

PUB IN THE PARK

HOSTED BY
TOM KERRIDGE
SIMON RIMMER
ANDI OLIVER

ACTIVITIES

COCKTAIL MASTERCLASSES

Our mates, London Essence are putting on a series of cocktail masterclasses! Join them to learn how to take your Spritz to the next level with new recipes – perfect for the last days of summer! Each ticket includes 2 refreshing cocktails – what's not to like?!

CUP POLICY

We are delighted to introduce our Pub in the Park Reusable Cup Scheme!

We have teamed up with The ONE Planet ONE Chance to provide the UK's only carbon-neutral reusable cup system.

We understand now more than ever the importance of being more sustainable.

By introducing our new cup scheme, we aim to stop over 250 tons of single use plastic going to the waste stream; - that's around the weight of a blue whale or 40 elephants!

Join us in taking a step forward in the right direction with being more sustainable. All you need to do are these four simple things:

1. BUY YOUR DRINK
2. ENJOY YOUR DRINK
3. RETURN YOUR CUP TO THE BAR OR PLACE INTO ONE OF THE PURPLE ONE CUP BINS

4. DON'T TAKE YOUR CUP HOME
- It's as easy as that!



KIDS' ENTERTAINMENT

We have some fantastic kid entertainment that'll keep the little ones busy!

BIG WHEEL

Fancy a birds-eye view of all the action? We've teamed up with Great British Funfairs to bring you the best view in the house, courtesy of their epic Big Wheel! Make sure you add a trip to the top of the festival to your visit.

JUNKFISH

Experts in providing festival fun for kids, Junkfish, are hosting our epic kids area!

They are bringing a whole heap of activities, that are designed to be super colourful, fun and inclusive. Including a wide range of Make and take crafts, Lego station & Playdough café, Circus toys, Giant garden games and the amazing recycled Junk ball run – there is lots for the little ones to do!

BOOK SIGNINGS & MERCH

Get your favourite cookbook signed by a celeb chef and check out our newest line of merch at our Merchandise Store! Book signings will take place next to the Chef Demo Stage.



FRIDAY EVENING, 17 JUNE

19:55 – 20:15 James Golding
20:30 – 20:50 Owen Morgan
20:55 – 21:15 Simon Rimmer

SAT AFTERNOON, 18 JUNE

13:35 – 13:55 Owen Morgan
14:15 – 14:35 Tom Kerridge
14:45 – 15:05 Atul Kochhar

SAT EVENING, 18 JUNE

19:55 – 20:15 Atul Kochhar
20:55 – 21:15 Tom Kerridge

SUNDAY, 19 JUNE

13:55 – 14:15 Cyrus Todiwala
15:05 – 15:25 Claire Thomson
17:20 – 17:30 Andy Clarke

FRIDAY EVENING, 17 JUNE

MIELE CHEF DEMO STAGE

18:30 – 18:50 Stephen Terry – The Hardwick
19:30 – 19:50 James Golding – The Pig
20:30 – 20:50 Simon Rimmer

LIVE MUSIC

19:20 – 19:50 Matt Kent & Livy Lester
20:20 – 21:05 Toploader
21:30 – 22:30 Faithless (DJ SET)

THE FIREPIT

18:55 – 19:25 Chris 'Chops' Taylor
19:55 – 20:25 Owen Morgan – Bar 44
21:00 – 21:30 Love Logs X Chris 'Chop' Taylor
Pizza Masterclass

SATURDAY EVENING, 18 JUNE

MIELE CHEF DEMO STAGE

18:30 – 18:50 Nick Deverell Smith – The Churchill Arms
19:30 – 19:50 Atul Kochhar
20:30 – 20:50 Tom Kerridge

LIVE MUSIC

19:00 – 19:30 Two weeks in Nashville
20:10 – 20:55 Brand New Heavies
21:30 – 22:30 Supergrass

THE FIREPIT

18:55 – 19:25 Barbara Wakefield – Weber Grillmaster
20:00 – 20:20 Steve Horrell – Roth Bar & Grill
21:00 – 21:30 Chris 'Chops' Taylor

SATURDAY AFTERNOON, 18 JUNE

MIELE CHEF DEMO STAGE

12:00 – 12:20 Noya Pawlyn – Noya's Kitchen
13:10 – 13:30 Owen Morgan – Bar 44
14:20 – 14:40 Atul Kochhar

LIVE MUSIC

13:00 – 13:30 Dolly Mavies
14:10 – 14:55 Aswad
15:30 – 16:30 Melanie C

THE FIREPIT

12:30 – 13:00 Chris 'Chops' Taylor
13:40 – 14:10 Tom Kerridge
15:00 – 15:30 Jon Claro – Robun

LAZY SUNDAY, 19 JUNE

MIELE CHEF DEMO STAGE

13:30 – 13:50 Cyrus Todiwala – Café Spice Namaste
14:40 – 15:00 Claire Thomson '5 o'clock apron'
15:50 – 16:10 Andi Oliver
17:00 – 17:20 Andy Clarke Cocktails

LIVE MUSIC

14:30 – 15:00 Leon Tillbrook
15:30 – 16:15 Coldplace
16:30 – 17:30 Norman Jay
18:00 – 19:00 Natalie Imbruglia

THE FIREPIT

14:00 – 14:30 Nick Deverell Smith – The Churchill Arms
15:10 – 15:40 Chris 'Chops' Taylor
16:20 – 16:50 Steve Horrell – Roth Bar & Grill

PUB IN THE PARK

ROYAL VICTORIA PARK, BATH
17–19 JUNE 2022



FESTIVAL
GUIDE

AWARD-WINNING PUBS, CHART-TOPPING MUSIC,
UK'S BEST CHEFS, DELICIOUS FOOD & FAMILY FUN

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LINE-UP SUBJECT TO CHANGE

MENUS

The Hand and Flowers

- Crispy Turkey Burger, Served on a Brioche Bun with Burger Sauce, Gherkin and American Cheese
- Steak & Ale Pie, Horseradish Creamed Spinach & Malt Vinegar Gravy
- Deep Fried Crispy Squid, Lemon, Gherkin & Garlic Mayonnaise
- Boston Bean & Cheddar Pie, Horseradish Creamed Spinach (V)

Roth Bar and Grill

- Somerset Wagyu Reuben, Durslade Farm Wagyu X Salt Beef, Ogleshield, Dorset Pickled Cucumbers, Secret Sauce, Brioche Bun
- The Flat of the Land, Durslade Farm Lamb Asado, Labneh, Chickpea Hummus, Pink Pickled Onions, Flatbread
- Match Do About Cabbage, Brined & Charred Hispi Cabbage, Salsa Matcha, Whipped Homewood Ewes Curd (V) (Can be VE)

Bar 44

- Arroz Mariscos’, Shellfish Bisque Braised Bomba Rice, Queen Scallop, Wild Red Prawn, Crab And Sherry Aioli
- Pringa, Confit Duck & Smoked Morcilla (Black Pudding), Potato Bun, Apple & Fennel Remoulade, Piquillo Ketchup
- Croquetas’, Braised Welsh Ex Dairy Beef Shin Croquetas. Coal Roasted Pepper Sauce, Cured Smoked Cecina Beef, Truffled Manchego
- ‘Queso’, Crispy Torta de Barros Cheese From Extremadura, Marinated Isle of Wight Tomato, Burnt Onion, Dried Cornicabra Olive (V)

Atul Kochhar Restaurants

- Channa Samosa, Spiced Chickpeas, Classic Potato Samosa, Tamarind Drizzle (VE)
- Chicken Tikka Masala Pie, Nation’s Favourite Tikka Masala, Mash, Berry Chutney
- Atul’s Tandoori Fried Chicken, Crisp Fried Chicken with Tandoori Spices & Pickle Mayonnaise, Mustard Cress (GF)
- Malabar Meen Kari, Spiced Fish Curry with Tomato & Coconut, Basmati Rice (GF)

The Hardwick

- Fried Corned Beef Hash, Skinny Fries, Pickled Jalapeño Peppers & Nacho Cheese Sauce
- Deep Fried Chicken & Chorizo Tortilla Wrap, Spanish La Mancha Cheese, Aioli & Patatas Bravas
- Tomato Arancini, Rocket, Mozzarella & Pesto (V)
- Tomato Arancini, Tofu & Chargrilled Courgette, Plant Based Pesto & Rocket (VE)

The Churchill Arms

- Churchill Lobster Arancini
- Barry’s Hoisin Chicken Wings
- Lentil, Chickpea and Butternut Squash Dhal (VE)
- Hawkstone Lager Pork Slider

The Star Inn

- Sole Goujon Taco, Scarborough Fair “Salad”, Kipper Taramasalata and Seaweed Scraps
- Spiced K.F.P, Kentucky Fried Pheasant, Sriracha’ Slaw, Hendersons Hot Wing Sauce, Toasted Sesame
- Curried Cauliflower “Wings”, Kedgerree Ketchup, Sweet ‘n’ Sour Raisins, Toasted Almonds (VE)

Café Spice Namasté

- Kale Onion & Spinach Bhajjia, Onion Bhajjia or Pakora the most popular of Indian vegan street snacks, with a British addition of spinach and kale. Tamarind sauce with puréed dates (VE)
- Paneer Spring Rolls, The Hakka Take on Indian whey cheese, tossed with vegetables, crisp-fried, served with a garlic & tomato hot garlic sauce (V)
- Ginger Chilli Garlic Prawn Fritters With Egg Fried Rice, Fritters of prawns chopped with garlic chilli and ginger, in a garlic and ginger sauce with Soy & served with a vegetable and egg fried rice
- Parsee Lamb Burger, Patty of Lamb minced with fresh herbs & spices. Served in a bun with a mildly spiced tomato sauce flavoured with cassia bark

Buffalo Trace X Cadogan Arms

- Crispy Boneless Cornish Lamb Ribs, with Anchovy & Sorrel Yoghurt
- Buttermilk Fried Chicken, Blue Cheese Sauce & Bubbledog’s Hot Sauce

ALL DISHES £7

Due to the external catering environment at Pub in the Park we are unable to guarantee allergen-free food. Meals are produced in the same kitchen as dishes containing other allergens and there is a risk that traces of these allergens could be present.

Allergen key: 1 Celery, 2 Cereals containing gluten, 3 Crustaceans, 4 Eggs, 5 Fish, 6 Lupin, 7 Milk, 8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanuts, 12 Sesame Seeds, 13 Soya, 14 Sulphur Dioxide

Allergen information for each dish can be found on the menu boards at each restaurant.

RESTAURANTS

- R1- THE HAND & FLOWERS
- R2 -ROTH BAR & GRILL
- R3 - CAFÉ SPICE NAMASTE
- R4 -THE STAR INN
- R5 - BAR 44
- R6 - THE CHURCHILL ARMS
- R7 - ATUL KOCHHAR RESTAURANTS
- R8 - THE HARDWICK
- R9 - THE CADOGAN ARMS

BARS

- B1 - GREENE KING
- B2 - LONDON ESSENCE
- B3 - EVERLEAF
- B4 - GREENALL'S
- B5 - SLURP WINE BAR
- B6 - ASPALL CYDER
- B7 - BUFFALO TRACE
- B8 - CHAMPAGNE PIAFF
- B9 - APEROL SPRITZ
- B10 - FREIXNET
- B11 - PIMMS

KEY

- FIRST AID
- BABY CHANGING
- EMERGENCY EXIT

SHOPPING & BARS

Uber Eats Artisan Market

- Amos Owens
- Araxos Foods
- Arcanist Rum
- Aretusa Sicily
- Beckford Rum
- Black Storm Brewery
- Canned Wine Co.
- Chock Shop
- Crazy Bastard Sauces
- Daisy & Bean
- Doughbros
- Faith & Sons
- Fi’s Amazing Brownies
- Friary Drinks
- Gasm Drinks
- GB Cheese
- Great Drams
- Griffin Spirit Co
- Hettie Hen
- Lantic Gin
- Limpopo Biltong
- Locals Own
- Meg’s Cottage
- Moldova Wine
- Norfolk Spirits
- Nunc Living
- Osso Kitchen
- Penrhos Spirits
- Saucy Firefighters
- Spicy Ryes
- Sweet Treats
- Truffle Guys
- Yummy Yank

Lifestyle

- Aperol
- Churros Hermanos
- Cold Start Coffee
- Festival Pride
- Foxy Faces
- Freddie’s Flowers
- Funkin Cocktails
- GB Fudge Co
- Kingdom of Sweets
- Lanx
- Lickety Split
- Milk & More
- Nobl Watr
- Nonna Tonda
- Pampelle
- Pimms
- RBL / Professional Fundraiser
- Slosh Frozen Cocktails
- Southern Counties
- Sweet as a nut Doughnut
- Working for Wildlife

Bars

- Aperol
- Funkin Cocktails
- Pampelle
- Pimms
- Serve it Up

Sponsors

- Aspoll Cyder
- Buffalo Trace
- Champagne Piaff
- Everleaf
- Greenalls
- Greene King
- Kadai
- London Essence
- Meater
- Miele
- Pipers
- Slurp Wine
- Traeger
- Uber Eats
- Weber

Uber Eats Shopping Village

- Aluna
- Butternut Box
- Dollyhotdogs
- Electric Bear Brewing
- Flint & Flame
- Gallery SW3
- Green Chef
- Hello Fresh
- Mother’s Ruin
- Republic of Cats
- Rugby Distillery
- Shawbury Wine
- Uber Eats
- Your Zooki

