

PUB IN THE PARK

HOSTED BY
JAMES MARTIN
MATT TEBBUTT
ANDI OLIVER
GRACE DENT

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.

WHIPPERSNAPPERS

Whippersnappers will be providing loads of festive, funky fun in Dulwich Park! Come and join their family Djembe drumming sessions, singing sessions & show and tell instruments in their musical bell tent. Then, get crafty making your own musical shakers or DIY fancy dress for the festival.

Whippersnappers will be appearing on Saturday afternoon and on Lazy Sunday.

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, 24 JUNE

18:55 – 19:15 Andy Clarke
20:00 – 20:20 Dominique Woolf
21:05 – 21:30 James Martin

SAT AFTERNOON, 25 JUNE

12:30 – 12:50 Angela Hartnett
13:05 – 13:25 Thuy Pham
13:35 – 13:55 Atul Kochhar
14:45 – 15:05 Grace Dent

SAT EVENING, 25 JUNE

20:00 – 20:20 Atul Kochhar
20:35 – 20:55 DJ BBQ
21:00 – 21:20 Matt Tebbutt

SUNDAY, 26 JUNE

15:05 – 15:25 Maunika Gawdhan
15:45 – 16:05 Ben Tish
17:25 – 17:45 Chris Baber

FRIDAY EVENING, 24 JUNE

MIELE CHEF DEMO STAGE

18:30 – 18:50 Andy Clarke Cocktail Masterclass
19:35 – 19:55 Dominique Woolf - Winner of Jamie Oliver's Great Cookbook challenge
20:30 – 21:00 James Martin

LIVE MUSIC

18:30 – 19:30 DJ Luck & MC Neat
20:00 – 21:00 Sophie Ellis-Bextor
21:15 – 22:30 Faithless (DJ SET)

THE FIREPIT

19:00 – 19:30 Alexander Taralezhkov - Taralezhkov
20:00 – 20:30 Barbara Wakefield - Weber Grill Master
21:00 – 21:30 Adam Purnell AKA Shropshire Lad & Andy Clarke

SATURDAY EVENING, 25 JUNE

MIELE CHEF DEMO STAGE

18:30 – 18:50 Ruth Hansom - Princess of Shoreditch
19:35 – 19:55 Atul Kochhar
20:35 – 20:55 Matt Tebbutt

LIVE MUSIC

18:30 – 19:15 Bob Marley Revival
19:40 – 20:40 Comedy Hour
21:30 – 22:30 Craig David presents TS5

THE FIREPIT

19:00 – 19:30 Adam Purnell AKA Shropshire Lad
20:00 – 20:30 DJ BBQ
21:00 – 21:30 Mursal Saiq - Cue Point

SATURDAY AFTERNOON, 25 JUNE

MIELE CHEF DEMO STAGE

12:05 – 12:25 Angela Hartnett
13:10 – 13:30 Atul Kochhar
14:20 – 14:40 Q&A with Grace Dent

LIVE MUSIC

12:15 – 12:45 Noasis
13:15 – 14:00 Aswad
14:15 – 15:00 Trevor Nelson
15:30 – 16:30 Mica Paris

THE FIREPIT

12:30 – 13:00 Thuy Pham - The Little Viet Kitchen
13:40 – 14:10 Adam Purnell AKA Shropshire Lad
14:50 – 15:20 Josh Moroney - Cue Point

LAZY SUNDAY, 26 JUNE

MIELE CHEF DEMO STAGE

13:30 – 13:50 Peter Lloyd - Sticky Mango
14:40 – 15:00 Maunika Gawdhan
15:50 – 16:10 Andi Oliver
17:00 – 17:20 Chris Baber

LIVE MUSIC

13:40 – 14:10 The Naked Ra
14:40 – 15:40 Norman Jay
16:15 – 17:00 The Christians
17:30 – 18:30 Sister Sledge

THE FIREPIT

14:00 – 14:30 Aston Prideaux
15:10 – 15:40 Ben Tish - The Princess Royal
16:20 – 16:50 Adam Purnell AKA Shropshire Lad & Andy Clarke

PUB IN THE PARK

DULWICH PARK
24 – 26 JUNE 2022



FESTIVAL
GUIDE

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

PUBINTHEPARKUK.COM

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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)

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

The Princess Royal by Cubitt House

- The Princess Royal Beef Slider, Melted Taleggio, Nduja, & Guindilla
- Fried Courgette Flowers, Ricotta, Tomato & Ginger Sauce (V)
- Wild Bream Crudo, Yellow Peach, Chilli, Mint & Bottarga (GF)
- Amalfi Lemon & Almond Cake, Thyme and Whipped Mascarpone

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 Princess of Shoreditch

- Hake & Scallop En Croûte, with Cider Sauce
- Braised Salt Aged Beef Shin & Lancashire Bomb Toastie, Garlic Mayonnaise
- Tempura Good Earth Growers Courgette, Ribblesdale Goat Curd, London Honey, Basil (V)
- Cauliflower Parmo, Apple & Fennel Salad (V)

Café Murano

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

Tapas Brindisa

- Jamon Croquetas De Iberico, 100% Acorn Fed Ham, Topped with Jamon Migas
- Croquetas de Piquillo y Manchego, Wood Fired Peppers with Aged Manchego, Shaved Manchego
- Arroz Negro de Rape, Cuttlefish Black Rice, Confit Monkfish, Roasted Garlic & Burford Brown Aioli
- Chistorra Pinchos, Deep Fried Chorizo, Long & Thin, Drizzled with Orange Blossom Honey. A Regional Speciality of North - East Spain

Cue Point

- Oak Smoked Brisket Naco, 16hr Oak Smoked Brisket, Warm Fluffy Afghan Naan, Dehydrated Onion Sour Cream, Jalapeno Jam, Pickled Red Chillies (Halal)
- Banjan Naco, Classic Afghan Dish with a Twist. Smoked, Grilled & Stewed Aubergine, Rich Garlic & Tomato Sauce, Warm Fluffy Afghan Naan, Soured Cream Sauce, Crispy Onions, Dried Mint Garnish (VE)
- Oak Smoked Chicken Poutine, 24hr Brined, 6hr Oak Smoked Chicken. Crispy Zaatar & Rosemary Fries, Cheese Curds & a Thick Smoked Meat Based Gravy, Crispy Onions, Chives Garnish
- Oak Smoked Lamb Ribs, With Pickled Slaw, Afghan Chutney & Soured Cream

Buffalo Trace X Cadogan Arms

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

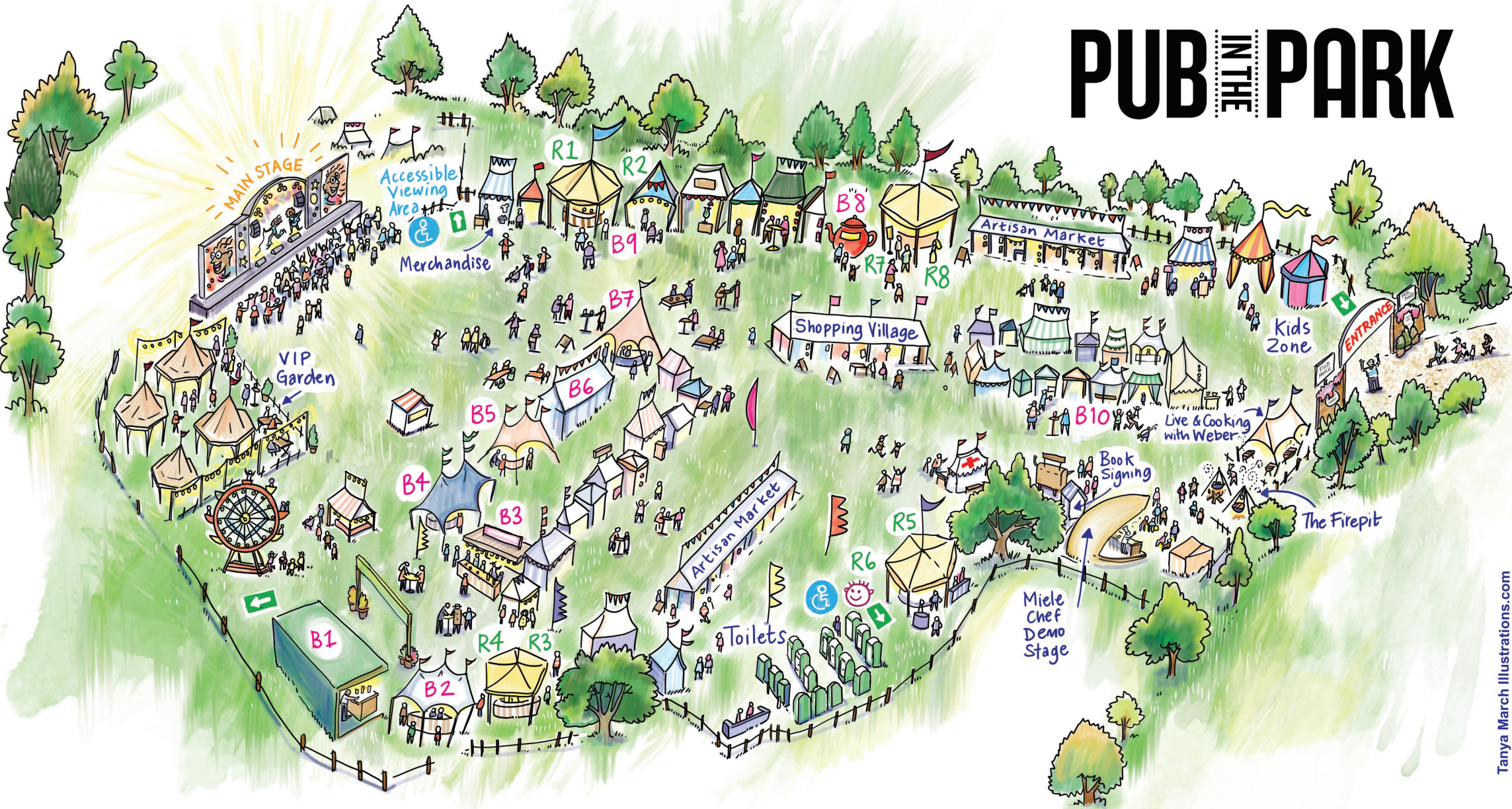
ALL DISHES £7

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.

PUB IN THE PARK



Tanya March Illustrations.com

RESTAURANTS

R1 - THE PRINCESS ROYAL
R2 - BY CUBITT HOUSE
R3 - CAFÉ MURANO
R4 - PRINCESS OF SHOREDITCH

R5 - ATUL KOCHHAR RESTAURANTS
R6 - BRINDISA
R7 - THE HAND & FLOWERS
R8 - CUE POINT
R9 - THE CADOGAN ARMS

BARS

B1 - GREENE KING
B2 - LONDON ESSENCE
B3 - BUFFALO TRACE
B4 - GREENALL'S
B5 - SLURP WINE BAR

B6 - ASPALL CYDER
B7 - CHAMPAGNE PIAFF
B8 - PIMMS
B9 - APEROL SPRITZ
B10 - FREIXNET

KEY

- FIRST AID
- BABY CHANGING
- EMERGENCY EXIT

SHOPPING & BARS

Artisan Market

- Afro Vibes
 - Amos Owens
 - Araxos Foods
 - Arcanist Rum
 - Aretusa Sicily
 - Atomic Sauce
 - Black Storm Brewery
 - Cantium Gin
 - Chock Shop
 - Dulwich Gin
 - El Rayo Tequila
 - Friendship Adventure
- GB Cheese
 - Gelatorino
 - Global Ethics Liquor
 - Knead a Little Love
 - Lesleys Sauces
 - Life of a Tree
 - Limpopo Biltong
 - Mama Dolce
 - Moldova Wine
 - Norfolk Spirits
 - Northern Brownies
 - Ohelo
- Osso Kitchen
 - Pat & Pinky's
 - Pearl & Groove
 - Saucy Firefighters
 - Spicy Ryes
 - These Days
 - Truffle Guys
 - Tuddy's
 - Vicky's Kitchen
 - Yummy Yank

Lifestyle

- Beyond Meat
 - Churros Hermanos
 - Cold Start Coffee
 - Exmoor Caviar
 - Festival Pride
 - Foxy Faces
 - Freddies Flowers
 - Kingdom of Sweets
 - Lanx
 - Milk & More
- Nobl Watr
 - Nonno Luigi
 - Nonna Tonda
 - Pip Organic
 - RBL / Professional Fundraiser
 - Southern Counties
 - Sweet as a nut Doughnut
 - The Mad Butcher
 - Working for Wildlife
 - Your Zooki

Bars

- Aperol
 - Equiano Rum
 - Funkin Cocktails
 - Gosnells of London
 - Mixtons
- Pampelle
 - Pimms
 - Serve it Up
 - Smashed Drinks
 - The Little Langton Bar

Sponsors

- Aspall Cyder
 - Buffalo Trace
 - Champagne Piaff
 - Everleaf
 - Greenalls
 - Greene King
 - Kadai
- Killik & Co
 - London Essence
 - Miele
 - Pipers
 - Slurp Wine
 - Weber

Shopping Village

- Biogenic Wellness
 - Bone Idyll
 - Bottle Bar & Shop
 - Cardrona Distillery
 - Faith & Sons
 - Flint & Flame
 - Gallery SW3
 - Green Chef
- Hello Fresh
 - Heritage Cheese
 - May-Oh
 - O'Donnell Moonshine
 - Old Vodka
 - Pure Pets
 - Republic of Cats
 - Shawbury Wine