

PUB IN THE PARK

HOSTED BY
TOM KERRIDGE
MATT TEBBUTT

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!

THE FLYING SEAGULLS

Head to the kids area during our afternoon sessions, and get your children stuck into The Flying Seagulls awesome array of activities led by a troupe of the silliest and most sought after entertainers on the UK Festival scene.

STARLIGHT

The team from children's charity, Starlight will be bringing some games for the kids to get stuck into. They can enjoy big Jenga, big connect 4, coconut shy and a skipping challenge!

KID'S FOOD

For a bite to eat, head over to Nonno Luigi for artisan pizzas or Cue Point for a kids poutine!

BOOK SIGNINGS & MERCH

Get your favourite cook book signed by our chefs at the Bookshop and check out our newest line of merch at our Merchandise store!



FRIDAY EVENING, 2 SEPT

18:55 – 19:15 Callum Franklin
19:35 – 19:55 Thuy Pham
21:05 – 21:30 Tom Kerridge

SAT AFTERNOON, 3 SEPT

12:25 – 12:45 Jo Pratt
12:25 – 12:45 Andy Clarke
13:35 – 13:55 Maunika Gowardhan
14:45 – 15:05 Atul Kochhar
15:25 – 15:45 Tom Kerridge

SAT EVENING, 3 SEPT

18:40 – 19:00 Sophie Ellis-Bextor & Richard Jones
20:00 – 20:20 Atul Kochhar
21:05 – 21:25 Tom Kerridge

SUNDAY, 4 SEPT

13:55 – 14:15 Ed Smith
14:35 – 14:55 Dominique Woolf
15:10 – 15:30 Deliciously Ella
15:45 – 16:05 Ben Tish
16:15 – 16:35 Chris Baber
16:55 – 17:15 DJ BBQ
17:25 – 17:45 Matt Tebbutt

FRIDAY EVENING, 2 SEPT

MIELE CHEF DEMO STAGE

18:30 – 18:50 Callum Franklin
19:35 – 19:55 Karan Gokani – Hoppers
20:40 – 21:00 Tom Kerridge

LIVE MUSIC

19:15 – 19:45 Two Weeks in Nashville
20:15 – 21:00 Toploader
21:30 – 22:30 Craig David presents TS5

THE FIREPIT

19:00 – 19:30 Thuy Pham – Little Viet Kitchen
20:00 – 20:30 Josh Moroney & Mursal Saiq – Cue Point
21:05 – 21:35 Shropshire Lad & Andy Clarke

SATURDAY EVENING, 3 SEPT

MIELE CHEF DEMO STAGE

18:20 – 18:40 Sophie Ellis-Bextor & Richard Jones
19:35 – 19:55 Atul Kochhar
20:40 – 21:00 Tom Kerridge

LIVE MUSIC

19:00 – 19:30 Paul Dunton Orchestra
20:00 – 21:00 Sophie Ellis-Bextor
21:30 – 22:30 Faithless (DJ SET)

THE FIREPIT

19:00 – 19:30 Jay Morjaria
20:00 – 20:30 Ivan Tisdall-Downes – Native
21:05 – 21:35 Shropshire Lad & Andy Clarke

SATURDAY AFTERNOON, 3 SEPT

MIELE CHEF DEMO STAGE

12:00 – 12:20 Jo Pratt
13:10 – 13:30 Maunika Gowardhan
14:20 – 14:40 Atul Kochhar

LIVE MUSIC

13:00 – 13:30 The Naked Ra
14:00 – 14:45 Bob Marley Revival
15:30 – 16:30 The Lightning Seeds

THE FIREPIT

12:30 – 13:00 Karan Gokani – Hoppers
13:40 – 14:10 Shropshire Lad & Love Logs Pizza Masterclass
14:50 – 15:20 Tom Kerridge

LAZY SUNDAY, 4 SEPT

MIELE CHEF DEMO STAGE

13:30 – 13:50 Ed Smith – Rocket & Squash
14:10 – 14:30 Dominique Woolf – Winner of Jamie Oliver's cookbook competition
14:45 – 15:05 Ella Mills – Deliciously Ella
15:50 – 16:10 Chris Baber
17:00 – 17:20 Matt Tebbutt

LIVE MUSIC

14:15 – 14:45 Rick Parfitt Jnr
15:15 – 16:15 Huey Morgan (DJ SET)
16:45 – 17:30 The Christians
18:00 – 19:00 Beverley Knight

THE FIREPIT

13:20 – 13:50 Joy Phillips - Kitchen Joy Cookery. Vegan Burger Masterclass
15:10 – 15:40 Ben Tish – Cubitt House
16:20 – 16:50 DJ BBQ
17:30 – 18:00 Shropshire Lad & Andy Clarke

PUB IN THE PARK

CHISWICK HOUSE & GARDENS
2–4 SEPT 2022

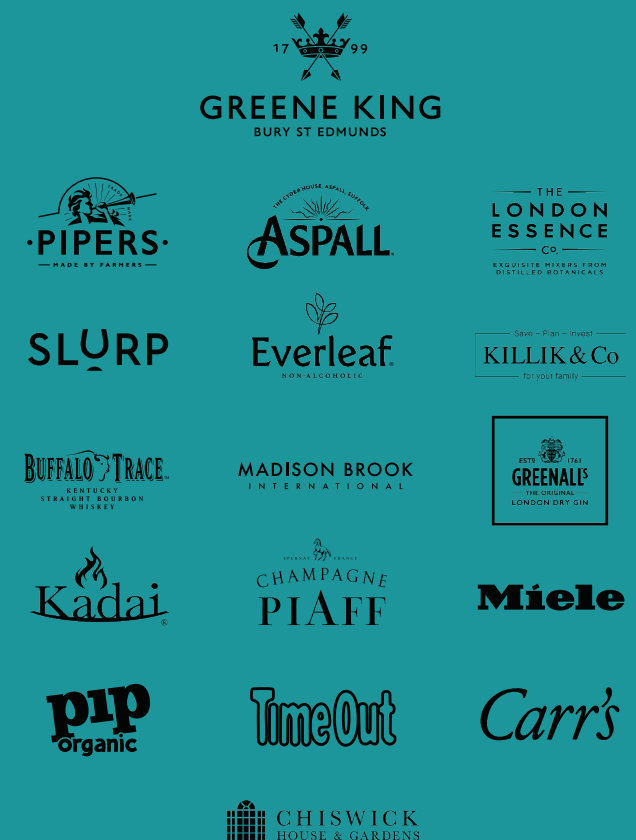


FESTIVAL
GUIDE

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

PUBINTHEPARKUK.COM

PROUDLY SUPPORTED BY



LINE-UP SUBJECT TO CHANGE

MENUS

The Hand and Flowers

Pork Belly & Smoked Cod's Roe Taco, Apple Ketchup,
Crackling & Pickled Red Onion
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)

Rick Stein

Fish Taco From Baja Calafornia, Deep fried fish pieces in batter, baby gem, tomato,
red onion & jalapeno pepper salsa, Cholula sauce & soured cream
Salt & Pepper Prawns, Watercress & cucumber salad, soy & sesame dressing (GF)
Egg Roast on the Road to Thankaddy, Roasted Egg Curry served with a Chapati (V)

Hoppers

Mutton Rolls & Lankan Ketchup, Sri Lanka's favourite 'short eat'. Crisp Roll, Stuffed with
Curried Mutton & Potatoes, Lankan Spiced Ketchup
Black Pork Curry Sausage & Masala Mash, Inspired by Colombo's Black Pork Curry,
Homemade Pork Sausages, Tamarind & Ginger Sauce, Garlic & Chilli Mash
Beef Shin Varuval + Roti, Flaky Layered Roti, Topped with a Rich Coconut,
Chilli and Coriander Beef Shin Curry, Pickles and Herbs

Tapas Brindisa

Croquetas de Jamón Ibérico, Our own Senorio de Montanera
100% acorn fed ham croquettes topped with Jamon migas
Croquetas de Setas y Puerro, Wild mushroom &
leek croquettes with shaved manchego (V)
Arroz Negro, Cuttlefish black rice topped with confit monkfish
served with roasted garlic & Burford Brown alioli & ajillo (GF)
Chistorra pinchos, Deep fried chorizo, drizzled with orange blossom honey.
A regional speciality of North-East Spain, also known as Txistorra

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 (GF)
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 Star Inn

Yorkshire Pudding with 'Old Peculier' Beer Braised Shorthorn Beef,
'Faux' Gras & Black Truffle, Toasted Onions
Garden Lovage Macaroni, with Smoked Wensleydale Cheese,
Candied Walnuts, Cider Apples & Hedgerow Pesto (V)
Crispy North Sea Red Mullet, with Whitby Lobster Ketchup,
Salt 'n' Vinegar Tattie Puffs, Green Pea 'Salad' & Smoked Sea Salt
Crackin' Fries Gromit!®, Cheesy Wensleydale Fries with Black Truffle,
Toasted Onions & Smoked Sea Salt (V)

The Cadogan Arms X Buffalo Trace

Crispy Boneless Cornish Lamb Ribs, Anchovy & Sorrel Yogurt (GF)
Buttermilk Fried Chicken, Blue Cheese Sauce & Bubbledogs Hot Sauce
Classic Prawn Cocktail, Marie rose & herb salad (GF)

Cubitt House

Haggis Scotch Egg, Whisky Mayonnaise
Slow Roasted Native Breed Beef Bun, House Pickles
Chips & Curry Sauce, Shoestring fried potato, hot Nihari Sauce & curry sauce (VE) (GF)
Baked Alaska, Vanilla ice cream, Blackberry & Italian Meringue

Cue Point

Brisket Barbacoa Naco, Oak smoked Brisket,
Sour cream, jalapeño & lime jam & pickles served on naan
Borani Banjan - Low and slow aubergine dish, Grilled aubergine over oak
stewed in a rich turmeric tomato sauce served with
vegan yogurt & Afghan chutney served on naan (VE)
Chicken Poutine, Cheese curd & chicken gravy served
with herb salted chips crispy onions
Kids Poutine, Smoked chicken with crispy fries & meat gravy only

Café Murano

Pea & Smoked Mozzarella Arancini, Lamb Ragu & Parmesan
Chicken Milanese Bun, Mozzarella & Spicy Marinara Sauce
Ricotta Tortelli, Sage Butter (V)

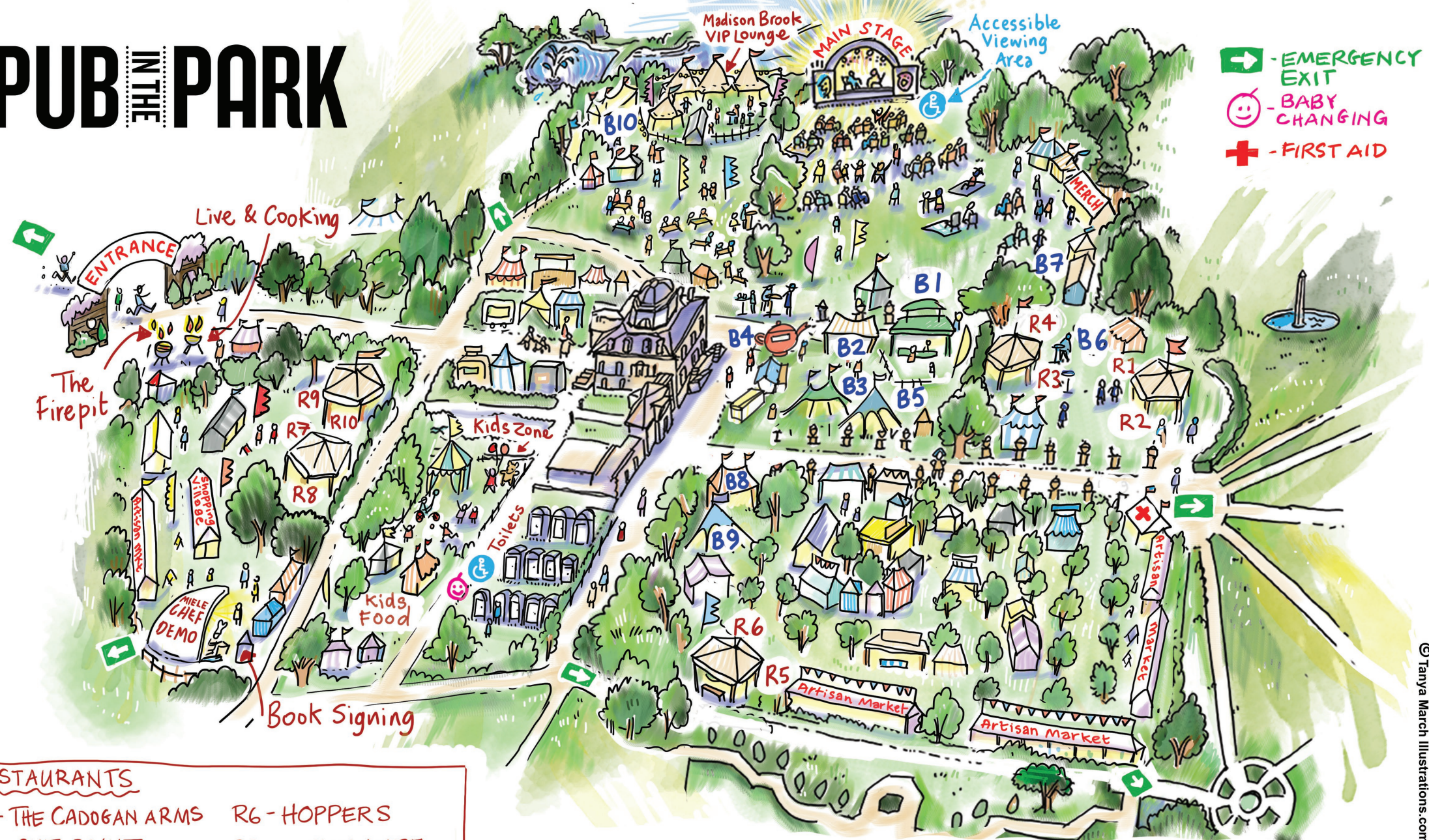
ALL DISHES £7

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.

PUB IN THE PARK



RESTAURANTS

R1 - THE CADOGAN ARMS
R2 - CUE POINT
R3 - CAFÉ MURANO
R4 - TAPAS BRINDISA
R5 - RICK STEIN
R6 - HOPPERS
R7 - CUBITT HOUSE
R8 - ATUL KOCHHAR
RESTAURANTS
R9 - THE HAND
& FLOWERS
R10 - THE STAR INN

BARS

B1 - GREENE KING
B2 - GREENALLS
B3 - SLURP WINES
B4 - PIMMS
B5 - CHAMPAGNE PIAFF
B6 - BUFFALO TRACE
B7 - EVERLEAF
B8 - LONDON ESSENCE
B9 - APEROL SPRITZ
B10 - ASPALL CYDER

SHOPPING & BARS

Sponsors

• Aspoll Cyder
• Buffalo Trace
• Carr's
• Champagne Piaff
• Everleaf
• Greenalls
• Greene King
• Kadai
• Killik & Co
• London Essence
• Madison Brook
• Miele
• Pip Organic
• Pipers
• Slurp Wine

Shopping Village

• Abel & Cole
• Biogenic Wellness
• Blue Rouge
• Cardrona Distillery
• Charity Link
• Charles Mitchell
Wines Ltd
• Dr Trouble
• Flint & Flame
• Gallery SW3
• Green Chef
• Hamilton Desserts
• Hello Fresh
• Innovatus Drinks
• JPJ Rum
• Kin Knives
• Mother's Ruin
• Shawbury Wine
• Swygge

Artisan Market

• Amos Owens
• Araxos Foods
• Arcanist Rum
• Aretusa Sicily
• Atomic Sauce
• Black Storm Brewery
• Bray Cured
• Cotswolds Drinks
• Custom Spirit Co
• Distilled Brands Ltd
• Forage Drinks
• Friendship
Adventure
• Fudge-a-holic
• GB Cheese
• Gelatorino
• Global Ethics Liquor
• Gourmaze
• Great Drams
• Gullies Drinks
• Hampton Court Gin
• Hell's Bakery
• Hush Hush Chefs
• Joelle Jacobs Baked
Treats
• Limpopo Biltong
• Joelle Jacobs Baked
London
• Mama Dolce
• Manatili
• Moldova Wine
• Nomad Cooks
• Nonya Secrets
• Norfolk Spirits
• Novice Kitchen
• Opus Oléa
• Osso Kitchen
• Simply Grow
• Skylark Distillery
• Sollasa Drinks
• Spicy Ryes
• Tan Dower
• The Homemade
Brownie Co
• Thyme In The Kitchen
• Truffle Guys
• Vineyards Direct
• VinoMojo
• Wessex Distillery
• Yummy Yank

Lifestyle

• Alamos Wines
• Beyond Meat
• Charles Taylor
• Choco Kebab
• Davidstow Cheddar
• Exmoor Caviar
• Festival Pride
• Foxy Faces
• Freddie's Flowers
• Hotel Chocolat
• Jimmy's Iced Coffee
• Kohinoor
• Lanx
• Lola's Cupcake
• Los Churros Amigos
• Milk & More
• Nobl Watr
• Nonno Luigi
• Nonna Tonda
• Pimms
• Robusto
• Royal British Legion
• Sloss Frozen Cocktails
• Smashed Drynks
• Southern Counties
• Stalwart Crafts
• Sugar Rush
• Sweet as a nut
Doughnut
• Teawork
• T's Fried Scoop
• Vintage Coffee
• Working for Wildlife
• Zyn

Bars

• Aperol
• Cockburn's Port
• Edwards 1902
• Equiano Rum
• Funkin Cocktails
• Lucky Saint
• Mixtons
• Pampelle
• Pimentae
• The Snug Bar
• Two Brooks