

CELEBRATING FOOD, WORLD-CLASS CHEFS AND ICONIC MUSIC

16 - 19 MAY 2024











THURSDAY, 16 MAY







LIVE MUSIC

Chris Moyles 18:30 - 19:30 Example 19:50 - 20:35 21:20 - 22:30 Busted

FIREPIT

20:00 - 20:30

Nathan Davies 18:30 - 19:00

Live Fire & Distilling Demo 19:15 - 19:45

w/ Mursal Saiq Cue Point X Bone Idyll BBQ United w/ Ben Forte & Chris Stark

MIELE KITCHEN STUDIO

Sri Lankan w/ Hoppers Karan Gokani 18:25 - 18:45

Baking w/ Matt Adlard 19:00 - 19:30

Tom Kerridge 19:45 - 20:10

H2H Chef Challenge w/ Masterchef 20:30 - 21:00

The professionals Lauren Willmott &

SHARK NINJA STAGE

18:45 Ninja Woodfire Outdoor Oven Demo Ninja Woodfire Outdoor Oven & XL BBQ Demo 19:45

M&S VILLAGE STAGE

Tom Kerridge Cooks Britain series demoing: Roasted Strawberries with Lemon Shortbread

Roast Lancashire Tomatoes with Whipped Feta and Flatbreads Smoked Scottish Haddock Kedgeree

18:30 / 19:30 / 20:30 Chris Mackett

SAT AFTERNOON, 18 MAY

LIVE MUSIC

Straight Eight 18:25 - 19:05 19:25 - 20:10 The Christians Van Morrison 20:45 - 22:15

FIREPIT

Ninja Woodfire w/ Mark Lloyd 18:15 - 18:45 Laura Sylvester & Shropshire Lad 19:00 - 19:30

19:45 - 20:15 Nathan Davies

MIELE KITCHEN STUDIO

In Conversation w/ Mary Berry 18:15 - 18:40

hosted by Matt Tebbutt

In Conversation w/ Rick Stein 18:45 - 19:15

Tom Kerridge & James May Mystery Cooking Bag 19:25 - 19:45

SHARK NINJA STAGE

Ninja Woodfire Outdoor Oven Demo

Ninja Woodfire Outdoor Oven & XL BBQ Demo 20:30

M&S VILLAGE STAGE

Tom Kerridge Cooks Britain series demoing: Roasted Strawberries with Lemon Shortbread Roast Lancashire Tomatoes with Whipped Feta and Flatbreads Smoked Scottish Haddock Kedgeree

18:30 / 19:30 / 20:30 Chris Mackett

LIVE MUSIC

Shola Ama 12:15 - 12:45 Vernon Kay DJ 13:00 - 14:00 14:15 - 15:00 Boyzlife Kimberly Wyatt 15:30 - 16:30

FIREPIT

Over the Fire Breakfast w/ Ollie Eats 12:00 - 12:30

12:45 - 13:15 Ben Tish

Italian BBQ w/ Mike Tomkins -13:30 - 14:00 The Notecook

Nathan Davies 15:00 - 15:30

MIELE KITCHEN STUDIO

Raymond Blanc Cookery School Masterclass

13:15 - 13:35 Tom Kerridge

Proper Plant Based w/ Alfie Cooks 13:50 - 14:20 Learn Lobster 3 Ways w/Cliveden House 14:35 - 15:00

Exec Chef Chris Hannon

SHARK NINJA STAGE

Ninja Woodfire Outdoor Oven Demo 12:15 / 14:15 Ninja Woodfire Outdoor Oven & XL BBQ Demo 13:15 / 15:15

M&S VILLAGE STAGE

Tom Kerridge Cooks Britain series demoing: Roasted Strawberries with Lemon Shortbread Roast Lancashire Tomatoes with Whipped Feta and Flatbreads

Smoked Scottish Haddock Kedgeree

Tom Kerridge 12:00 Chris Mackett 13:00 / 14:00

M&S Mastergrill Masterclass 15:00

SAT EVENING, 18 MAY

LIVE MUSIC

18:20 - 18:50 General Levy Mae Muller 19:15 - 19:45 Judge Jules 20:00 - 21:00

21:30 - 22:30 Ministry of Sound Classical

FIREPIT

Smoking Maple Meats; Aston Prideaux 18:20 - 18:50 Nathan Davies 19:05 - 19:35 Ninja Woodfire w/ Mark Lloyd 19:50 - 20:20 Shropshire Lad & Laura Sylvester 20:45 - 21:15

MIELE KITCHEN STUDIO

Saturday Night Cocktail Chaos 18:25 - 18:50 w/ Andy Clarke plus very special guest

Spanish Cooking w/ José Pizarro 19:05 - 19:25 "Pub Quiz in the Park" The Ultimate Competition. Audience Vs Chefs

Tom Kerridge 20:20 - 20:40

SHARK NINJA STAGE

18:45 Ninja Woodfire Outdoor Oven Demo

M&S VILLAGE STAGE

Tom Kerridge Cooks Britain series demoing: Roasted Strawberries with Lemon Shortbread Roast Lancashire Tomatoes with Whipped Feta and Flatbreads

Smoked Scottish Haddock Kedgeree

Chris Mackett 18:30 / 19:30 / 20:30

SUNDAY, 19 MAY

LIVE MUSIC

Ruby Sharma 13:15 - 13:45 Gok Wan 14:00 - 15:00 **Rick Parfitt Junior** 15:30 - 16:15 16:45 - 17:30 Scouting for Girls 18:00 - 19:00 Paloma Faith

FIREPIT

THE MEGA SUNDAY FIRE BRUNCH COOKOFF. 13:45 - 14:15 AMERICAN VS BRITISH w/ Chops, DJ BBQ, Shropshire Lad, Laura Sylvester, Sam & Shauna Dry Aged Beef w/ Simon the Butcher 14:45 - 15:15 Sosij: Make & Taste Sausages

Tom Kerridge & Nathan Davies

MIELE KITCHEN STUDIO

Meet the Producers: Snack & Tipple Tasting Tasting 13:45 - 14:15

Emily Scott 14:40 - 15:00

Ginger Wings Presents... The Pub in the Park Hot Wings Challenge: Are you Spicy Enough? with Jack Blumenthal

Michel Roux Jnr 16:05 - 16:35 Atul Kochhar 17:00 - 17:30

SHARK NINJA STAGE

13:45 / 15:45 / 16:45 Ninja Woodfire Outdoor Oven Demo Ninja Woodfire Outdoor Oven & XL BBQ Demo

M&S VILLAGE STAGE

Tom Kerridge Cooks Britain series demoing: Roasted Strawberries with Lemon Shortbread Roast Lancashire Tomatoes with Whipped Feta and Flatbreads Smoked Scottish Haddock Kedgeree

13:30 / 14:30 Chris Mackett 15:30 Tom Kerridge

M&S Mastergrill Masterclass 16:30

POD IN THE PARK

Live podcast stage with Simon Rimmer and amazing guests throughout the weekend

THURSDAY, 16 MAY

SAT AFTERNOON, 18 MAY

15:00 - 15:30 José Pizarro, Boyzlife

SAT EVENING, 18 MAY 19:45 - 20:15 Rick Stein, Mary Berry 20:10 - 20:40 Mae Muller, Vernon Kay

FRIDAY, 17 MAY

SUNDAY, 19 MAY 18:45 – 19:15 Tom Kerridge, Example

The Spooning with Mark Wogan podcast recording live - please check timetable 19:45 - 20:15 Angela Hartnett, Matt Willis at stage for special guest line up

SAT EVENING, 18 MAY

18:30 - 19:00 Becky Excell

19:15 - 19:45 Emily Scott

15:45 - 16:15 Su Scott

20:00 - 20:30 Tim Hayward

CAFÉ MURANO BOOK CLUB

Live interviews and signings with top food authors and their latest books

FRIDAY, 17 MAY

18:30 - 19:00 Tara Wigley 19:45 - 20:15 Ed Smith 20:30 - 21:00 Angela Hartnett

14:30 - 15:00 Becky Excell

SAT AFTERNOON, 18 MAY SUNDAY, 19 MAY 12:00 – 12:30 Angela Hartnett 13:45 - 14:15 Tim Hayward 13:30 - 14:00 Tim Hayward 14:45 - 15:15 Ravinder Bhogal

BOOK SIGNINGS

Get your favourite cookbook signed by a celeb chef! Book signings will take place between the kitchen studio and the café Murano book club

SAT AFT

18 MAY

THURSDAY. **16 MAY**

FRIDAY.

17 MAY

20:20 Ed Smith

21:05 Angela Hartnett

18:45 Mary Berry 19:20 Rick Stein 19:05 Tara Wigley 19:20 Matt Tebbutt 19:35 Matt Adlard

18:45 Karan Gokani 19:50 Tom Kerridge 20:15 Tom Kerridge

12:35 Angela Hartnett 13:20 Ben Tish 13:40 Tom Kerridge 14:05 Tim Hayward 15:05 Becky Excell

14:30 DJ BBQ & Chops 19:05 Becky Excell 19:00 Andy Clarke 14:20 Tim Hayward 15:05 Emily Scott 19:35 Jose Pizzaro 15:20 Sabrina Gidda 19:50 Emily Scott 20:35 Tim Hayward 15:25 Ravinder Bhoga 20:45 Tom Kerridge 16:45 Michel Roux Jr 17:20 Tom Kerridge

SUNDAY.

19 MAY

17:35 Su Scott

SAT EVE,

18 MAY

PROUDLY SUPPORTED BY

















MENUS

THE HAND & FLOWERS

PUB SPECIAL ESPELETTE PEPPER MONKFISH 'A La Plancha' with Pineapple Salsa and Soft Tortilla TENNESSEE CHICKEN With Collared Green Slaw

> **GRAVY MAYO BEEF BUN CRISPY GOAN CAULIFLOWER (V)** With Chopped Sour Greens

'NDUJA SAUSAGE ROLLS With Spanish Cheese Mashed Potato KID-FRIENDLY TENNESSEE CHICKEN

VAASU BY ATUL KOCHHAR

PUB SPECIAL LAMB CHOPS Grilled Lamb Chops marinated with Brown Onion and Red Chili Paste. Ground Spices, served with Cumin Roast Potatoes & Coriander Chutney

TANGRA PRAWN Crispy Fried King Prawn, Crispy Garlic & House Special Sauce AFC Atul's Tandoori Spiced Fried Chicken,

Pickle Mayonnaise SAMOSA CHAAT (VE) Peas & Potato filled Fried Pastry, Chickpeas Chaat, Tamarind & Mint Chutney KID-FRIENDLY AFC

THE BULL & LAST

PUB SPECIAL CHARGRILLED AGED PRIME RIB OF BEEF Roast Portobello Mushroom, Cep Mushroom Ketchup & Gremolata Vinaigrette

STICKY LAMB BREAST ROLL Mint Relish, Rocket & Radish Salad

'THE REUBEN FRIES' Skin on Fries, Salt Beef, Sauerkraut, Swiss Cheese & Russian Dressing PEA ORZO RISOTTO English Asparagus,

KID-FRIENDLY PEA ORZO RISOTTO (V)

THE ABBEY INN BY TOMMY BANKS

PUB SPECIAL LAMB KOFTA FLATBREAD Fermented Turnip Puree, Herb Dressing, Pickled Chillies CELERIAC & TRUFFLE PIE (V) Chips, Veggie Gravy **BBQ PULLED PORK BAO**

Fermented Chilli Sauce, Parslev Emulsion LOADED FRIES Fire Slaw, Glazed Chipolata, Crispy Onions PECAN PIE (V) Clotted Cream Ice-cream, Chicory Carame

KID-FRIENDLY LOADED FRIES

CAFÉ MURANO

PUB SPECIAL LAMB & AUBERGINE PANZEROTTI TOMATO & MOZZARELLA ARANCINI (V)

CHICKEN MILANESE BUN Cabbage Slaw, Chilli Mayonnaise RIGATONI WITH SPICY FENNEL SAUSAGE RAGU ORECCHIETTE WITH ROASTED VEGETABLE RAGU (VG)

Y SAUSAGE RAGU

DJ BBQ

PUB SPECIAL ALABAMA WHITE SAUCE CHICKEN Szechuan Pickles, Padron Peppers and Crispy Onions 21 HOUR SMOKED PULLED PORK LOADED CHIPS With Pickles

'PIGGY BACK SLIDERS' With Mustard Slaw CRISPY BUFFALO CAULIFLOWER SLIDER (V) With Celeriac Remoulade

KID-FRIENDLY PULLED PORK

GINGER WINGS

MULTI-AWARD WINNING SAME BUT **DIFFERENT BAOS & LONDON CAVIAR DOLLOP** Ginger Wings Fried Chicken Tenders, Dressed Slaw, Lemongrass & Ginger, Caramel & Panang Curry Mayo, in warm Bao Buns AWARD WINNING BUFFALEASE RAGU HOT WINGS Merlot Mayo, Parmesan & Chive

GINGER WINGS FRIED MUSHROOM (V) Ginger Wings Fried King Oyster Mushroo Chestnut Mushroom BBQ Sauce & Porcini Ranch SALT & PEPA HEAVY D UP IN THE LIMOUSINE -

WHO SHO YA, BIGGY (1994) Dry Szechwan Salted Wings,

Chilli, Spring Onion & Sesame THE DODGER Wings with Chilli & Raspberry Runny Jam, Cumin & Caraway Crumble & Love Hearts

KID-FRIENDLY DIPPERS FOR THE NIPPERS **JOSÉ PIZARRO**

PUB SPECIAL MOLLETE SEPIA Y ALLIOLI Black bao bun. Sautéed Cuttlefish and Allioli

CROQUETAS DE JAMÓN IBÉRICO 5J 100% Iberian Ham 5J Croquetas **CROQUETAS DE GAMBAS AL AJILLO** Garlic Prawn Croquetas

CROQUETAS DE BERENJENA, CABRALES Y MIEL (V) Aubergine & Blue Cheese Croquetas with Honey PIMIENTOS DE PADRÓN (VG) Padrón Peppers KID-FRIENDLY CROQUETAS DE JAMÓN IBÉRICO 5J

PUB SPECIAL LOBSTER ROLL Miso Lobster, with 5 Spice & Tarragon in a White Roll PRAWN PO' BOY Breaded Prawns in a White Baguette with Lettuce & Mayonnaise

MACKEREL SALAD Grilled Cornish Mackerel with Fennel & Sundried Tomatoes

Indonesian Vegetable Salad with Peanut Sauce KID-FRIENDLY FISH FINGER SARNIE

TEMPER

PUB SPECIAL GREEDY COW Aged Roast Beef, House Made Sausage, Smoked Brisket, Beef-Fat Potatoes, Smoked Raclette, Pickled Red Onions & Chimichurr

PORK BELLY BITE TACO Pork Belly Bites, Sweet & Sour Sauce, Fresh Chillies SMOKED LAMB TACO Smoked Lamb, Chipotle Sour Cream, Pickled Onions, Chillies

COAL-ROASTED SWEET POTATO TACO (VG) Salsa Macha, Tahini Dressing, Peanuts, Pomegranate **BEEF FAT POTATOES** Coal-Roasted Potatoes with Thyme

Smoked Beef Chuck, Ginger & Garlic Sauerkraut,

CLASSIC SHRIMP 'N' GRITS Whole Grilled Shrimp Cajun Bacon Sauce, Charleston Stone-Ground Grits COAL BAKED WARM SALAD (V) Coal Baked Baby Potatoes & Red Onion, Grilled Seasonal Veg, Frenchman St Herb Dressing

Thigh & BBQ Corn Salad **KID-FRIENDLY BBQ CHICKEN & CORN**

COLLISION COURSE

CHEESE Dill Pickles, Wild Garlic & Beef Fat Crumb **SPICY PORK SANDO**

> CRISPY TATER TOT CHAAT (V) Chickpeas, Tamarind & All The Gear on Top

With Potato & Chive Salad

THE ORANGE

PUB SPECIAL 6" IBERICO PANCETTA PIZZA Iberico Pancetta, Roasted Pineapple Pickled Red Onion, Gorgonzola & Chilli 6" BUFFALO MOZZARELLA PIZZA (V) Buffalo Mozzarella, Pomodoro & Basi

COURGETTE FRITTI (V/VG) Wild Garlic Aïoli & Nduja Ketchup

L THE WORLD-FAMOUS BLACK PUDDING

YORKIE WRAP Yorkshire Pudding, Theakston's Alebraised Smoked Beef Brisket, Beer-pickled Onions, Fresh Horseradish, Marmite Mayo, Toasted Kitchen 'Tobacco'

Pickled Jalapenos, Yorkshire Blue Yoghurt BEAN CHILLI (V/VG) Five Beans, 90% Bitter Chocolate, Spiced Avocado, Puffed Rice, Mexican Lime Zest, Fresh

Coriander NORTH SEA FISH 'BUTTIE' Fennel & Dill Crumbed Cod,

> Lobster Ketchup, Artisan Ciabatta **KID-FRIENDLY FISH 'BUTTIE' & KETCHUP**

ALL PUB CLASSIC DISHES ARE £7 **ALL PUB SPECIALS ARE** PRICED INDIVIDUALLY

on the menu boards at each restaurant. 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

RICK STEIN

GADO GADO (V)

& Garlic, topped with Smoked Raclette

KID-FRIENDLY SMASHED CHEESEBURGER

HANG FIRE SMOKEHOUSE

SMOKED BEEF OPEN SANDWICH Catalina Dressing, Charcoal Bread

BBQ CHICKEN & CORN Smoked BBQ Chicken

L ULTIMATE MASALA OX CHEEK MAC &

Citrus Slaw, Pink Pickles & Mango Hot Sauce

Y MINI MAC & CHEESE FOR THE LITLUNS

THE OARSMAN

WARM ARBROATH SMOKIE

ASPARAGUS CAESAR (V) With Pecorino CRISPY POTATO With Confit Garlic Aoli, N'duja **BRAWN FRITTER** With Piccalilli

Y CRISPY POTATO & KETCHUP (V)

GRILLED LAMB SKEWERS Mint & Pistachio Pesto

Y MOZZARELLA PIZZA (V)

THE STAR INN

& FOIE GRAS Grilled Black Pudding, Pan-fried Foie Gras

ROE DEER 'MOLE' CHILLI CON CARNE Harome Venison, 90% Bitter Chocolate, Puffed Rice, Spiced Avocado,

English Gem & Tartare Salad, Seashore Pickings, Smoked

EXHIBITORS

SHOPPING & BARS

BARS

Oh Sante

Pimms

Pimentae Drinks

· Rebellion Beer

Bottle Green

Holy Moly Dips

Amos Owens

Equiano Rum

Aperol

CleanCo

 Boundless BRC Promotions Charles Mitchell Wines Ltd

- Charles Taylor Trading Ltd Cliveden House Coffee Bean
- Diageo House of 0% Doughlicious
- Flint and Flame Foxy Faces Haynes Gourmet
- Kadai Kamado Joe Kin Knives Kingdom of Sweets Longboys

Pip Organic

Pipers

- Los Churros Amigos Marlow FM Marlow Ukraine Collective
- Miraculous Meals / Birmingham Dogs Home Northern Bloc Ice Cream

BANDSTAND

ARTISAN

MARKET

KIDS AREA

14

BBQ

Restaurants:

Temper

• Fig & Fleur

Lonkero

Mixtons

Harrow & Hope

The Oarsman

José Pizarro

The Bull & Last

Collision Course

Ginger Wings

FIRE, FEAST

& PARTY

SHARK

NINJA

2

MING

RAVE

PORT & CHEESE

CRUISE

Vaasu Atul Kochhar

Cafe Murano

Rick Stein

Hangfire BBQ

& SILENT DISCO

 Shawbury Wine · Simply Crumble Southern Counties Ice Cream · The Coffee Can Company

Zymurgorium

Samsung

• Riverford Organic Farmers

· The Tipsy Food Company THIS UniSim Working for Wildlife

Saxbys Cider

The Orange The Abbey Inn

M&S

ENCLOSURE

RIVER THAMES

Greene King

Araxos

A Very Good Egg Ltd

Atomic Sauces

Beckford Rum

Everybudy

Great Drams

F'rum

· Barry Island Spirits

· Black Agri Services

· Cornish Cheese Company

CUP POLICY

Reusable Cup Scheme!

We are delighted to introduce our Pub in the Park

We have teamed up with a carbon-neutral

reusable cup system. We understand now

more than ever the importance of being more

Caliendo's Gelato

The Star Inn The Hand & Flowers

SPONSORS

ARTISAN MARKET

Halopenos

James Gin

Lets Mix Bars

Luxe Macarons

· Made for Drink

Nana Rose

Nonna Tona

· Limpopo Biltong Ltd

Mademoiselle Desserts

Marlow Town Regatta

ModernArt Distellery

SharkNinja

3

5

ACCESSIBLE

VIEWING AREA

Bars

APEROL BOAT BAR

Greene King

PITMASTERS

BAR

POD IN

THE PARK

Chapel Down

Saxby's Cider

4 Pimms

5 Laurent-Perrier

6 Equiano Rum

• O'Donnell Moonshine

Poppy Sage Jewellery

Rythmik Cocktails

• We Love Eco Ltd t/a

• The Yummy Yank

• Rola Mor

Toria Lee

Truffle Guys

Love Coco

Zest of Life

Join us in taking a step forward in the right

need to do are these four simple things:

of the purple one cup bins

Buy your drink

It's as easy as that!

Enjoy your drink

direction with being more sustainable. All you

4. PLEASE DON'T TAKE YOUR CUP HOME.

Return your cup to the bar or place into one

7 Oh Santé

Harrow & Hope

CAFÉ MURANO BOOK (LUB

BOOKSHOP

MIELE

STUDIO

KITCHEN

& SIGNING

M&S

VILLAGE

TOM KERRIDGE

COOKS BRITAIN

STAGE

FIRST

AID

(9) Amos Owens

10 Lonkero Clean Co

16 Rebellion 👣 Viña Sol Wine Bar

12 Fig & Fleur

GINGER WINGS PRESENTS WING RAVE

B Mixtons

4 Aperol

15 Pimentae

HEAD TO THE GINGER WINGS TENT TO FIND OUR BRAND NEW DANCE STAGE, SUPPLYING AWARD WINNING WINGS. EPIC DJS AND A VIBE NOT TO MISS ALL WEEKEND!

Scott Garcia & MC Kie Cash Only The Menendez Brothers Andy Manston (Clockwork Orange) Siggy Smalls

Jon Jones (Hed Kandi) Master Pasha (Centreforce Acid harry

Professor x Tom Finn Rochelle Hayden Kreed & Dale Hart DJ Mulate - Suki Bea Lil Scotty G - Sean T (Genius Crew)

KIDS' ENTERTAINMENT

SUPER PIRATES KIDS DISHES DJ BBQ FAMILY

ICE CREAM FUN FAIR SILENT DISCO **BRENTFORD FC PENALTY SHOOTOUT FIRE FEAST & PARTY**

PUB

PARK

THE

FIREPIT

ENTRANCE