

# Food moments

Spring – Summer 2026  
Sample menu

fulham\_pier

# Welcome



# to Fulham Pier

Fulham Pier is a premium riverside destination in London, welcoming guests to experience exceptional moments designed to be savoured. Set along the Thames, it offers a place to pause, connect and enjoy — an escapist oasis and a haven of calm in an otherwise busy world.

At Fulham Pier, we believe great food starts with the finest ingredients. That means fresh, seasonal produce, sourced with care. But it's the hand that prepares it that makes all the difference. Our team of expert chefs bring passion and precision to every dish, ensuring each bite is as memorable as the last.

Whether it's a perfectly finished canapé, a flavour-packed bowl or a meticulously crafted three-course feast,

every dish is designed to impress. There are no shortcuts or compromises — just thoughtfully crafted food, balanced flavours and a dining experience that feels effortless yet extraordinary.

This brochure showcases a selection of sample menus to inspire your event, but they are just the beginning. Our team will work closely with you to create a bespoke menu tailored to your vision, your guests and your occasion.

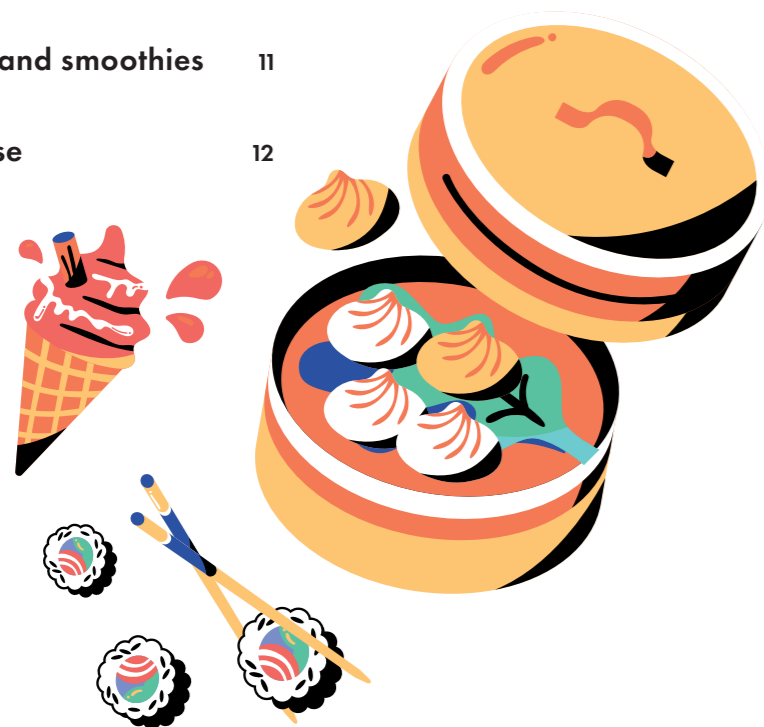
Let us take care of the details, so you can relax, savour and enjoy.

While we always strive to accommodate your preferences, certain bespoke requests may be limited for last-minute bookings. We recommend early planning to ensure the fullest experience.



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# Seasonal, considered and beautifully crafted dishes

# Thoughtful starts

From handcrafted pastries to nourishing bowls, breakfast designed to energise and inspire.



Freshly baked breakfast pastries from Paul Rhodes of Greenwich.  
A selection of seasonal and tropical hand cut fruits.  
Selected British charcuterie from Cobble Lane Cured.





### Breakfast pots

Banana & pecan overnight oats, maple rippled yoghurt

Coconut milk chia pudding pot

– Passion fruit <sup>ve</sup>

– Kiwi & mango <sup>ve</sup>

House granola pot: summer berry & vanilla compote, lemon curd yogurt, Fulham Pier granola, orange & lavender macerated strawberries <sup>v</sup>

Yogurt chia parfait, cherry compote, granola crumble <sup>v</sup>

Crushed raspberry, chia seed & maple fruit pot <sup>ve</sup>

### Breakfast bowls

Scrambled Burford Brown eggs, HG Walter maple-cured bacon, dressed Watts Farm Spring vegetables & summer savoury

Eggs benedict, smoked ham, poached egg, hollandaise, fried English breakfast muffin crumbs

Huevos rancheros: fried chorizo, tomato & refried beans with crisp tortillas and pickled red onions

Creamy wild mushrooms on toasted Paul Rhodes Bakery sourdough with tarragon oil <sup>v</sup>

Fromage frais, summer fruits, pain perdu croutons, local honey & mint <sup>v</sup>

Coconut yogurt, macerated Kentish strawberries, Fulham pier maple granola, basil leaves <sup>ve</sup>

Açai parfait bowl, house granola, macerated summer berries, medjool dates, coconut and banana <sup>ve</sup>

Brioche French toast, poached apricots, lavender crème Chantilly maple syrup & almond praline <sup>v</sup>

Smashed avocado, whipped cottage cheese, green tomato & toasted corn tostadas with pumpkin seed salsa Macha <sup>v</sup>

Shakshuka: roasted peppers & tomatoes with feta cheese, seeded dukka & a poached free-range egg <sup>v</sup>



### Loaded hash browns

Hot smoked Wimbledon Smokehouse salmon, avocado puree, dill pickled cucumbers, whipped crème fraiche, keta caviar & fresh herbs

Kedgerie smoked haddock, soft boiled Burford Brown egg, curried emulsion, spring onions & puffed wild rice

Slow cooked HG Walter ham hock, poached Burford Brown egg & classic hollandaise sauce

Buttermilk fried chicken, maple syrup mayo, sriracha sauce & crispy onions

Whipped 'feta' & avocado mousse, grilled Kentish asparagus, toasted seed dukka, Watts Farm baby leaf & herb salad <sup>ve</sup>

Roasted maitake mushroom, simplicity vegan 'sausage' & truffled hollandaise <sup>ve</sup>

### Open breakfast bagels

Wimbledon Smokehouse smoked salmon, whipped chive cream cheese, dill pickled cucumber, lemon zest

HG Walter streaky bacon, soft scrambled Burford brown eggs, smoked tomato relish

Crushed avocado, confit Isle of Wight cherry tomatoes, toasted seed dukka <sup>ve</sup>

Whipped cottage cheese, crushed raspberries, pistachio, orange zest <sup>v</sup>

### Breakfast rolls

Served with house made brown sauce & tomato ketchup in a warm farmhouse style roll

HG Walter dry cured smoked streaky bacon

HG Walter traditional pork sausage

Add a free-range egg (Available upon request)

# Delicious



# Shots, juices and smoothies

## Shots

Ginger, lemon & turmeric

Pineapple, mint, lemon, ginger & coconut

Apple, cucumber, parsley, celery, spirulina & matcha

## Juices

Freshly squeezed orange juice

Cold pressed apple juice

Watermelon & hibiscus agua fresca

Mango agua fresca

## Smoothies

Strawberry, watermelon & chia seed **ve**

Spinach, kale, apple & carrot **ve**

Mango, passionfruit & coconut yogurt **ve**

# A sweet pause

Freshly baked favourites, nourishing energy bites and sweet treats to carry you through the day.




## House baked cookies & biscuits

Red velvet crinkle cookie

Dark chocolate chip cookies

White chocolate chip cookies

Vegan nut cookie 

Rhubarb & vanilla 'jammy dodger'

Oatmeal, hazelnut & thyme 'hobnobs'

Fulham pier 'bourbon'

## Granola bars & energy balls

Matcha, apricot & macadamia energy balls

Goji berry, pumpkin seed, chia & maple energy balls

Date, sour cherry & chia seed protein balls

Lemon, poppy seed, amaranth & cashew butter granola bars

Dried mango, coconut, lime & honey granola bar

Raspberry, chia seed, almond & maple granola bars

## Filled dates

Dulce de leche

Marzipan

Hazelnut praline



## Cake stands

Coffee, chocolate & hazelnut opera cake

Strawberry Victoria sponge

Assorted macaroons

Lemon & poppy seed muffins 

 Vegetarian  Vegan | Sample menu only

# Canapés & bowls



Small bites  
bold flavours

From delicate canapés  
to vibrant bowl dishes  
and sweet finishes, it's  
a journey in every bite.





# Canapés

## Meat

Fallow deer tartare, pickled beetroot, charcoal emulsion

Chicken liver parfait éclair, truffle honey, savoury granola

Hereford beef carpaccio, parmesan custard, rocket cress

Slow braised Hereford short-rib, truffled cauliflower, chives

Serrano ham croqueta, quince puree, crisp ham



# Freshness

## Fish

Cornish salt cod taco, pickled red cabbage, tomato salsa

Cured chalk stream trout, burnt apple puree, crème fraiche, puffed wonton


Dressed crab salad, crème fraiche, mango chilli gel, melba toast


Tandoori prawn skewer, mint & coriander chutney

Salmon yakitori, sushi rice, pickled ginger emulsion, toasted sesame


## Veggie & vegan

Shallot tatin, whipped white lakes goats curd, olive crumb 

Whipped vegan feta, tomato ginger relish balsamic pearls, puffed wonton 

Tempura tofu, corn taco, cucumber kimchi, avocado puree, pickled mooli 

Shallot tatin, whipped vegan feta, olive crumb 

Parmesan doughnut, Isle of wight tomato & ginger relish, nasturtium 

## Sweet

Lemon tart, Elderflower sherbet meringue


Strawberry & custard macaroon


Caribe chocolate brownie, raspberry marshmallow

Vanilla cheesecake Cremieux, lavender sable, blood orange gel, orange poppy seed tuile

Banoffee profiterole, banana Cremieux, dulce de leche, candied pecan

Hazelnut praline "Ferrero Rocher", candied hazelnut, chocolate mousse, crispy feuilletine

Black forest chia seed brownie, dark chocolate mousse, Amarena cherries 

Apple & blueberry cake, blueberry sake gel, apple crisp 



# Effortlessly impressive



## Bowl food

### Meat

Cobble Lane English Bresaola, rosemary cream cheese, wild rice, pickled shimeji mushroom, white bean salad

Carpaccio of Hampshire Venison, parmesan & wild garlic puree, cep & cocoa nib crumb, bitter leaves

Breast of corn-fed hen, Kentish asparagus, chicken fat hash brown, garlic & mustard emulsion, roasted chicken jus

Ayrshire Sirloin of Beef 'Bourguignonne', beef dripping potato anna, charred grelot onion

### Fish

Tuna ceviche tostada, fragrant avocado puree, pickled red onions, coriander oil, pumpkin seed salsa macha

Portobello Road Gin cured Scottish salmon, salt baked baby beetroots, beetroot puree, pickled radish

Chalk Stream trout, leek vichyssoise, creamy mash, trout roe, chive oil

Spiced Monkfish, baked rice, golden raisin & caper purée, moilee sauce, curry leaf

Smoked Wimbledon Smokehouse salmon mousse ravioli, torched mi cuit salmon, Kentish asparagus, sea fennel and a keta & chive butter sauce

### Veggie & vegan

Crispy Burford Brown hens' egg, Watts Farm summer vegetable salad, artichoke barigoule, truffle dressing **v**

Burrata bocconcini, Isle of Wight tomato panzanella, dehydrated black olive, wild garlic pistou puree, basil cress **v**

Summer roll salad, Asian slaw, rice noodles, pickled chilli, pumpkin seed satay, crispy rice paper **ve**

Hummus plate, pea & broad bean pesto, raw fennel and orange salad, purple basil **ve**

Twice baked Quicke's mature cheddar soufflé, spinach velouté, Isle of Wight heritage tomatoes **v**

Baby aubergine katsu curry, sticky jasmine rice, smacked cucumbers, crispy rice noodles, furikake **ve**

Barbequed tofu tikka masala, spiced chickpeas, Bombay potatoes, fried curry leaf, coriander cress **ve**



### Sweet

Burnt Cambridge cream, lavender poached quince

Popcorn infused pannacotta, caramelised banana, salted caramel tuille

Coconut sago pudding, orange macerated strawberries, mint **ve**

Rhubarb cremeaux, fennel pollen meringue, custard gel, poached rhubarb

Summer pudding roulade, Pimm's jelly, pink peppercorn clotted cream

Vegan chia seed brownie, raspberry gel, cocoa nib praline **ve**

Rhum baba, pineapple compote, tonka bean chantilly

Tres leche cake, white chocolate cremeaux, guava gel



# Lunch, lightly done

Seasonal sandwiches,  
vibrant salads and sweet  
finishes for focused days  
and seamless meetings.





### Sandwiches

Wimbledon Smokehouse salmon, lemon crème fraîche, cucumber & dill on rye

Roasted corn-fed chicken, tarragon mayo & Hampshire watercress on sourdough

Rare roasted HG Walter beef, horseradish mayo & rocket on ciabatta

Free-range Burford Brown egg mayo, Hampshire watercress & chives on malted grain **v**

Roast cauliflower, Belazu harissa yoghurt & pickled red onion baguette **v**

Isle of Wight heritage tomato, whipped cottage cheese & basil pesto focaccia **v**

Hummus, grilled courgette & aubergine on a toasted bagel **ve**

Avocado, cucumber & baby gem with lemon mayo on seeded bloomer **ve**

### Salads

Kentish pea & broad bean, mint & feta salad with lemon vinaigrette **v**

Roasted new potatoes, spring onion & wholegrain mustard dressing **v**

Isle of Wight heritage tomato, burrata & basil **v**

Orzo pasta, cucumber, olive, feta & oregano **v**

Brown rice, asparagus, shaved fennel & herb salad **ve**

Baby gem, spinach, salt baked golden beetroot, raspberry vinaigrette, sourdough croutons **ve**



### Sweet

Lemon sherbet meringue tart, raspberry

Lemon posset, lavender shortbread

Eton chocolate mess, chocolate meringue, whipped cream

Burnt Cambridge cream, rosemary honey poached apricots

Rice pudding mousse pots, poached rhubarb

### Add ons

Selection of cut seasonal fruits

Selection of British cheeses, served with chutney, celery, grapes & artisan crackers

Cobble Lane of Islington charcuterie selection, served with pickles



# Seasonal

# The sharing tables

Generous grazing-style dining inspired by regional flavours and seasonal produce.





### British larder picnic table

Free range pork sausage rolls, House brown sauce

“London Cure” smoked salmon from Wimbledon Smokehouse, crème fraiche, dill, lemon

Roast aged beef, horseradish & rocket

Isle of Wight tomato salad, pickled shallots, basil 🌱

Rosary goats’ cheese, sundried tomato & basil quiche 🌱

Finest British charcuterie from Cobble Lane Cured, served with a selection of Eaten Alive pickles & ferments

Selection of British cheeses, Stilton, Montgomery Cheddar, Tunworth, Ashlyn goats’ cheese, quince paste & Millers crackers

Freshly baked sourdough from Paul Rhodes Bakery

New season potato salad, radish, spring onion, pumpkin seeds, herby vegan mayo 🌱

Watts Farm mixed leaves with foraged herbs & citrus dressing 🌱

### A taste of the Mediterranean

Mediterranean fish stew, fennel, kalamata olives, saffron aioli

Tuscan chicken & porcini cacciatore, tomato & rosemary sauce

Garlic & rosemary roasted new potatoes, green olive crumb 🌱

Grilled peach & focaccia panzanella, burrata & basil salad 🌱

Orecchiette, rocket pesto & crumbled goats cheese salad 🌱

Vegan feta Greek salad, olives, watermelon & torn mint salad 🌱

Vegan lentil & roasted vegetable moussaka 🌱



### Flavours of North Africa

Moroccan spiced salmon, preserved lemon, green olives & fennel

Lamb tagine, apricots, toasted almonds, pomegranate & coriander

Saffron cous-cous, tea-soaked golden raisins, dill & mint 🌱

Ras el hanout baked beetroot, labneh & dukka salad 🌱

Rose harissa roasted carrots, babaganoush & tahini coconut yogurt salad 🌱

Chopped fattoush salad, toasted pine nuts 🌱

Vegan sweet potato & chickpea tagine, apricots, toasted almonds, pomegranate & coriander 🌱

### Journey through Asia

Prawn moilee, tomato, spinach & toasted coconut

Nepalese marinated pork jhir, cucumber, onion

Vegan pork or chicken & vegetable massaman curry, crispy lime leaf 🌱

Fragrant basmati rice, coriander 🌱

Crunchy Asian slaw, napa cabbage, papaya, sweet chili dressing, pickled ginger 🌱

Bang bang tofu noodle salad, toasted peanuts, mint & sesame seeds 🌱

Bombay potato salad, black lentil & yogurt dressing 🌱

### Desserts

Lemon sherbet meringue tart, dehydrated raspberry

Summer pudding roulade, Pimm’s jelly

Rhubarb & custard choux bun

Summer trifle, summer berry compote, crème diplomat, prosecco jelly

Lemon posset, lavender shortbread, redcurrants

Eton chocolate mess, chocolate meringue, whipped cream

Burnt Cambridge cream, rosemary, honey poached apricots

Chocolate mousse pots, cocoa nib praline

Rice pudding mousse pots, poached rhubarb

Mango sticky rice pots

Banoffee éclair, banana mousse, candied pecans

# Vibrant

🌱 Vegetarian 🌱 Vegan | Sample menu only

# Served at the table

A considered dining experience, with curated dishes served to the table for moments worth remembering.



# Three course

## Starters

### Meat

#### Pressed free range corn-fed chicken & ham hock terrine

Wholegrain mustard crème fraiche, shoestring potatoes, crispy pork crackling, dressed Watts Farm baby leaves

#### Gressingham duck liver & port pâté

Salt-baked crapaudine beetroot, apricot, warm sourdough

### Fish

#### Hand-picked Brixham crab

Sunflower seed satay, pickled white cabbage, citrus dressing

#### Hot-smoked Wimbleton Smokehouse salmon

Kombu potatoes, rye crumb, coastal herbs

### Veggie & vegan

#### Puglian burrata

Grilled Sussex peach, cured air-dried ham, hazelnut & basil pesto, summer leaves

#### Dressed leeks & caviar

Oscietra caviar, Welsh laverbread crème fraiche, nori, leek top oil

#### Kent asparagus salad

Smoked vegan cheese, roasted pear, pickled kohlrabi, toasted hazelnuts

#### Whipped vegan feta-style cheese

Seasonal crudités from Watts Farm, pickled English walnuts, spring onion oil



## Mains

### Meat

#### Slow-braised Hereford beef featherblade

Smoked potato mash, caramelised onions, Hampshire watercress, café de Paris butter

#### Roasted breast & loin of Launceston lamb

Celeriac purée, puy lentils, lamb jus, samphire, anchovy emulsion

#### Roasted breast of Cornish red chicken

Dauphinoise potato, lavender-glazed onions, chicken croquette, purple sprouting broccoli

### Fish

#### Pan-fried sea bass

Braised fennel, Kent asparagus, sea herbs, chive beurre blanc

#### Pan-seared day boat cod

Seaweed champ, broad bean salad, brown shrimp butter

#### Baked chalk stream trout

Pine nut crumb, cauliflower purée, grilled tenderstem broccoli, shellfish butter sauce

### Veggie & vegan

#### Miso-glazed aubergine

Beetroot & shiso purée, salt-baked baby heritage radishes, tempura enoki mushroom

#### Crispy artichokes

Roasted onion petals, crown prince squash, grilled tenderstem broccoli, saffron aioli



🍌 Vegetarian 🌱 Vegan | Sample menu only

## Desserts

#### Walnut & strawberry treacle tart

Whipped Dorset crème fraiche, balsamic strawberries

#### Banoffee pie

Miso dulce de leche, banana mousse, candied pecans

#### Dark chocolate mousse

Salted caramel crémeux, orange, cocoa nib praline

#### Classic English custard tart

Freshly grated nutmeg, Yorkshire rhubarb

#### Lemon tart

Freeze-dried raspberry, yuzu meringue, fresh mint oil

#### Coconut & lime panna cotta

Blueberry-sake compote, sesame tuille

#### Brown sugar pavlova

Summer berry & lavender compote, summer petal salad

## Add ons

### Seasonal Amuse-bouche

Our chef will propose a bespoke seasonal 'mouthful' additional course to start your meal

### Cheese course

Selection of British cheeses including Colston Bassett Stilton, Montgomery Cheddar, Tunworth, Ashlyn goats' cheese, quince paste, celery & Millers crackers

# Making a splash

At Fulham Pier we believe in making every moment count, for the guests we serve and for our team members.

## Fulham Pier food philosophy

Our approach to food is simple: honest ingredients, carefully sourced and expertly crafted. Whether for corporate events, personal celebrations or once-in-a-lifetime occasions, we create memorable experiences centred around exceptional food & drink. Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment. From recruiting rising stars to embracing technology to tackle food waste, Fulham Pier is leading the way in delivering great tasting food that takes pride of place.

## About the team

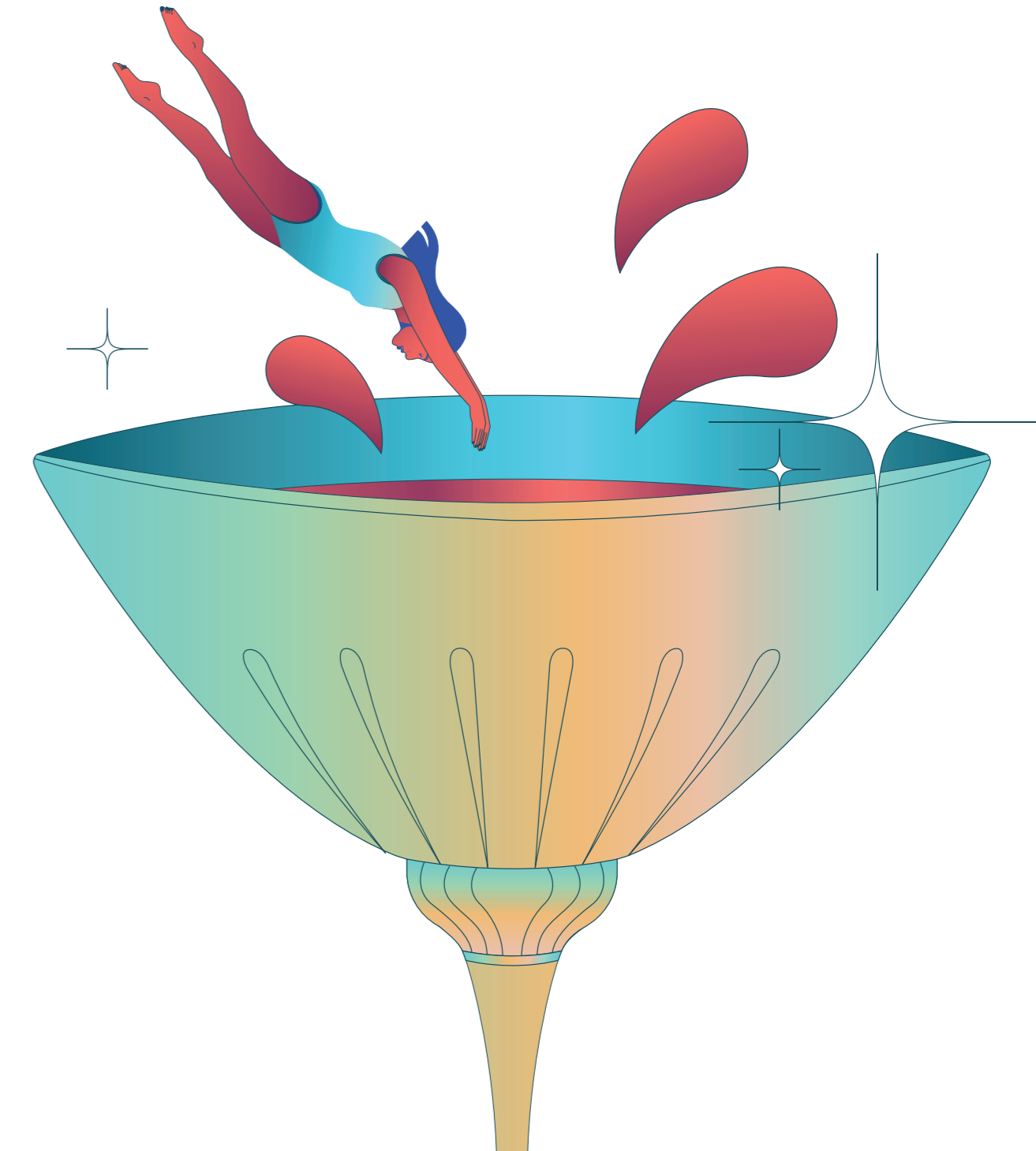
Behind every dish is a team of highly accomplished chefs, each bringing a wealth of experience from some of the world's most renowned kitchens. With backgrounds spanning prestigious five-star hotels, Michelin-recognised restaurants, and international culinary stages, they have honed their craft in London, Canada, and beyond. Their expertise ensures every plate is thoughtfully curated, beautifully presented, and, above all, delicious.

## Food for all

If you have an allergy or intolerance please speak to a member of our team before you choose any food or drink.

Our meals are made in a kitchen where allergens are present, so let us know and we'll help you to make a choice. Even if you have visited us before, please check again as our recipes and ingredients may have changed.

Please note, the written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice.



# Where exceptional events begin...

Ready to create a dining experience  
your guests will remember? Contact  
us today and let's craft a menu that's  
perfectly tailored to your event.

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