GOLD, NOTTING HILL

On the site of the renowned Portobello Gold public house in the heart of Portobello Road, Notting Hill, Gold is a neighbourhood modern European restaurant and late night bar.

Inspired by the area’s unique cultural mix of artists, designers and musicians, Gold’s approach to dining will reflect the discerning, cosmopolitan spirit of contemporary west London.

The menu exudes colour, taste and modern freshness, with a focus on produce-led, minimal intervention cooking, with dishes being cooked in wood ovens or over open flame and served to share.
Set over 3 floors, guests will be greeted on the ground floor by a bar and open kitchen area, leading out to a lush garden room. With a retractable roof and landscaped with mature trees, the garden room on ground offers a tranquil escape from the hustle and bustle of Portobello Road.

The first floor has a further lounge and dining area. The dual aspect room is flooded with light during the day and has a far cosier feeling at night with the roaring log fire and bar creating the heart beat. A lighter softer palate of terracotta and off white materials creates a relaxed vibe suited to sipping cocktails at your leisure looking down on Portobello Road.

The second floor is taken up by a private party room, similar to the first it is also dual aspect meaning great for day time use and cosy at night. A break out lounge area connects to the main room giving a terrific feeling of space for a private event.
PARTY ROOM
PARTY ROOM

This intimate 485 sq ft floor plan plays home to a dining area for a maximum of 20 people whilst also having its own informal bar for cocktails and other pre & post dinner drinks.

DJ point and full AV capabilities available upon request for evening parties, celebratory lunches or even day time working lunches.

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<td>Seated</td>
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<td>Standing</td>
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0208 075 8000  | events@GoldNottingHill.com
1st Floor

Over 1000 sq ft of space that is perfect for large sit down dinners or standing canapé and cocktail style events. A DJ point is available next to the open fire place. The largest a la carte table that can be seated on this floor is 12.

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The first floor has limited availability for private hire:
Lunches – Monday to Fridays
Dinners – Sundays & Mondays

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SAMPLE MENUS
SEATED MENU #1

Marinated sardines on toast, fennel seed, chilli
Braised chicory, burrata stracciatella, anchovy, toast
Shaved fennel, pink grape fruit, frisee, taggiasca olives
Chargrilled gem lettuce, beurre noisette capers, kefir dressing

Wood roasted pale aubergines, perroche goat’s cheese, fresh chilli, mint
Chargrilled sprouting broccoli, garlic, vinaigrette
Wood roasted jerusalem artichokes, salsa verde
Braised pork meatballs, san marzano tomatoes, grilled bread
Squash ravioli, buffalo ricotta, chestnuts, sage
Wood roasted sea bream, wild oregano, capers

Desserts
Honey rum baba, poached quince, bee pollen
Panna cotta, passion fruit, croquante
Dark chocolate tart & caramel creme fraiche

£39 Per Person

Supplements
West Mersea rock oysters (£3 per head supplementary)
Wood roasted 1000gr Cote de boeuf, horseradish (£85 per 1000gr supplementary)
Cashel blue cheese, muscat grapes, crackers (£8 per head supplementary)

please advise us if you have any allergies
SEATED MENU #2

Radicchio, castelfranco, tardivo, grumolo, balsamic
Roasted delica squash, farro, pomegranate, wet walnuts, dandelion, mint
Cured beef, pine nuts, marinated radicchio, parmesan
Burrata, charred pears, tuscan ham, radicchio, balsamic dressing

Chargrilled squid, skordalia, lemon, chilli
Wood roasted carrots, goat's yoghurt, celery leaf, black sesame
Chargrilled sprouting broccoli, garlic, vinaigrette
Wood roasted jerusalem artichokes, salsa verde
Wood roasted whole sea bream, wild oregano, capers
Squash ravioli, buffalo ricotta, chestnuts, sage
Wood roasted half Cornish Red chicken, nduja, tomatoes, parma ham, sourdough

Desserts
Honey rum baba, poached quince, bee pollen
Panna cotta, champagne rhubarb, croquante
Dark chocolate tart & creme fraiche

£49 Per Person

Supplements
West Mersea rock oysters (£3 per head supplementary)
Wood roasted 1000gr Cote de boeuf, horseradish (£85 per 1000gr supplementary)
Cashel blue cheese, muscat grapes, crackers (£8 per head supplementary)

please advise us if you have any allergies

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STANDING MENU

Bites £3 per person per option

Marinated sardines on toast, fennel seed, chilli, toast
  Puntarelle, capers, anchovy red wine vinaigrette
Chickpea flatbread, farro, avocado, roast tomato, chilli, goat’s cheese
  Braised chicory, burrata stracciatella, anchovy, toast
Squash tortelloni, buffalo ricotta, chestnuts, sage
  Grilled merguez, harissa, bulgur wheat salad
Chicken liver toast, tardivo, balsamic, toast
  Caramelised onion, thyme & Montgomery cheddar tart
Braised pork meatballs, san marzano tomatoes, grilled bread

Please advise us if you have any allergies.
OPENING TIMES:

Monday  12:00 – 00:30
Tuesday  12:00 – 00:30
Wednesday  12:00 – 00:30
Thursday  12:00 – 00:30
Friday  12:00 – 01:00
Saturday  11:00 – 01:00
Sunday  11:00 – 23:00

GET IN TOUCH

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E  events@GoldNottingHill.com
W  GoldNottingHill.com
@GoldNottingHill

95-97 Portobello Road, Notting Hill, London W11 2QB