

POD IN THE PARK

Catch amazing guests live podcast stage 'Pod in the Park' with Simon Rimmer and 'Spooning' with Mark Wogan

FRIDAY, 28 JUNE

19:00 - 19:30 Stephen Mangan, Philip Glenister
20:00 - 20:30 David Tenant, Arabella Wier (plus special guest Gordon Brown)
21:00 - 21:30 Tim Lovejoy (Spooning)

SAT AFTERNOON, 29 JUNE

13:30 - 14:10 Big Has, Richard Hammond

SAT EVENING, 29 JUNE

19:30 - 20:10 Charlie Simpson, James Bourne

SUNDAY, 30 JUNE

14:00 - 14:30 Andi Oliver (Spooning)

CAFÉ MURANO BOOK CLUB

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

FRIDAY, 28 JUNE

19:00 - 19:30 Angela Hartnett
19:45 - 20:15 Atul Kochhar
20:30 - 21:00 Thérèse Nichols - One Plate

SAT AFTERNOON, 29 JUNE

12:00 - 12:30 Tom Kerridge
13:30 - 14:00 Tim Hayward
14:30 - 15:00 Sally Abe

SAT EVENING, 29 JUNE

18:30 - 19:00 Tim Hayward
19:15 - 19:45 Angela Hartnett & Mark Diacono
20:00 - 20:30 Becky Excell

SUNDAY, 30 JUNE

13:45 - 14:15 Ben Tish
14:45 - 15:15 Tim Hayward
17:00 - 17:30 Andi Oliver

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

FRIDAY, 28 JUNE

19:25 Matt Tebbutt
19:35 Angela Hartnett
20:05 Tom Kerridge
20:20 Atul Kochhar
21:05 Thérèse Nichols

SAT AFT, 29 JUNE

12:30 Nisha Parmar
12:35 Tom Kerridge
13:20 Gennaro Contaldo
13:35 Tom Kerridge
14:05 Tim Hayward
14:35 Big Has
15:00 Atul Kochhar
15:05 Sally Abe

SAT EVE, 29 JUNE

18:55 Andy Clarke
19:05 Tim Hayward
19:30 Becky Excell
19:50 Angela Hartnett
19:50 Mark Diacono
20:05 Sophie Wyburd
20:35 Becky Excell
20:45 Tom Kerridge

SUNDAY, 30 JUNE

14:20 Ben Tish
15:00 Ben Tish
15:20 Tim Hayward
15:40 Jeremy Chan
16:25 Andi Oliver
17:15 Max La Manna
17:30 Andi Oliver

FRIDAY, 28 JUNE

LIVE MUSIC

19:00 - 19:45 The Feeling
20:15 - 21:00 Stereo MCs
21:30 - 22:30 De La Soul

FIREPIT

18:40 - 19:10 Kitchen Joy Cookery School Masterclass
19:30 - 20:00 Tom Kerridge & Nathan Davies
20:15 - 20:45 Matt Tebbutt & Sarah Parish

MIELE KITCHEN STUDIO

18:50 - 19:20 Matt Tebbutt & Lenny Henry & Gaby Roslin
19:35 - 20:00 Top Aikens! Robert & Tom Aikens
20:15 - 20:45 Angela Hartnett

SHARK NINJA STAGE

18:00 Ninja Creami Ice Cream Maker Demo
18:15 Ninja Air Fryer Demo
19:45 Ninja Woodfire Outdoor Grill & Oven Demo

M&S VILLAGE STAGE

19:00 DJ Al Mayfield

SAT EVENING, 29 JUNE

LIVE MUSIC

19:00 - 19:30 Modernlove
20:05 - 20:50 Toploader
21:20 - 22:30 Busted

FIREPIT

18:45 - 19:15 Nathan Davies
19:30 - 20:00 MOB Kitchen's Sophie Wyburd
20:15 - 20:45 Josh Moroney (Cue Point) - Live Fire Steaks

MIELE KITCHEN STUDIO

18:30 - 18:50 Andy Clarke Saturday Night Cocktail Chaos
19:05 - 19:25 Becky Excell - Gluten Free Masterclass
19:45 - 20:05 Ginger Wings Presents.. PITP Hot Wings Challenge: Are you Spicy Enough? w/ Jack Blumenthal
Tom Kerridge

SHARK NINJA STAGE

18:30 Ninja Creami Ice Cream Maker Demo
18:45 Ninja Woodfire Outdoor Grill Demo
19:40 Ninja Air Fryer 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
18:30 Tom Kerridge
19:30 Chris Mackett

SAT AFTERNOON, 29 JUNE

LIVE MUSIC

12:45 - 13:15 Big Fish Little Fish
14:15 - 15:15 Flawless
15:45 - 16:30 Scouting for Girls

FIREPIT

12:00 - 12:30 Nathan Davies
13:00 - 13:30 Tom Kerridge
14:00 - 14:30 Sam & Shauna
14:45 - 15:15 Big Has

MIELE KITCHEN STUDIO

12:10 - 12:30 Nisha Parmar
12:45 - 13:15 Gennaro Contaldo Italian Masterclass
13:40 - 14:10 Officina oo Pasta Masterclass w/Elia & Enzo
14:30 - 15:00 Atul Kochhar

SHARK NINJA STAGE

12:00 Ninja Woodfire Outdoor Grill Demo
12:45 / 14:10 Ninja Air Fryer Demo
13:30 Ninja Woodfire Outdoor Oven Demo
14:45 Ninja Creami Ice Cream Maker 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
12:00 Chris Mackett
13:00 Chris Mackett
14:00 Tom Kerridge
15:00 Honey Tasting Workshop w/David Wainright

SUNDAY, 30 JUNE

LIVE MUSIC

14:15 - 14:45 Billington & Quinn
15:15 - 16:15 Beatles Dub Club
16:45 - 17:30 Damian Lewis
18:00 - 19:00 Jools Holland

FIREPIT

13:30 - 14:00 Ninja Masterclass w/ Mark Lloyd
14:15 - 14:45 Ed Cudlipp - Cud Cooks
15:00 - 15:30 Live Fire & Distilling Demo w/Mursal Saiq Cue Point X Bone Idyll
15:45 - 16:15 Nathan Davies
16:30 - 17:00 Australian Lamb & Beef w/ Roy Ner (Jeru)

MIELE KITCHEN STUDIO

13:45 - 14:15 Meet the Producers: Snack & Tipple Tasting
14:35 - 14:55 Ben Tish
15:05 - 15:35 Jeremy Chan - Q&A with 2 star Ikoyi chef
16:00 - 16:20 Andi Oliver
16:30 - 17:00 Max La Manna

SHARK NINJA STAGE

13:30 / 16:45 Ninja Woodfire Outdoor Grill Demo
14:15 / 15:45 Ninja Air Fryer Demo
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Smoked Scottish Haddock Kedgeree
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15:30 Chris Mackett
16:30 Honey Tasting Workshop w/David Wainright

CELEBRATING FOOD, WORLD-CLASS CHEFS AND ICONIC MUSIC

28-30 JUNE 2024

PUB IN THE PARK CHISWICK

FESTIVAL GUIDE

PUBINTHEPARKUK.COM

Turn up the **breakfast** feel good! from 6:30am

Jamie Theakston & Amanda Holden

heart RADIO globalPLAYER PLAY HEART

GINGER WINGS PRESENTS WING RAVE

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!

FRIDAY, 28 JUNE, 6PM - 10.30PM "ITS A LONDON WING"

18:00 - 19:30 Eldeanyo
19:30 - 21:00 Scott Garcia b2b Lil Scottie G & Mc Lipton
21:00 - 22:30 Emily Scott TBC

SATURDAY, 29 JUNE, 11.30AM - 4.30PM

11:30 - 14:00 Dale Hart
14:00 - 16:30 Dale Hart

SATURDAY, 29 JUNE, 6PM - 10.30PM

18:00 - 20:15 Professor X
20:15 - 22:30 Groove Xperience & Cash Only

SUNDAY, 30 JUNE, 1PM - 7PM

13:00 - 15:00 DJ Fen
15:00 - 17:00 Charlie Price
17:00 - 19:00 Mr Goo

LINE-UP SUBJECT TO CHANGE

PROUDLY SUPPORTED BY



PORSCHE
Porsche Retail Group

Shark NINJA



Miele



heart
turn up the feel good!

MENUS

THE HAND & FLOWERS

PUB SPECIAL ESPELETTE PEPPER MONKFISH 'A La Plancha' with Pineapple Salsa and Soft Tortilla

TENNESSEE CHICKEN
With Collard 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

KANISHKA BY ATUL KOCHHAR

PUB SPECIAL LAMB KATLIYAN
Grilled Lamb Chops marinated with Red Chili Paste, Ground Spices, Clove Powder, 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 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, Parsley Emulsion

LOADED FRIES Fire Slaw, Glazed Chipolata, Crispy Onions

PECAN PIE (V) Clotted Cream Ice-cream, Chicory Caramel

KID-FRIENDLY LOADED FRIES

TEMPER

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

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 & Garlic, topped with Smoked Raclette

KID-FRIENDLY SMASHED CHEESEBURGER

Allergen information for each dish can be found 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 present. Full allergen information can be found on our website.

GINGER WINGS

PUB SPECIAL 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 Mushroom, 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

CUE POINT

PUB SPECIAL 120G WAGYU BRISKET STEAK WITH JALAPENO JAM Pickled Bramley Apples & White Cabbage on Afghan Naan

LONDON KABULI PILAU WITH THYME OAK SMOKED LAMB Afghan Salsa and Sumac Yoghurt

ROSEMARY AND CUMIN ¼ OAK SMOKED CHICKEN
Afghan Salsa and Sumac Yoghurt

LONDON KABULI PILAU & BORANI BANJAN (LIVE FIRE AUBERGINE CURRY)
Afghan Salsa & Sumac Yoghurt

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 & Basil

GRILLED LAMB SKEWERS
Mint & Pistachio Pesto

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

KID-FRIENDLY MOZZARELLA PIZZA (V)

CAFÉ MURANO

PUB SPECIAL LAMB & AUBERGINE PANZEROTTI

TOMATO & MOZZARELLA ARANCINI (V)
With Basil Pesto

CHICKEN MILANESE BUN
Cabbage Slaw, Chilli Mayonnaise

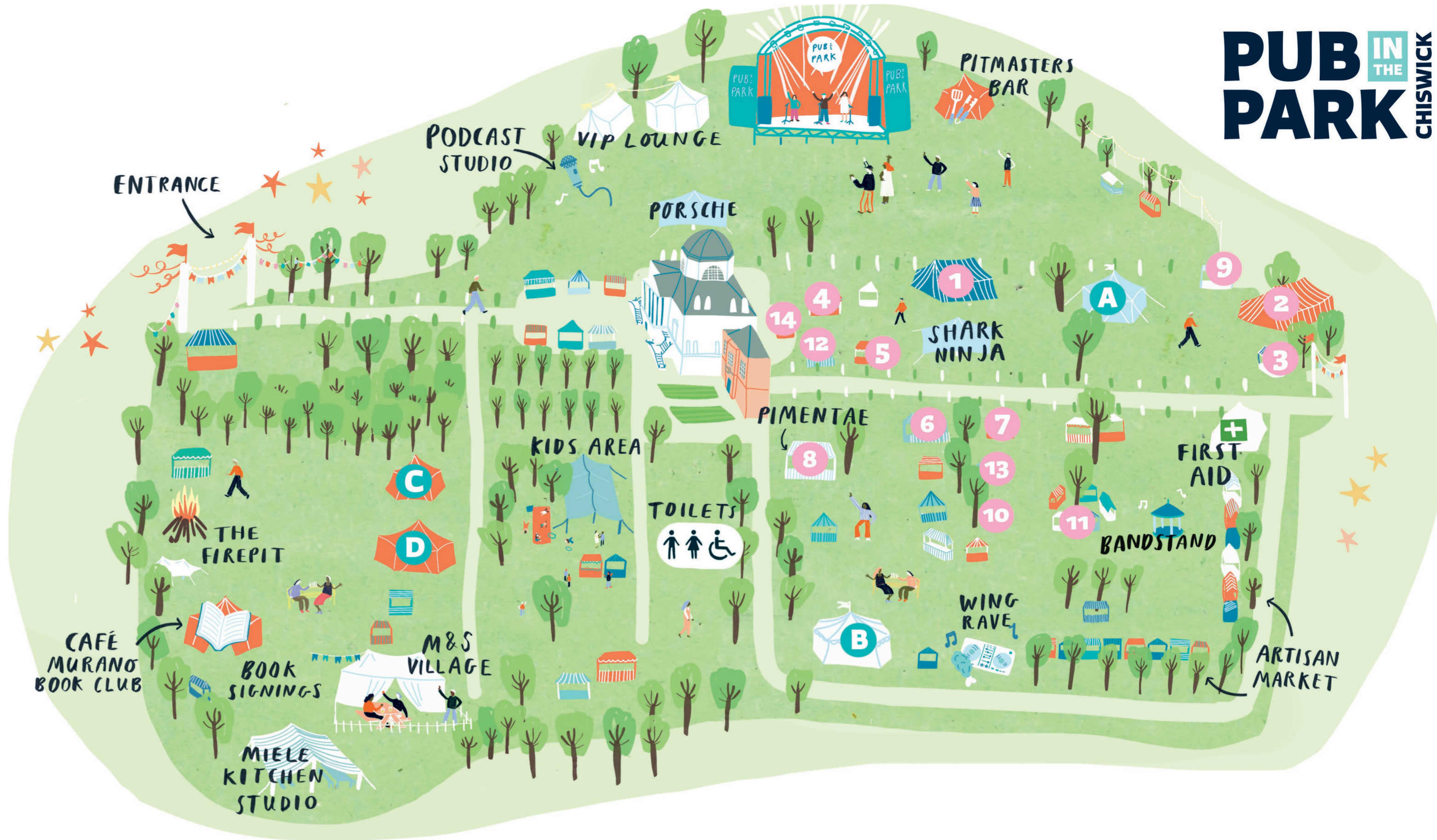
RIGATONI WITH SPICY FENNEL SAUSAGE RAGU

ORECCHIETTE WITH ROASTED VEGETABLE RAGU (VG)

KID-FRIENDLY SAUSAGE RAGU

ALL PUB CLASSIC DISHES ARE £7

ALL PUB SPECIALS ARE PRICED INDIVIDUALLY



Restaurants:

- A** The Hand & Flowers
Cue Point
- B** Ginger Wings
The Abbey Inn by Tommy Banks
- C** Kanishka Atul Kochhar
The Orange By Ben Tish
- D** Temper
Café Murano

Bars

- 1** Greene King
- 2** Chapel Down
- 3** Saxby's Cider
- 4** Pimms
- 5** Greenalls
- 6** Aperol
- 7** Oh Santé
- 8** Pimentae
- 9** Amos Owens
- 10** Lonkero
- 11** Clean Co
- 12** Fig & Fleur
- 13** Mixtons
- 14** Bottle Green

SHOPPING & BARS

BARS

- Amos Owens
- Aperol
- Bottle Green
- Fig & Fleur
- Greenall's Gin
- Lonkero
- Mixtons
- Oh Sante
- Pimentae Drinks
- Pimms
- Saxbys Cider

EXHIBITORS

- Boundless
- BRC Promotions
- Catena Zapata Winery
- Charles Taylor Trading Limited
- CleanCo
- Flint and Flame
- Foxes FC
- Foxy Faces
- Hall Hunter Partnership Farming
- Hello Fresh
- Holy Moly Dips
- Kadai
- Kamado Joe
- KatKin
- Kingdom of Sweets
- Knightsbridge Orthodontics
- Los Churros Amigos
- Naughty & Nice
- Northern Bloc Ice Cream
- Paradise Martini
- Pip Organic
- Pipers
- Riverford Organic Farmers
- Shawbury Wine
- Simply Crumble
- Southern Counties Ice Cream
- The Coffee Can Company Limited
- The Topsy Food Company
- Thirstea Drinks
- THIS
- Tipple Tea
- Working for Wildlife

SPONSORS

- 7up Zero
- Chapel Down
- Familia Torres
- Greene King
- M&S
- Miele
- Porsche
- SharkNinja

ARTISAN MARKET

- Araxos
- Atomic Sauces
- Barry Island Spirits
- Caliendo's Gelato
- Caru Spirits
- Cha
- City Unlocked
- Cornish Cheese Company
- Everybody
- Formation Jewellery
- Great Drams
- Halopenos
- James Gin
- Lets Mix Bars
- Limpopo Biltong Ltd
- ModernArt Distillery
- Nana Rose
- Nonna Tona
- O'Donnell Moonshine
- Rola Mor
- Rotari Cakes
- Rythmik Cocktails
- The Wellbeing Brewery
- The Yummy Yank
- Toria Lee
- Truffle Guys
- TwoandOne
- Vanity Studios
- We Love Eco Ltd t/a Love Coco
- Zest of Life

KIDS' ENTERTAINMENT

SUPER PIRATES

KIDS DISHES

BIG FISH LITTLE FISH

LITTLE FOREST FOLK

ICE CREAM

BRENTFORD FC PENALTY SHOOTOUT

CHISWICK SCHOOL MUSIC DEPARTMENT

THE PARENT COLLECTIVE

FUN FAIR

FLAWLESS

WOLFIES

PICK 'N MIX

CUP POLICY

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

We have teamed up with a carbon-neutral reusable cup system. We understand now more than ever the importance of being more sustainable.

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