



WALMER CASTLE

FREEHOUSE EST. 1845

EVENTS & PRIVATE HIRE

58 Ledbury Road, Notting Hill, W11 2AJ
@walmercastlenottinghill

REFRESHINGLY INDEPENDENT,
PROUDLY LOCAL AND WARMLY
WELCOMING, THE WALMER CASTLE
IS A UNIQUELY APPETISING SLICE OF
LONDON'S COLOURFUL HISTORY.



Welcome The Walmer Castle

Named after the Kentish castle, this Victorian pub helped shape the unique community and rich history of the area. Beautifully designed by West-London based interior designer, Isabella Worsley. The pub comprises of three storeys that bring together a handsome traditional pub bar, (dogs welcome of course!) complete with wooden panelling and artworks by British artists all themed around drinking, hedonism and fun, a beautiful first-floor restaurant and dining space and an intimate private dining room on the second-floor.



THE LONSDALE ROOM

On the first floor flooded with natural light, via large original sash windows and with a quintessentially Notting Hill view of the length of Lonsdale Road, is, the Lonsdale Room. A versatile space that accommodates up to 100 people for drinks and canapes, or 40-60 for seated dining.

With a more detailed finish than the ground-floor bar, this substantial room with adjacent snug has its own fully stocked & staffed bar, large, hidden TV and Sonos sound system.





THE WESTBOURNE ROOM

The second-floor, and more intimate Westbourne Room has a large dining table that seats up to 20 with warmly wrapped Robert Kime wallpaper and tactile fabric textures.

The space is also provided with a hidden TV and Sonos sound system and can be used for business meetings, lunch or dinner.

FOOD & DRINK

Our approach to food is all about bringing together the best ingredients simply and deliciously. Our menu offers unfussy, British-inspired cooking, showcasing the best local and seasonal produce. We work closely with a small collection of long-standing, award-winning suppliers to create a regularly changing, seasonal menu. Our broad and adventurous drinks list is made up of wines, beers and spirits sourced from small, independent producers from around the world.





SAMPLE SUMMER MENU

£60pp

On Arrival

TOASTED SOURDOUGH, whipped salted butter

Starters

WYE VALLEY ASPARAGUS, wild rocket, celery, toasted pinenuts, Parmesan, House dressing

WILD SEA BASS CEVICHE, cucumber, shallots, radish, basil & lime oil

PUGLIAN BURRATA, Isle of Wight tomatoes, romesco, toasted pinenuts

NDUJA & MASCARPONE TORTELLONI, Parmesan, black pepper

Mains

HARISSA BAKED AUBERGINE, tzatziki, couscous, toasted pinenuts, basil oil

SOMERSET LAMB RUMP STEAK, crushed Jersey Royals, summer greens, minted Greek yoghurt

COURGETTI, ricotta, basil & pistachio pesto, lemon

PAN-FRIED SCOTTISH HALIBUT, summer greens, pancetta, vegetable consommé (available without pancetta)

Puddings

STICKY TOFFEE PUDDING, vanilla ice cream

ETON MESS, meringue, English strawberries, cream

VALRHONA CHOCOLATE MOUSSE, Maldon sea salt, olive oil

A SELECTION OF DORSET GELATOS / SORBETS

ENGLISH CHEESEBOARD, smoked cheddar, Cashel blue, Rosary goats' cheese

served with grapes, quince jelly, artisan crackers

*Our kitchen have designed the menu to be enjoyed by individual pre order or to be shared feasting style
Dietaries will be cared for individually*



SAMPLE WINTER MENU

£60pp

On Arrival

TOASTED SOURDOUGH, whipped salted butter

Starters

JERUSALEM ARTICHOKE VELOUTÉ, crispy shallots, croutons, chives

BAKED GOAT'S CHEESE TARTLET, red onion, balsamic glaze, mixed leaf & walnut salad

WILTSHIRE HAMHOCK & CHICKEN TERRINE, pistachio, cranberry sauce, toasted sourdough

CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini

Mains

ASHDALE RUMP OF BEEF, potato & kohlrabi gratin, cavolo nero, celeriac, truffle oil, red wine
jus

BAKED FILLET OF COD, potato & leek fondue, brown shrimps & dashi velouté

PAN-FRIED GNOCCHI, butternut squash, sage, kale, hazelnut butter

CREEDY CARVER CONFIT DUCK LEG, chanterelle mushrooms, cavolo nero, celeriac & truffle
cream, duck & sherry vinegar jus

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream

APPLE & BLACKBERRY CRUMBLE, Cornish clotted cream

A SELECTION OF DORSET GELATOS / SORBETS

ENGLISH CHEESEBOARD, smoked cheddar, Cashel blue, Rosary goats' cheese

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WALMER CELLAR SELECTIONS

Full drinks list available [here](#), including our fine wine selection

English Sparkling & Champagne

COATES & SEELY BRITAGNE BRUT NV, Hampshire

TAITTINGER BRUT RESERVE NV, France

BOLLINGER CUVÉE, France

Cocktails

ESPRESSO MARTINI, Sapling vodka, Kahlúa, Cold Brew

OAK AGED NEGRONI, Sapling vodka, Campari, House Vermouth Blend

HOUSE MARTINI, Gin/Vodka, Noilly Prat

Twist | Dirty | Pickle

White

VERMENTINO, CHEVANCEAU, France 2023

GAVI DEL COMUNE DI GAVI 'FOSSILI', SAN SILVESTRO, PIEDMONT, Italy 2023

CHARDONNAY, RUPERT & ROTHSCHILD, France 2024

Red

NEGROAMARO 'IL PUMO', SALENTO, SAN MARZANO, Italy 2024

PINOT NOIR, SYLVAN DEBORD, France 2023

BORDEAUX, CHATEAU LA TESSONNIERE, CRU ARTISAN, MEDOC, France 2020

Rosé

GRENACHE ROSE 'SOLIS LUMEN', Pays d'Oc, OLIVIER COSTE, France 2023

CÔTES DE PROVENCE, MIRABEAU AZURE France 2023

Sweet wines

SAUTERNES, Castelnau de Suduiraut, France 2015

TOKAJI KÉSÖI SZÜRETETLÉSÜ, Kikelet Late Harvest, Hungary 2023

Port

TAWNY 10Yr // 12 Yr QUINTA do VALLADO

COLHEITA TAWNY QUINTA da ROMANERIA, 2007

CANAPÉS & DRINKS

£25 FOR 6 CANAPES

SAMPLE CANAPÉ MENU

Meat:

PORK & SAGE SAUSAGE ROLL, date ketchup

BEEF TARTARE BITES, Parmesan

HAM HOCK CROQUETTE, aioli

Fish:

PRAWN CHILI & LIME SKEWERS

SCOTTISH SMOKED SALMON BLINI, crème fraîche

SEARED TUNA, crispy rice cake, ginger

Vegetarian:

FOREST MUSHROOM CROSTINI, truffle

SUN-DRIED TOMATO & GORDAL OLIVE ARANCINI

WHIPPED CAMAMBERT, plum & date toast





We'd love to tailor an unforgettable event for you in one of our beautiful private dining rooms. If you would like to know more about hosting with us, please get in touch:

events@walmercastle-nottinghill.co.uk

WALMER

CASTLE







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