



PAVILION

BAR AND GRILL

WELCOME

Welcome to the Pavilion Bar and Grill at Kew Gardens. Sit back, relax and enjoy al fresco dining in the heart of our Botanic Gardens.

How to order



**FIND
A TABLE**



**ORDER AT
THE BAR**



**WE'LL BRING YOUR
FOOD TO YOU**

Enjoy sumptuous seasonal dishes produced in the open kitchen and watch as dishes are freshly prepared on the Josper grill for you by our chefs. The menu focuses on authentic food grilled on charcoal or smoked over wood, alongside an array of enticing sides and desserts. Meat, fish and vegetables are chosen from our specially selected suppliers and cooked to order for you. The Josper grill is an indoor, charcoal-based barbeque with a sealed front door keeping all the natural flavours and moisture in as it cooks. Our Josper uses a mix of charcoal made from the woody waste at Kew, and DEFRA approved charcoal.

Choose from sharing platters for the family or select your main course and two sides. Children have their own menu, so no one misses out.

Looking for something lighter? Pavilion Bar and Grill is a wonderful destination to relax and enjoy a drink and light bites with friends.

MAINS

FROM OUR JOSPER GRILL

All served with any two sides included

SLOW COOKED BBQ & ORANGE PORK BELLY RIBS £15.50

SPATCHCOCK CHICKEN £15.50

Select your marinade – Jerk, Kew herb & lemon or piri piri
All our spice rubs are mixed and roasted in house, using herbs foraged within Kew where possible

WHOLE BREAM, GARLIC, CHILLI & KEW ROSEMARY £18.50

ROAST VEGAN HALLOUMI & VEGETABLE STACK vg £12.50
Romesco sauce

SLOW COOKED SALT BRISKET £16

Try these with couscous, baked sweet potato or slaw

GRILLED SPRING VEGETABLE SKEWERS vg £11

Smoked vegan cheese & vegan tzatziki. Try these with couscous, fattoush or fries

FAMILY SHARING BOARD £40

Serves four

BBQ & orange pork belly ribs, spatchcock chicken, brisket & fries

VEGETARIAN FAMILY SHARING BOARD v £37.50

Serves four

Grilled asparagus, field mushrooms, grilled spring vegetable skewers, roast vegan halloumi & vegetable stack & fries

SIDES & SALADS

Choose any two sides

FATTOUSH WITH AUTHENTIC KHOBEZ BREAD v

GARDEN SLAW v

FERMENTED SWEET & SOUR CABBAGE vg

SHAVED VEGETABLE GARDEN SALAD vg

BAKED SWEET POTATO, salsa verde with Kew foraged herbs v

SPICED VEGETABLE COUSCOUS v

FRIES - Plain, Parmesan or piri piri v

MAC & CHEESE v

ADDITIONAL SIDES

£4.50 EACH

SALADS

SMOKED SELECTION OF BEETROOT SALAD v

£13.50

SALT BAKED SALMON, BARLEY & ROCKET

£14.95

BURGERS

BURGER

JOSPER BEEF BURGER

£12.50

infused with Kew seasoning, fries

JOSPER VEGAN BURGER

£12.50

infused with Kew seasoning, fries

Try these with fattoush, garden salad, slaw or fries

£4.50

LIGHT PLATES

served from 3pm

SLOW COOKED SALT BEEF SANDWICH, RYE BREAD

£9

sauerkraut & mustard ketchup

Try these with fermented cabbage or fries

£4.50

GRILLED HALLOUMI, CUCUMBER & MINT SALAD v

£9

FRIES

£4.50

MAC & CHEESE

£8.50

Try this with fries

£4.50

CHILDREN & MORE

CHILDREN

BREADED CHICKEN FILLET, fries, garden peas	£8
MAC & CHEESE v	£8.50
SWEET BBQ CHICKEN WINGS, fries, garden peas	£9

PUDDINGS

CHEESECAKE WITH COULIS v	£6
ETON MESS v	£8.50
GRILL-ROAST FRUITS with ice cream v	£9.50
ICE CREAMS AND SORBETS v	£2.50 PER SCOOP



PROVENANCE

A note on sourcing

Our pork is from Cherry Orchard Farms in Kent, Norfolk and Suffolk

Sea bream and salmon are from Cornish day boats

Our halloumi is an authentic Greek variety and our fresh vegetables are from local Surrey farms

Chicken is supplied by Crown Chicken Ltd

Our beef is from specialized local farms

We use herbs from the kitchen gardens at Kew

