

PEBBLES LONDON

INDULGE IN YOUR MOOD FOR FOOD



PEBBLES LONDON AUTUMN POP-UP SUPPER CLUB

12TH OCTOBER 2024. SOANE'S GARDEN ROOM, PITZHANGER MANOR & GALLERY, MATTOCK LN, LONDON, W5 5EQ

TAKE AN AUTUMN WALK THROUGH OUR 5-COURSE MENU, CELEBRATING ALL THE BEAUTIFUL SEASONAL INGREDIENTS AND COLOURS AUTUMN HAS TO OFFER. ALL 5 COURSES AND A COMPLIMENTARY DRINK ARE INCLUDED. OTHER DRINKS WILL BE AVAILABLE TO PURCHASE ON THE DAY! TICKETS ARE AVAILABLE ON THE EVENTS PAGE AT WWW.PEBBLESLONDON.COM OR SCAN THE QR CODE BELOW.

VEGAN MENU

APPETIZER:

PUMPKIN FOCACCIA WITH VEGAN GARLIC BUTTER AND CHARCOAL SALT.
CREAMY HUMMUS TOPPED WITH VEGETABLE FALLEN LEAF CRISPS.

STARTER:

ROASTED BUTTERNUT SQUASH AND CRISPY FRIED MUSHROOMS WITH THAI YELLOW CURRY SAUCE AND DAIKON SLAW.

MAIN:

SWEET POTATO AND BUTTERNUT SQUASH GNOCCHI WITH ROAST BEETROOT SAUCE, SAGE OIL AND ROASTED WALNUTS.

PALATE CLEANSER:

PEAR SORBET.

DESSERT:

VEGAN CHOCOLATE MOUSSE WITH BLACKBERRIES, BLACKBERRY GEL, CHOCOLATE SOIL AND BLACKBERRY CHOCOLATE BARK.

REGULAR MENU

APPETIZER:

PUMPKIN FOCACCIA WITH WHIPPED GARLIC BUTTER AND CHARCOAL SALT.
CREAMY HUMMUS TOPPED WITH VEGETABLE FALLEN LEAF CRISPS.

STARTER:

GRILLED PRAWNS WITH THAI YELLOW CURRY SAUCE AND DAIKON SLAW.

MAIN:

SLOW ROASTED CHICKEN LEG SERVED WITH STEWED BUTTER BEANS, ROASTED BUTTERNUT SQUASH, CAVOLO NERO AND CRISPY CIABATTA.

PALATE CLEANSER:

PEAR SORBET.

DESSERT:

BLACKBERRY AND FENNEL PARFAIT WITH A GINGER TUILE, BLACKBERRY GEL, CANDIED FENNEL CRISP AND GINGER CRUMB.

PLEASE ARRIVE BETWEEN 6:30- 7PM WITH YOUR ID. IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE EMAIL US AT FOOD@PEBBLESLONDON.COM AND WE WILL GET BACK TO YOU.

