

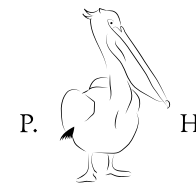
THE PELICAN

ALL SAINTS ROAD

Events Deck · 2026

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Enquire Here



Welcome to The Pelican

The Pelican is a pub and dining room located at 45 All Saints Road, Notting Hill. With its heritage charm, open fireplaces, and thoughtfully designed interiors, it provides a welcoming backdrop for intimate gatherings, celebrations and events.

We celebrate seasonal British produce, sustainably sourced from local suppliers including our own Market Garden at Bruern Farms, and complement our menus with a curated wine list and craft beers.



The Pelican Room

Suitable for seated family feasts or canapé and cocktail gatherings, it is an intimate space sitting above our characterful pub and dining room.

Sash windows peering onto Tavistock Gardens flood the room with natural light, showcasing the restored flooring and original fireplace.

The hand crafted, private bar will keep guests well-watered, and makes for a stunning focal point. Subtly integrated AV equipment is on hand should it be required.

Seated 30 · Standing 50





The Fireplace

Nestled in the corner of the pub, surrounded by the ambiance of the fire and crackling firewood, The Fireplace is the perfect setting for intimate gatherings.

Offering the same set menu as the private room, without the constraints of minimum spend or room hire fees.

Seated · 11-12



Snacks

5 choices

Additional choices available

Oysters (+£25/half dozen)

Cheese Straws

Mushroom Pasty

Pumpkin, Sage Crisp

Welsh rarebit

Potato, Celeriac

Spider Crab Toast

Cod Cheek, Curry Sauce

Cured Trout, Horseradish

Choux, Chicken Liver Parfait

Sausage Roll

Pigs in Blankets, Mustard

Ox Cheek Toast



A discretionary 12.5% service charge will be added to your bill



Lunch & Dinner

Served along the centre of the table for guests to share.
Dietary requirements will be catered for individually.

Starters - 3 choices

Oysters (+25/half dozen)
Parfait, Pickles
Smoked Mackerel, Toast
Jerusalem Artichoke, Green Sauce
Raw Beef, Spring Greens
Fennel, Almond
Pork Croquettes, Pickled Walnut

Mains - 2 choices

Roast Chicken, Gravy
Trout, Horseradish
Onion Tart
Pork Belly, Apple
Bone in Sirloin (+20pp)
Market Fish (+20pp)

Sides - 2 choices

Mids | Chips | Mash
Butterhead Lettuce | Seasonal Greens | Beetroot, Green Sauce

Dessert - 1 choice

Pear & Olive Oil Cake, Almond Custard
Chocolate Mousse
Apple Tart
Cheeseboard (+8pp)

A discretionary 12.5% service charge will be added to your bill



Light Lunch

Available Monday - Friday lunch only.

Served along the centre of the table for guests to share.

Dietary requirements will be catered for individually.

Mains - Select 1 for the table

Slow Cooked Trout

Roast Chicken

Onion Tart

Sides - All served

Bread & Butter

Butterhead Lettuce

Potato Salad

Beetroot, Goat's Curd

Dessert

Lemon Cake, Cream

A discretionary 12.5% service charge will be added to your bill



Wine

Sparkling

Jean Becker, Cremant d'Alsace, France, NV

Tim Wildman, Frolic Pet Nat, Lost in a Field, England and Wales, 2023

Langham Estate, 'Corallian' Classic Cuvée, Dorset, England, NV

Devaux Coeur des Bar, Blanc de Noirs Champagne, France, NV

Devaux Rosé, Coeur des Bar, Champagne, France, NV

Ruinart Rosé, Reims, Champagne, France, NV

Krug, Grande Cuvée 172ème Edition, Brut, Champagne, France, NV

White

Sartarelli, Verdicchio dei Castelli di Jesi Classico, Marche, Italy, 2024

L. Papin, Muscadet Sur Lie "Garance", Loire Valley, France, 2023

Valdespino, Barrel Fermented Palomino, Andalusia, Spain, 2024

Terras Gauda, O'Rosal, Albarino, Rias Baixas, Spain, 2024

Roodekrantz, Chenin Blanc, Swartland, South Africa, 2023

Dom. Etienne Pochon, Crozes - Hermitage, Rhone, France, 2024

Folli e Benato, Gavi di Gavi, Piemonte, Italy, 2024

Highweald Wine Estate, Ghyll Valley White, Sussex, England, NV

Laroche, Chablis 'Les Chanoines', Bourgogne, France, 2024

La Brune Chardonnay, Elgin Valley, South Africa, 2024

Daniel Chotard, Marcel Henri Sancerre, Loire Valley, France, 2023

Momento, Grenache Blanc, Western Cape, South Africa, 2022

Prophet's Rock Dry Riesling, Central Otago, New Zealand, 2021

Anhydrous, Afoura Assyrtiko, Santorini, Greece, 2023

Chateau Brown Blanc, Pessac Leognan, Bordeaux, France 2022

David Moret, Auxey Duresses, Bourgogne, 2022

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Rosé

Chateau d'Astros, Amour, Provence, France, 2024
Cantina Terlano, Lagrein Rosé, Trentino Alto Adige, Italy, 2023
MAGNUM Chateau des Sarrins (Bruno Paillard), Provence, France, 2023

Skin Contact

Tiko Estate, Kisi, Kakheti, Georgia, 2023
Judith Beck, Traminer, Burgenland, Austria 2024

Red

Casina Bric, MESDI, Nebbiolo, Piemonte, Italy, NV
Vinos Valtuille, La Premisa, Mencia, Bierzo, Spain, 2023
Bedoba, Saperavi, Kakheti, Georgia, 2022
Chateau Cambon, Beaujolais, Gamay, France, 2023
Dom. Breton, Grolleau, Loire Valley, France, 2024 (chilled red)
Familie Reinisch, St Laurent, Niederösterreich, Austria, 2020
COS, Frappato, Sicily, Italy 2024
WindVane Pinot Noir, Carneros, Sonoma, California, USA, 2018
Bodega Colomé, Malbec, Salta, Argentina, 2022
Chateau Beaumont, Haut-Medoc, Bordeaux, France, 2020
No Fine Print, Cabernet Sauvignon, Lodi, California, USA, 2022
Zorah, Areni Noir, Vayots Dzor, Armenia, 2022
Jim Clendenen Family Vineyards, Mondeuse, Santa Barbara, USA, 2018
Sidewood, Mappinga, Shiraz, Adelaide Hills, Australia, 2016
Philippe le Hardi, Mercurey 1er Cru, Bourgogne, France 2022
G.D Vajra 'Albe', Barolo, Piemonte, Italy, 2021
Chateau Daugay, Saint Emillion Grand Cru, Bordeaux, France, 2011

Sweet Wine

Curatolo Arini, Marsala Vergine Superiore, Sicily, Italy, 1995 (750ml)
Chateau Laville, Sauternes, France, 2022 (750ml)
Dow's Vintage Port, Portugal, 1997 (750ml)

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Drinks List

Draft Beer

Portobello Pilsner
Braybrooke Helles

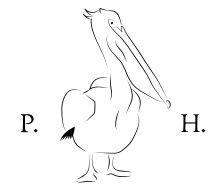
Cocktails

Negroni
Martini
Margarita
Old Fashioned
Aperol Spritz
Bespoke cocktails available

Spirits

Sapling Vodka
Sapling Gin
Bulleit Bourbon
Olmeca
Johnny Black
All mixers served are at £3.2

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