkah and
truffle oil

**Sweet Potato, Lime &
Coconut Fish Cake**
w/ Coconut yoghurt

**Grilled Buttermilk
Chicken Skewers**
w/ Pickled jalapeño, cucumber,
mixed leaf and gochujang dressing

Mains

Grilled Sea Bass & Chips
w/ Pea hummus, watercress
and crème fraîche tartar

Herdwick Lamb Shepherd's Pie
w/ Crushed minted new
potato and mixed leaf

House Salad (v)
w/ Herbed buckwheat, edamame,
roast cumin cauliflower, lime
pickled cucumber, radish,
beets and miso dressing

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Add a side for the table
Garlic green beans 4
Crushed potato 4
Mixed leaf salad 4
Truffle cauliflower macaroni cheese 4
Chilli lemon guacamole salad 4.5
Skin-on fries & paprika 3.5

Puds

Rotisserie Pineapple
w/ Coconut sorbet and chilli syrup

Fresh Raspberry & Almond Tart
w/ Crème fraîche

Rhubarb & Apple Crumble
w/ Vanilla custard

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Add a cheese course
One type of cheese 4
Selection of three/five 11/15



MENU ³

2 Courses £22

3 Courses £25

Sharing Starters

Choose 2 boards

Skewer Board

Buttermilk chicken skewers
or grilled miso sea bass skewers
w/ Paratha bread & dipping sauce

Seafood Board

Coconut fish cakes, crispy fennel
squid, trout ceviche & steamed
mussels w/ artisan bread.

Charcuterie Board

Selection of cured meats, house-made
roast ham w/ relish and artisan bread

Veggie Board (v)

Pea hummus, baba ganoush,
caponata and smokey aubergine
falafels, pea & mint arancini,
coronation potato fritters w/ whole
baby radish & artisan bread

Mains

House Burger & Fries

w/ Your choice of Cornish Yarg cheddar
or blue cheese, dry aged streaky
bacon & house-made burger sauce

Halloumi & Crushed Avocado

Burger & Skin-on Fries (v)

w/ Basil, coriander, garlic
yoghurt and rocket

Steamed Mussels

w/ Cornish Orchard Cider,
cream, garlic & chives
w/ Warm sourdough bread

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Add a side for the table

Garlic green beans 4

Crushed potato 4

Mixed leaf salad 4

Truffle cauliflower macaroni cheese 4

Chilli lemon guacamole salad 4.5

Skin-on fries & paprika 3.5

Puds

Sharing Pudding Board (v)

Mini rhubarb & apple crumble,
raspberry & almond tart & white
chocolate mousse

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Add a cheese course

One type of cheese 4

Selection of three/five 11/15



ROTISSERIE CHICKEN FEASTING MENU

Serves 4 £85

Sharing Starters

Choose 1 board for every 4 guests

Skewer Board

Buttermilk chicken skewers
or grilled miso sea bass skewers
w/ Paratha bread & dipping sauce

Seafood Board

Coconut fish cakes, crispy fennel
squid, trout ceviche & steamed
mussels w/ artisan bread.

Charcuterie Board

Selection of cured meats, house-made
roast ham w/ relish and artisan bread

Veggie Board (v)

Pea hummus, baba ganoush,
caponata and smokey aubergine
falafels, pea & mint arancini,
coronation potato fritters w/ whole
baby radish & artisan bread

Mains

Whole Rotisserie Chicken

w/ house salad and two portions of
skin-on fries and paprika aioli.

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Add a side for the table

Garlic green beans 4

Crushed potato 4

Mixed leaf salad 4

Truffle cauliflower macaroni cheese 4

Chilli lemon guacamole salad 4.5

Skin-on fries & paprika aioli 3.5

Puds

Sharing Pudding Board (v)

Mini rhubarb & apple crumble,
raspberry & almond tart & white
chocolate mousse

–

Add a cheese course

One type of cheese 4

Selection of three/five 11/15



BRUNCH FEASTS

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

Drinks

Choose a jug of house-made lemonade from the following four recipes:

Rhubarb & Ginger

Pink Grapefruit & Ginger

Raspberry & Mint

Elderflower & Cucumber

Jug £16 – serves 5-6 people

Opt for something slightly stronger with the following:

Bloody Maria Jug £39

Bloody Mary Jug £39

Dark N Stormy Jug £39

Earl Grey & Elderflower Fizz Jug £39

Rhubarb Bellini Carafe £40

Peach Bellini Carafe £40

Feast 1

£19 per head

Rack of Sourdough Toast (v)

w/ Butter, seasonal jam & house-made lemon curd

Ricotta Pancakes (v)

w/ Poached rhubarb, orange crème fraîche and lavender caramel

Fruit Salad (v)

Poached rhubarb, rotisserie pineapple, apple, grapefruit, grapes, raspberry, mint and passionfruit

Homemade Granola (v)

w/ Organic farm yoghurt

Crushed Avocado & Feta (v)

w/ Chilli oil

Feast 2

£24 Per head

Rack of Sourdough Toast (v)

w/ Butter, seasonal jam & house-made lemon curd

Ricotta Pancakes (v)

w/ Poached rhubarb, orange crème fraîche and lavender caramel

Fruit Salad (v)

Poached rhubarb, rotisserie pineapple, apple, grapefruit, grapes, raspberry, mint and passionfruit

Rashers of Streaky Bacon

Organic Scrambled Eggs

Crushed Avocado & Feta (v)

w/ Chilli oil



DRINKS PACKAGES

Wine 1 £80

Les Vignes Grenache Merlot
2 bottles

Long Beach Chenin Blanc
2 bottles

Wine 2 £90

Ochagavia Sauvignon Blanc
2 bottles

Nero d'Avola
2 bottles

Wine 3 £120

'Jadix' Picpoul de Pinet
2 bottles

Florencia Malbec
2 bottles

Bubbles

Ca di'Alte Prosecco £62
Magnum

Ca di'Alte Prosecco £124
4 Bottles

Rosé

Domaine Montrose 2018 £50
Magnum

Peroni £85

20 bottles

Craft Beer* £55

Five Points Pale Ale
10 bottles

Bellini by the Carafe

Rhubarb £40

Serves 6

Peach £40

Serves 6

Cocktail Packages

Serves 10

Crystal Clear Daiquiri £80

Takamaka White Rum, Supasawa,
Sugar

Rhubarb Negroni £100

Chase Rhubarb Gin, Campari,
Cocchi Americano

Twinkle £85

House-made prosecco &
elderflower cordial & Ketel One
vodka

**Not available at No.32 The Old Town*





Nº 11
PIMLICO
ROAD

no11pimlicoroad.co.uk

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

no29powerstationwest.co.uk

601 QUEEN'S RD

601queensrd.co.uk

Nº 17
DICKENS
YARD

no17dickensyard.co.uk