



Idlewild

Idlewild has been designed as London's first pub restaurant deluxe. We have brought everything we have learned as bar and restaurant operators and combined it in a drop dead gorgeous and glamorous old coaching house. Downstairs, in the restaurant, an air of sophistication and sense of establishment is given with the use of hand crafted chandeliers, (Think Hotel Costes) and a 26ft long solid pewter bar. While upstairs, is a grand, apartment style, cocktail bar where deep petrol blue provides a backdrop for some beautiful furniture and unique chandeliers.

We are licensed to 23.30 Mon-Thu and 12am on Fri-Sat.

The Restaurant

The restaurant is available for dining bookings for lunch and dinner.

We can cater for your party with a full lunch or dinner menu and we have tables to cater for most group sizes.

The Apartment Bar

The Apartment Bar is available for exclusive hire every day of the week. It is licensed for up to 80 guests. Dj facilities are available.

It is a truly stunning space which offers the best of cocktails and interior design.

ruby 
idlewild



Idlewild, 55 Shirland Road, Maida Vale, London W9 2JD

www.ruby.uk.com

Tel: 0207 266 9198



Idlewild

Venue facilities include:

2 Technics 1210 decks
Private toilet facilities

- Party Packages

Exclusive bookings of the Apartment Bar operate with a minimum bar spend which varies dependent on the day and date.

So a Monday, for example, is less expensive than a Thursday. Of course, dependent on what you would like to provide you may set your budget at any level above this minimum.

The minimum spend is for drinks and food. Once we have agreed your minimum spend, we can allocate this between food and drinks.

- Drinks.

You can decide what types of drinks should be made available. So, if you would like to make your money go further by limiting drinks to house spirits, wine and beer for example, you can. Alternatively, if you want to splash out on a champagne reception and cocktails, it is your choice.

- Party Food

In the cocktail bar we can cater for up to 80 guests. Again, how we do this depends on how you want to allocate your minimum spend or your budget. Please see the following page for a sample menu.

- Fun party options.

People like different things, so please let us know what you want; From a sophisticated Casino evening to a cocktail fuelled party with dj and magicians.

Please call the bar manager who will obtain a quote based on the number of guests and the date of your party. Because we out source these options we will need long periods of notice.

It is our job to make your party exactly how you want and to take the stress away from you. Wherever possible we will tailor the venue to meet your needs.

If you require any further information please do not hesitate to call the venue manager on 0207 2669198.

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canape menu

Canapé Suggestions - £12 per head (10 canapés)
please choose 5 (max) of below

crudités with aioli and anchoïade

smoked salmon mousse with chervil

rillettes of pork with cornichons and onion marmalade

beef carpaccio on toasts with rocket and parmesan

cheese beignets with tomato relish

chicken and bacon skewers

salmon and smoked haddock fishcakes with dill

field mushrooms with lemon and parsley on toast

mini rib-eye steak with chips and béarnaise

venison sausage ramekins with mash and caramelised onions



Idlewild

Starters

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| Chilled yoghurt, cucumber and herb soup | £5.00 |
| Salad of mixed baby leaves with cherry tomatoes, | £5.50 |
| Half a dozen snails with garlic butter | £7.00 |
| Sauté chicken livers with green beans, poached egg and red | £6.00 |
| Grilled sardines with garlic mayonnaise and salad | £6.00 |
| Potted shrimp with toast and lemon | £7.00 |
| Foie gras and pomegranate terrine with toast | £10.00 |
| Steak tartare with cornichons and mustard | £9.00 |
| Half dozen oysters | £8.00 |

Main

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| Omelette Arnold Bennet with smoked haddock and cream | £9.00 |
| Grilled Scottish rib-eye steak with béarnaise sauce and chips | £17.00 |
| Roast breast of duck with potato & celeriac rösti, Swiss chard | £13.50 |
| Fillet of sea bream steamed in white wine and garlic | £13.50 |
| Lamb Chops with chorizo, green beans and minted new potatoes | £13.50 |
| Pan fried fillet of sea bass with fennel puree, spinach | £14.50 |
| Grilled haunch of venison with mash potatoes, watercress | £14.00 |
| Puff pastry, caramelized red onion and Miramont brie tart | £10.50 |
| 18oz Scottish Chateaubriand with chips, béarnaise sauce and salad | £37.50(for two) |

Sides

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| Mixed leaves salad | £3.00 |
| chips | |
| new potatoes | |
| green beans | |

Desserts

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| Selection of ice creams and sorbets with shortbread | £4.50 |
| Roast plum fool with shortbread | £4.50 |
| Chocolate mousse | £5.00 |
| Apple crumble with ice cream | £4.50 |
| Orange and cinnamon cheesecake with a mixed berry compote | £4.50 |

Cheeses

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| Clawson Stilton, Miramont Brie with apple, celery and bread | £6.50 |
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