



THE PELICAN

ALL SAINTS ROAD

EVENTS & PRIVATE HIRE



ABOUT

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 Gardens in the Cotswolds and complement our menus with a curated wine list and craft beers.

Private Sports Viewing

THE PELICAN ROOM

Located on the first floor, The Pelican Room can accommodate up to 30 guests for a seated dinner with private viewing or seated up to 50 standing with bar snacks and canapes.

The space is fitted with its own bar with beer taps, pull down screen and projector.

Seated 30
Standing 50



The Pelican Room





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.

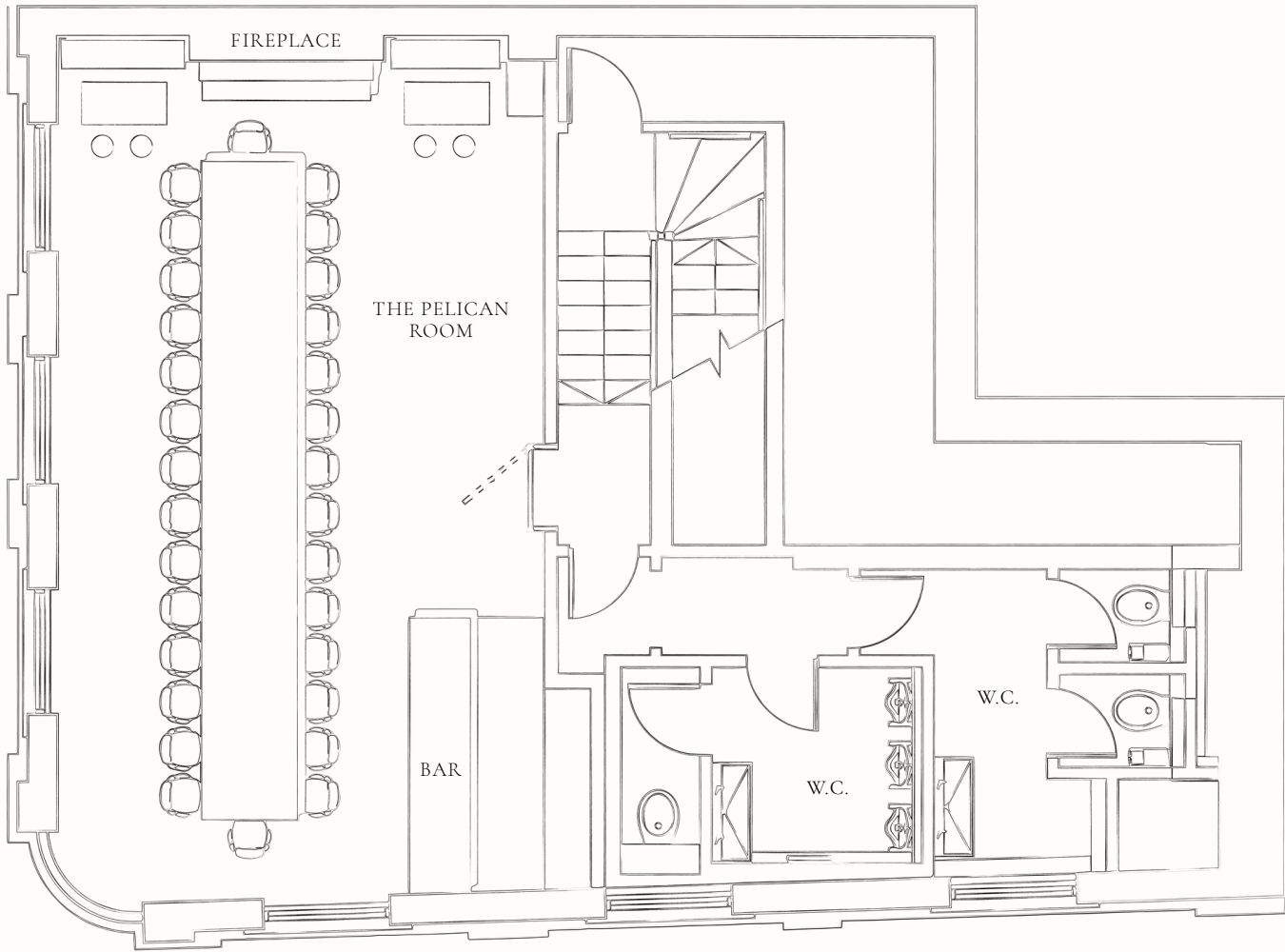
Sash windows peering onto Tavistock Gardens flood the room with natural light, showcasing the restored flooring and original fireplace.

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

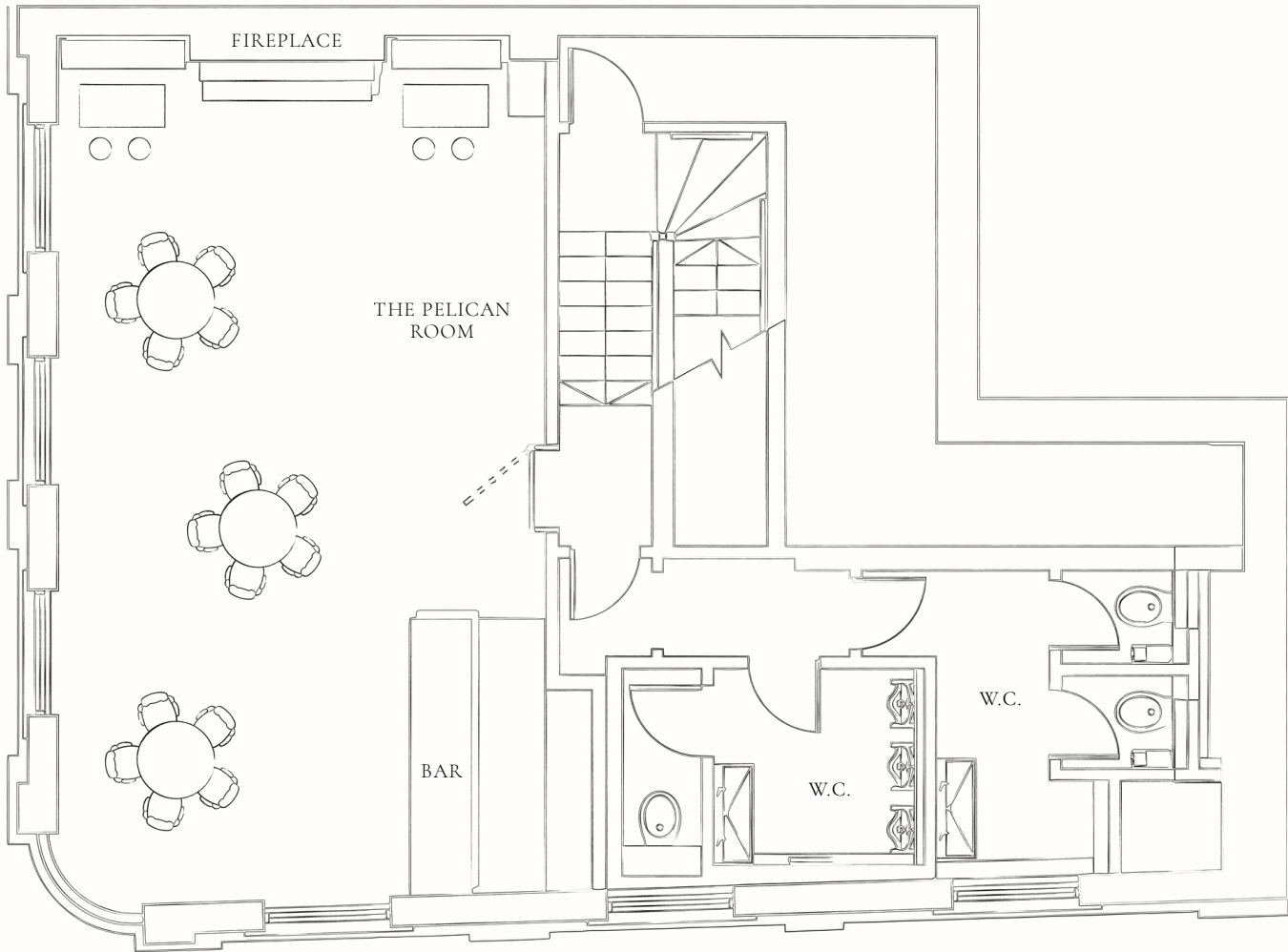
The Pelican Room

Seated 30



The Pelican Room

Standing 50



The Fireplace



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





SOUP

JERUSALEM ARTICHOKE
SOUP = 85

MEAT

DUCK BREAST, LENTILS = 55
BONE-IN SPINACH GOOFS = 85

STEW/MINCE

PIE

WELSH & MONMOUTH

SWIN

KEEL PIE

PIE = 20

G

PIE =

Snacks Sample

£35 per person, 5 choices

£7 per person for additional choices

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

Light Lunch Sample

£35 per person

Available Monday - Friday lunch only.
Served along the centre of the table
for guests to share. Dietary requirements
will be catered for individually.

MAINS - 1 choice

Slow Cooked Trout
Roast Chicken
Onion Tart

SIDES - All served

Soda Bread & Butter
Butterhead Lettuce
Potato Salad
Beetroot, Goat's Curd

DESSERT - Served

Lemon Cake, Cream

CHEESE COURSE (+10pp)

Cheese & Crackers

Lunch & Dinner Sample

£70 per person

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
Courgette, Pea
Raw Beef, Runner Beans
Oyster Mushroom, Sweetcorn
Chicken, Chanterelles

MAINS - 2 choices

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

SIDES - 2 choices

Pink Fir | Chips | Mash
Butterhead Lettuce | Seasonal Greens | Beetroot, Green Sauce

DESSERT - 1 choice

Seasonal Fruit & Olive Oil Cake, Almond Custard
Chocolate Mousse
Apple Tart

CHEESE COURSE (+10pp)

Cheese & Crackers

Wine Sample

Sparkling

Jean Becker, Cremant d'Alsace, France, NV
 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 173ème Edition, Brut, Champagne, France, NV

White

Quinta de Azevedo, Loureiro Escolha, Minho, Portugal, 2024
 L. Papin, Muscadet Sur Lie "Garance", Loire Valley, France, 2024
 Roodekrantz, Chenin Blanc, Swartland, South Africa, 2024
 Sartarelli, Verdicchio dei Castelli di Jesi Classico, Marche, Italy, 2024
 Terras Gauda, O'Rosal, Albarino, Rias Baixas, Spain, 2025
 Valdespino, Barrel Fermented Palomino, Andalucia, Spain, 2024
 Familie Reinisch, Rotgipfler, Niederösterreich, Austria, 2024
 S. Johannisberg, Gelblack, Dry Riesling, Rheingau, Germany, 2024
 Domaine des Brosses, Sancerre, Loire Valley, France, 2025
 La Brune, Chardonnay, Elgin Valley, South Africa, 2025
 Domaine Vriгдаud, Chablis, Burgundy, France, 2023
 Cantina Terlan, Terlaner Cuvee. Trentino Alto Adige, Italy, 2025
 Anhydrous, Afoura Assyrtiko, Santorini, Greece, 2024
 Chateau Brown Blanc, Pessac Leognan, Bordeaux, France 2023
 David Moret, Auxey Duresses, Bourgogne, 2024

Red

63 Mandrarossa. Frappato, Sicily, Italy, 2025
 87 Casina Bric, MESDI, Nebbiolo, Piemonte, Italy, NV
 105 Bedoba, Saperavi, Kakheti, Georgia, 2023
 135 Vinos Valtuille, La Premisa, Mencia, Bierzo, Spain, 2023
 155 Chateau Cambon, Gamay, Beaujolais, France, 2024
 189 Dom. Breton, Grolleau, Loire Valley, France, 2025 (chilled red)
 Familie Reinisch, St Laurent, Niederösterreich, Austria, 2022
 Bodega Colomé, Malbec, Salta, Argentina, 2023
 No Fine Print, Cabernet Sauvignon, Lodi, California, USA, 2023
 De Loach, Heritage Collection, Pinot Noir, California, USA, 2022
 Chateau Beaumont, Haut-Medoc, Bordeaux, France, 2020
 Zorah, Areni Noir, Vayots Dzor, Armenia, 2023
 Sidewood, Mappinga, Shiraz, Adelaide Hills, Australia, 2017
 Ramon Bilbao, Gran Reserva, Rioja, Spain, 2016
 Philippe le Hardi, Mercurey 1er Cru, Bourgogne, France 2022
 G.D Vajra 'Albe', Barolo, Piemonte, Italy, 2022
 Chateau Daugay, Saint Emillion Grand Cru, Bordeaux, France, 2011

Rosé / Orange

81 Ochoa, Rosado de Lagrima, Navarra, Spain, 2024
 102 Chateau d'Astros, Amour, Provence, France, 2025
 115 Arndorfer, Schlehe Amber Wine, Kamptal, Austria, 2024
 135 Tiko Estate, Kisi, Kakheti, Georgia, 2023

Wine Packages

£45pp

Sparkling	Jean Becker, Cremant d'Alsace, France, NV
White	L. Papin, Muscadet Sur Lie "Garance", Loire Valley, France, 2024
White	Sartarelli, Verdicchio dei Castelli di Jesi Classico, Marche, Italy, 2024
Red	De Loach, Heritage Collection Pinot Noir, California, USA, 2022
Red	Chateau Mahon-Laville, Bordeaux Superieur, France, 2024

£75pp

Sparkling	Devaux, Coeur de Bar, Champagne, France, NV
White	S. Johannisberg, Gelblack, Dry Riesling, Rheingau, Germany, 2024
White	La Brune, Chardonnay, Elgin Valley, South Africa, 2025
Red	Sidewood, Mappinga, Shiraz, Adelaide Hills, Australia, 2017
Red	Ramon Bilbao, Gran Reserva, Rioja, Spain, 2016

£105pp

Sparkling	Delamotte, Blanc de Blancs, Champagne, France, NV
White	Cantina Terlan, Terlaner Cuvee. Trentino Alto Adige, Italy, 2025
White	David Moret, Auxey Duresses, Bourgogne, 2024
Red	Domaine du Château Philippe le Hardy, 1er Cru 'Les Puilleux', Mercurey, Bourgogne, 2022
Red	G.D Vajra 'Albe', Barolo, Piemonte, Italy, 2022



Drinks Sample

Draft Beer

Portobello Pilsner	6.9
Braybrooke Helles	6.9

Cocktails

Negroni	14
Martini	14
Margarita	14
Old Fashioned	14
Aperol Spritz	13.5
Bespoke cocktails available	

Spirits 50ml

Sapling Vodka	11.5
Papa Salt	11.5
Four Roses	13
Neurita Blanco	12
Johnny Black	12

All mixers served are at £3.2

The Pelican Room

Capacity	Up to 30 guests seated Up to 50 guests standing
Event Timings	Lunch Mon-Sun: 12pm - 5pm Dinner Mon-Sat: 6pm - Midnight / Sun: 6pm - 11pm
Amenities	Private use of The Pelican Room Private bar AV equipment on request Fireplace Table dressing including tablecloths, flowers, candles, name cards and menus
Minimum Spend	We operate on a minimum spend basis, which is fulfilled through food and beverage purchased during your event. Should the minimum spend not be reached on the day, the remaining balance will be charged as a private room hire fee. Minimum spends are inclusive of VAT and exclusive of 12.5% discretionary service charge. To secure your booking, a signed contract and deposit is required and will be deducted from your final invoice.
Booking Info	All event spaces are offered subject to availability and are booked on a first-come, first-served basis. Unfortunately, we are unable to hold dates without a confirmed booking and deposit.

The Fireplace

Capacity

Up to 12 guests seated

Event Timings

Lunch | 12pm - 3pm or 1pm - 4pm
Dinner | 6pm - 9pm or 9pm - Midnight

Amenities

Fireplace
Table dressing including candles, and menus

Booking Info

All event spaces are offered subject to availability and are booked on a first-come, first-served basis. Unfortunately, we are unable to hold dates without a confirmed booking and deposit.

THE PELICAN

BAR SNACKS

OYSTERS	= 24/48	SAUSAGE ROLL	= 8
PORK SCRATCHINGS	= 4	OLD WINCHESTER FRITTERS	= 10
SPIDER CRAB TOAST	= 15	MONKFISH SCAMPI	= 13
WELSH RAREBIT	= 8.5	MINCE ON TOAST	= 12

"BONE-IN SIRLOIN 600g = 8.5"

CLASSIC COCKTAILS

BLOODY MARY	= 13	MARGARITA	= 13
OLD FASHIONED	= 12	PALOMA	= 11.5
NEGRONI	= 13	MARTINI	= 13

NON-ALCOHOLIC

TANQUERAY OY. TONIC	= 10	BOTVO, GINGER BEER	= 10
MARG-"NO"-RITA	= 11	VIRGIN MARY	= 7.5
CRODINO	= 8	"NO"-GRONI	= 10



ENQUIRE HERE

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