

PUB IN THE PARK

RIVERSIDE 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?!

GIN CRUISE

Step aboard The Hibernia for a voyage of Gin Discovery!

Take in the stunning views of Marlow during a 30-minute trip along the river, with gin tastings from Mr Hobbs and Greenall’s, plus a gin & tonic of your choice. Tickets are available at the box office, subject to availability.

THE LITTLE GREEN BOAT COMPANY

Based on the banks of the River Thames in Higginson Park, Marlow, The Little Green Boat Company’s small fleet of self-drive rowing and motor boats are available to hire by the hour or for a full day on this beautiful stretch of the Upper River Thames. During Pub in the Park, they will be offering hourly hires as part of your visit, as well as a team on hand to discuss summer full day bookings to plan your next adventure! Make sure you check them out.

CLUB SPRITZ

Club Spritz will be bringing their popular aperitivo pop-up collab to the Salter’s Steamers boat by the riverside next week, offering their range of aperitivo serves, including the likes of Aperol

Spritz & Campari Spritz, alongside modern twists like the Summer Cup Spritz. Join them at the Salter’s Steamers boat to enjoy some cocktails on their deck chairs and bean bags with great views of the riverside and alfresco drinking. If you’re really lucky, you might even get some coveted Aperol Spritz sunnies or sun visors with your drinks!

CUP POLICY

New for 2022, we are delighted to introduce our new 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!



HOSTED BY
TOM KERRIDGE
MICHEL ROUX JR
GRACE DENT
SIMON RIMMER

THURSDAY EVENING, 12 MAY

MIELE CHEF DEMO STAGE

18:30 – 18:50 Karan Gokani
19:50 – 20:10 Andrew Pern
20:25 – 20:45 Tom Kerridge & Simon Rimmer

MUSIC STAGE

18:45 – 19:45 Luck & Neat (DJ SET)
20:15 – 21:00 Aswad
21:30 – 22:30 Sister Sledge

THE KAMADO JOE FIREPIT

19:00 – 19:45 BBQ Hero Competition
20:55 – 21:25 Karan Gokani

BANDSTAND

18:15 – 19:00 Amy Bird
19:15 – 20:00 Matilda Pratt
20:15 – 22:30 Silent Disco

FRIDAY EVENING, 13 MAY

MIELE CHEF DEMO STAGE

18:30 – 18:50 Noor Murad - Ottolenghi Test Kitchen Q&A
19:40 – 20:00 Tommy Banks
20:40 – 21:00 Tom Kerridge

MUSIC STAGE

18:40 – 19:20 Coldplace
19:45 – 20:45 Faithless (DJ SET)
21:15 – 22:30 McFly

THE KAMADO JOE FIREPIT

19:00 – 19:30 Thom Bateman
20:05 – 20:35 Adam Purnell AKA Shropshire lad
21:00 – 21:30 BBQ Forte

BANDSTAND

18:15 – 19:00 Leon Tillbrook
19:15 – 20:00 The Naked Ra
20:15 – 22:30 Silent Disco

SATURDAY AFTERNOON, 14 MAY

MIELE CHEF DEMO STAGE

12:00 – 12:20 Atul Kochhar
13.10 – 13.40 Rebecca Boast – Raymond Blanc cookery school
14.30 – 15.00 Tom Kerridge

MUSIC STAGE

12:00 – 12:30 Baby Teeth
13:00 – 13:45 Bob Marley Revival
14:15 – 15:15 Huey Morgan (DJ SET)
15:30 – 16:30 The Feeling

THE KAMADO JOE FIREPIT

12:30 – 13:00 Aston Prideaux
13:50 – 14:20 Tommy Banks
15:05 – 15:35 Adam Purnell AKA Shropshire lad

BANDSTAND

12:00 – 12:45 Lauren Rich
13:15 – 14:00 Bastie
14:30 – 16:30 Silent Disco

SATURDAY EVENING, 14 MAY

MIELE CHEF DEMO STAGE

18:30 – 18:50 Atul Kochhar
19:35 – 19:55 Chris Baber
20:35 – 20:55 Grace Dent – Q&A session

MUSIC STAGE

19:00 – 19:40 Billington & Quinn
20:00 – 21:00 Judge Jules
21:30 – 22:30 Rag’n’Bone Man

THE KAMADO JOE FIREPIT

19:00 – 19:30 Only Slaggin
20:00 – 20:30 Tom Kerridge
21:00 – 21:30 Adam Purnell AKA Shropshire lad

BANDSTAND

18:15 – 19:00 Beth Sarah
19:15 – 20:00 Matt Kent featuring Liv Lester
20:15 – 22:30 Silent Disco

SUNDAY AFTERNOON, 15 MAY

MIELE CHEF DEMO STAGE

12:00 – 12:20 Georgina Hayden
13.05 – 13.25 Candice Brown
14.10 – 14.30 Michel Roux jnr

MUSIC STAGE

13:00 – 13:30 Dolly Parton & Kenny Rogers Experience
14:00 – 15:00 Craig Charles (DJ SET)
15:30 – 16:30 Sophie Ellis-Bextor

THE KAMADO JOE FIREPIT

12:30 – 13:00 Gyles Foster – Weber Grillmaster
13:30 – 14:00 Jamie May – Butcher’s tap & grill
14:40 – 15:10 Tom Kerridge

BANDSTAND

12:00 – 12:45 Molly Davies
13:15 – 14:00 Pat & The Butchers Band
14:30 – 16:30 Silent Disco

SUNDAY EVENING, 15 MAY

MIELE CHEF DEMO STAGE

18.00 – 18.20 Andy Clarke Cocktail Masterclass
19.05 – 19.25 Stephen Terry
20.10 – 20.30 Tom Kerridge

MUSIC STAGE

17:45 – 18:15 The Cuban Brothers
18:45 – 19:15 Melanie C
19:45 – 20:30 The Brand New Heavies
21:00 – 22:00 Happy Mondays

THE KAMADO JOE FIREPIT

18:30 – 19:00 Mursal & Josh – Cue Point
19:30 – 20:00 Smoking Elk
20:35 – 21:05 Adam Purnell AKA Shropshire lad

BANDSTAND

17:45 – 18:45 Matt Kent
19:00 – 19:45 Maddison Douch
20:00 – 21:45 Silent Disco

PUB IN THE PARK

HIGGINSON PARK, MARLOW

12 – 15 MAY 2022



FESTIVAL
GUIDE

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

PUBINTHEPARKUK.COM

KIDS' ENTERTAINMENT

To keep the little ones entertained 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. Enjoy The Jam Theatre show ‘The Colossal Carrot and the Mighty Mole’ and make sure to stick around afterwards, and take part into ‘Dance Party’ sessions, where you and your little ones can bust some moves in the sun!

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 your festival visit.

BOOK SIGNINGS

Book signings will take place at the book signings & merchandise store opposite the Miele Chef Demo Stage. Make sure you also check-out our Pub in the Park limited edition merchandise including hoodies, caps and tote bags.

THURSDAY EVENING, 12 MAY

20:50 – 21:10 Tom Kerridge

FRIDAY EVENING, 13 MAY

18:55 – 19:15 Noor Murad
20:05 – 20:25 Tommy Banks
21:05 – 21:25 Tom Kerridge

SATURDAY AFTERNOON, 14 MAY

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14:15 – 14:35 Tommy Banks
14:45 – 15:05 Tom Kerridge

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20:00 – 20:20 Chris Baber
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21:00 – 21:20 Grace Dent

SUNDAY AFTERNOON, 15 MAY

12:25 – 12:45 Georgina Hayden
13:30 – 13:50 Candice Brown
14:35 – 14:55 Michel Roux jnr
15:10 – 15:30 Tom Kerridge

SUNDAY EVENING, 15 MAY

18:20 – 18:40 Andy Clarke
20:35 – 20:55 Tom Kerridge

PROUDLY SUPPORTED BY



GREENE KING
BURY ST EDMUNDS



SLURP



Miele



LINE-UP SUBJECT TO CHANGE

MENUS

The Hand and Flowers

Crispy Turkey Burger, Brioche Bun with Burger Sauce, Gherkins & American Cheese
Hog Mac & Cheese, Smoked Applewood, Mozzarella & Cheddar Sauce, Crispy Ham Hock
Steak & Ale Pie, Horseradish Creamed Spinach & Malt Vinegar Gravy

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 Coach

Pork Belly & Smoked Cod's Roe Taco, Apple Ketchup, Crackling & Pickled Red Onion
Harissa Lamb Vol Au Vent, Pickled Red Cabbage, Mint Yoghurt & Salsa Verde
Deep Fried Crispy Squid, Lemon, Gherkin & Garlic Mayonnaise
Boston Bean & Cheddar Pie, Horseradish Creamed Spinach (V)

The Star Inn

Sole Goujon Taco, Scarborough Fair "Salad", Kipper Taramasalata & Seaweed Scraps
Spiced K.F.P, Kentucky Fried Pheasant, Sriracha Slaw, Hendersons Hot Wing Sauce, Toasted Sesame
Curried Cauliflower "Wings", Kedgeree Ketchup, Sweet 'n' Sour Raisins, Toasted Almonds (VE)

Made In Oldstead

Lamb & Mint Pie, Polenta Mash, Yorkshire Salad
Celeriac & Truffle Pie, Polenta Mash, Yorkshire Salad (V)
Smoked Pulled Pork Bao, Glazed Oldstead Kimchi, Smoked Beetroot Ketchup,
Oldstead Sriracha, Crispy Onions & Chives
Kimchi Bao, Glazed Oldstead Kimchi, Smoked Beetroot Ketchup, Oldstead Sriracha,
Crispy Onions & Chives (V)
Truffle & Old Winchester Mac 'n' Cheese, Beer Pickle Shallots,
Wild Garlic Breadcrumbs & Crispy Onions (V)
Lemon Verbena Crème Brûlée, Lemon Verbena Shortbread

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
Borani Kadoo, Large Chunks of Smoked and Roasted Pumpkin & Squash Slowly Braised in Flavouful
Combinations of Aromatic Spices, Spiced Yoghurt, Mint Garnish and Mini Afghan Naan (VE)

The Beehive

Wild Venison Chilli 'Taco', Crème Fraiche & Cheddar
Hog Roast Kebab "Gyros Pita", Tzatziki & Fried Potatoes
Tarka Dhal "Taco", Fried Onions, Jalapeno Yoghurt, Coriander (V) (VE on request)
Seared Tikka Salmon, Tarka Dhal, Yoghurt, Coriander Salad

The Bull and Last

Grilled English Asparagus, Parmesan Custard & Nasturtium (V) (VE on Request)
Crispy Smoked Haddock Croquette, Tartare Sauce & Lemon
Slow Cooked Sticky Lamb Breast Roll, Mint Relish, Rocket & Radish Salad
Alsace Bacon & Comte Fries, Rosemary Pimento Salt & Aioli

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 Green Man

Eversholt Wild Boar & Apple Hot Dog, Homemade Brown Sauce, American Mustard, Crispy Onions
12 Hour Braised Beef Shin Fries, Truffle Mayonnaise, Pickled Jalapeno
Mature Cheddar & Chive Croquette, Salsa Verde, Lemon & Garlic Aioli (V)
Candices' Sticky Toffee Pudding Brownie, Sticky Toffee Sauce

The Mariners by Paul Ainsworth

The Mariners Buttermilk Fried Chicken, Chipotle Mayonnaise, Garam Masala, Pickled Jalapeno
The Pig & Potato, Sobrasada Bolognaise, Salty Fries, Mozzarella, Chilli Guacamole, Sour Cream (GF)
Rock Chips, Two Year Old Davidstow Cracker, Black Truffle Mayonnaise & Aged Parmesan (GF)

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 (V)
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

The Victoria

Mushroom Parfait, Sweet & Sour Onions (V)
Beer Battered Oysters, Seaweed Mayonnaise
Sticky Toffee Pudding, Clotted Cream

The Hardwick

Fried Corned Beef Hash, Skinny Fries, Pickled Jalapeno 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)

Holy Carrot

Tofish & Chips, Tofu, Nori, Purple Potato & Bergamot Tartar Sauce (VE)
Crispy Maki, Tricolour Organic Quinoa, Heritage Vegetables, Crispy Tempura & Spicy Mayo (VE)
Sexy Tofu, Organic Glazed Tofu, Aubergine, Red Pepper & Peanut Sauce (VE)
Caesar Salad, Romaine Lettuce, Crispy Kale, Homemade 'Parmesan' Holy Caesar Sauce & Terivaki (VE)
BBQ Mushroom Burger, Roast Oyster Mushrooms, Brioche, Caesar Sauce & Watercress (VE)

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

We are pleased to welcome Holy Carrot restaurant to this year's
line-up who will be serving a completely vegan and gluten-free menu.

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



BARS

B1 - GREENE KING

B2 - ASPALL CYDER

B3 - SLURP WINE BAR

B4 - REBELLION BEER

B5 - GREENALL'S

B6 - PIMMS

B7 - BUFFALO TRACE X CADOGAN ARMS

B8 - APEROL SPRITZ

B9 - CHAMPAGNE PIAFF

B10 - EVERLEAF

B11 - LONDON ESSENCE

B12 - APEROL SPRITZ X SALTERS STEAMERS

RESTAURANTS

R1 - THE HAND & FLOWERS

R2 - THE COACH

R3 - ATUL KOCHHAR
RESTAURANTS

R4 - THE BEEHIVE

R5 - BRINDISA

R6 - HOPPERS

R7 - MADE IN OLDSTEAD
BY TOMMY BANKS

R8 - THE VICTORIA

R9 - THE MARINERS

R10 - THE BULL & LAST

R11 - THE HARDWICK

R12 - THE GREEN MAN

R13 - THE STAR INN

R14 - CUE POINT

R15 - HOLY CARROT

SHOPPING & BARS

Lifestyle

- Barilla
- BBQ Magazine
- Coffee Bean
- Cub Coffee
- Dishpatch
- Exmoor Caviar
- Festival Pride
- Foxglove Studios
- Foxy Faces
- Freddie's Flowers
- Hedonist Coffee
- Hotel Chocolat
- Kadai
- Kamado Joe
- Kingdom of Sweets
- Lanx
- Los Churros
- Amigos
- Marlow Regatta
- Miele
- Milk & More
- Nobl Watr
- Nonno Luigi
- Nonna Tonda

- Gordon Ramsay:
- Chef Blast (Outplay)
- Pipers
- Professional Fundraiser
- Robusto
- Southern Counties
- Sweet as a nut
- Doughnut
- The Jolly Hog
- Weber
- Working for Wildlife
- Your Zooki

Artisan Market

- Abingdon Distillery
- Agosti Gelato
- Amos Owens
- Araxos Foods
- Aretusa Sicily
- Atomic Sauce
- Beckford Rum
- Black Storm Brewery
- Bo Tree Farm
- Bray Cured
- Broadway Press
- Brownies Rock
- Bullard Spirits
- Chiltern Artisan
- Chock Shop
- Clayton's Cocktails
- Continental Cottage
- Cotswolds Drinks
- Cricketers Gin
- Custom Spirit Co
- Dales's Handmade
- Daws Hill Vineyard
- Deli at No.5
- Devon Cove

- Elle's Bakery
- Faith & Sons
- G&H Spirits
- GB Cheese
- Good to Bee
- Gorilla Spirits
- Great Drams
- Griffiths Brothers
- Grow Green Tea
- Hampton Court Gin
- Haynes Gourmet
- Henley Distillery
- Highland Liquor
- Hush Hush Chefs
- I Am Carnivore
- Jackson and Seddon Ltd
- JPY Rum
- Lesleys Sauces
- Lickety Split
- Limpopo Biltong
- Lomito
- Love Coco
- Made For Drinks
- Mama Dolce

- Marlow Gin
- May-Oh
- Meli
- Mummas Kitchen Delights
- Nonya Secrets
- Norfolk Spirits
- Northern Brownies
- Nunc Living
- Old Butchers Wine Cellar
- Old Vodka
- Osso Kitchen
- Por Favour
- Sailing Horse Ltd
- Simply Grow
- Spicy Ryes
- Sunset Cocktails
- The Black Cheese Bomb
- The Sunrise Patisserie
- Truffle Guys
- Twenty Three Living
- Wonky Food Co
- Yummy Yank

Bars

- Aperol
- Aspull Cyder
- Bloody Drinks
- Buffalo Trace
- Champagne Piaff
- Copper Still
- Edwards 1902
- Everleaf

- Funkin Cocktails
- Greenalls
- Greene King
- Harrow & Hope
- London Essence
- Lucky Saint
- Mixtons
- Pimms

- Rebellion
- Saxbys
- Slosh Frozen Cocktails
- Slurp Wine
- Tennis Ball
- The Little Langton Bar

Shopping Village

- Abel & Cole
- Biogenic Wellness
- Bottle Bar & Shop
- Butternut Box
- Cardrona Distillery
- Charles Mitchell Wines Ltd
- Cheeky Mare
- Flint & Flame
- FourState
- Gallery SW3

- Green Chef
- Hamilton Desserts
- Hello Fresh
- Innovatus Drinks
- Keeps
- Kin Knives
- Mother's Ruin
- Nc'nean
- Old Amersham Gin
- Punjaban

- Riverford Organics
- Saltee Skincare
- Shawbury Wine
- Truffle Hunter
- Utoka
- Vanity Studios
- Vinohero
- Wild & Stone