

Private Dining

For the occasions that really matter. Whether it's a milestone birthday, a family reunion or a dinner that deserves more than a restaurant table, we create the setting and take care of every detail.

Our menus showcase seasonal ingredients from British suppliers, with organic wines sourced from small family-run vineyards. Choose from an individually plated three-course dinner or a rustic shared feast. Talk to us about anything else that would make the occasion more special — from bespoke table settings to floristry to a pre-dinner drinks reception.

Each room has a screen and speakers for your use.

Ready to start planning?
Scan the QR code to fill out our enquiry form.



Scan to start
planning



Canapés at Kindred



Kindred

The Individually Plated Menu

A classic three-course dinner, curated by you. Guests pre-select their choices before the event, so every plate arrives exactly as each guest wants it. £69 per person, including bread and compound butters for the table.

This is a sample menu — dishes change with the seasons. Please ask your event manager for the most up-to-date menu for your event. Dietary requirements and allergies catered for individually — please let your event manager know in advance. Halal available on request. Prices exclude VAT.

Starters

Select two. Guests pre-select one from your choices.

Torn Burrata, Smoked Corno Pepper and Toasted Almond (gf) (v)

Pickled Pear and Gooseberries, Whipped Cashel Blue, Watercress and Soda Bread (v)

Wild Mushroom Parfait, Shiitake, Spring Onion and Sesame Ciabatta (v) (gf on request)

Beetroot, Fennel and Artichoke Tart, Garlic Chive Cream (pb)

Cured Chalk Stream Trout, Lemon and Buttermilk Yogurt, Toasted Rye (gf on request)

Korean Spiced Dexter Beef Tartare, Cacklebean Egg Yolk and Straw Fries

Mains

Select three. Guests pre-select one from your choices.

Silver Hill Duck Breast, Confit Leg Bon Bon, Oyster Mushrooms, Celeriac Boulangère and Jus

Slow Cooked Tamworth Pork Belly, Confit Onion Cream, Sage and Colcannon (gf)

Seared Wye Valley Cannon of Lamb, Crispy Hash Brown, Cavolo Nero and Lamb Bourguignon (£5 per person supplement)

Corn-Fed Chicken Breast, Courgettes, Corno Peppers, Fennel, Watercress and Smoked Garlic Aioli (gf)

Roast Hake, Samphire and Kale Gribiche, Café de Paris Butter (gf)

Baked Seabass Fillet, New Potatoes, Cockles and Mussels (gf)

Grilled Leeks, Braised Baby Carrot, Courgette and Cannellini Beans, Salsa Verde (gf) (pb)

Artichoke and Oyster Mushroom Barigoule, Creamed Seasonal Greens, Pangrattato (gf) (pb)

Desserts

Select two. Guests pre-select one from your choices.

Dark Chocolate Ganache, Orange Marmalade and Honeycomb (gf) (pb)

Black Treacle and Stout Sticky Toffee Pudding, Toffee Sauce, Clotted Cream Ice Cream (gf) (v)

Berry Eton Mess: Crushed Meringue, Coulis, Chantilly and Fresh Berries (gf)

Yuzu Poached Pear, Sesame Crumble, Coconut Choc Chip Ice Cream and Syrup (gf) (pb)

Tiramisu (v)



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

Kindred

The Feasting Menu

Generous, convivial and designed for the whole table. A sharing starter board, your choice of meat and plant-based mains served with sides, and a dessert board to finish — the kind of meal that turns a dinner into an event.

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Mains

Select one meat main and one plant-based main. Both served to share at the table, with sides.

Meat Mains

Roast Corn-Fed Chicken, White Wine, Grapes, Garlic and Rosemary (gf)

£59 per person

Braised Shoulder of Lamb, Apricot and Sage Stuffing, Celeriac Cream and Salsa Verde (gf)

£69 per person

Roast Longhorn Beef Sirloin, Beef Dripping Confit Shallots, Truffle and Red Wine Jus (gf)

£85 per person

Plant-Based Mains

Seasonal Spiced Squashes, Smoked Romesco, Pomegranate Esme, Chicory (gf) (pb)

£59 per person

Balsamic Glazed Beetroot, Braised Leeks & Cavolo Nero, Pangrattato (gf) (pb)

£59 per person

Sharing Sides

All included.

Roast Baby Potatoes

Charred Hispi and Tenderstem Broccoli with Miso Butter (pb)

Little Gem, Rocket, and Lemon Vinaigrette

Sharing Dessert Board

Served for the whole table.

Dark Chocolate and Coconut Truffles (gf) (pb)

Cinnamon Doughnuts

Ginger Cake (gf)

Salted Caramel (gf)

Lemon Posset Tarts (gf on request)

Fresh Berries (gf) (pb)

Sharing Starters

Served on boards for the whole table, included with all menus.

Garlic and Herb Harlequin Olives (gf) (pb)

Pickled Oyster Mushroom Skewers (gf) (pb)

Spinach and Chickpea Filo Parcels (pb)

Crispy Artichoke and Radicchio (pb)

Charred Spring Onion and White Bean Hummus (pb)

Seasonal Vegetable Crudités (pb)



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

Parties & Receptions

Whatever you're celebrating, do it in style at Kindred.

A Grade II listed building with real character, real warmth and a team that genuinely loves putting on a great night. Whether it's a big birthday, a reunion long overdue or just a brilliant excuse to get everyone in one room, we know how to make a night of it.

We take care of everything: the food, the drinks, the AV, the entertainment, the setup and the service. All you have to do is show up and enjoy it.

Ready to start planning?
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planning



Cocktails at Kindred



Kindred Canapés

Refined, beautiful and genuinely delicious — canapés that make guests feel looked after from the moment they arrive.

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Meat

- Hot Honey Chicken Thigh Skewers (gf)
- Char Siu Pork Belly Bites and Celeriac Remoulade
- Pulled Pork Bonbon, Hickory BBQ and Crackling Crumb
- Ox Cheek Puff and Tamarind Ketchup
- Braised Short Rib of Beef and Yorkshire Puddings
- Little Benedict: Slow Cooked Ham Hock, Toasted Muffin Bite, Quail Egg and Hollandaise (gf on request)
- Turkey, Cranberry and Sage Sausage Roll
- British Bresaola, Toasted Brioche and Pecorino Cream (gf on request)

Pricing:

Canapé Options:	Price per person:
3	£15
4	£19
5	£23
6	£26

Minimum order: 30 per option

Fish

- Tomato, Olive and Anchovy Tart (gf on request)
- Chalk Stream Trout and Watercress Tartlet (gf on request)
- Salted Cod Croquette and Harissa Aioli
- Smoked Salmon Blinis, Dill and Crème Fraîche (gf on request)



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

Vegetarian

- Crispy Parmesan Polenta Bites, Pecorino and Herb Cream (v)
- Little Grilled Cheese, Leek Top Kimchi (v)
- Hash Brown, Crème Fraîche and Salsa Verde (v)
- Grilled Grapes and Goat's Cheese Tartlet (v) (gf on request)
- Mac & Cheese Bites, Ancho Oil and Parmesan (v)

Plant-Based

- Crispy Cavolo Nero Panisse, Chilli and Tomato Jam (pb)
- Balsamic Beetroot Tart with Horseradish Cream (pb) (gf on request)
- Hot Maple Celeriac Tartlet and Smoked Walnuts (pb) (gf on request)
- Mushroom and Chervil Arancini (pb)
- Spinach and Chickpea Filo Parcel (pb)

Kindred Bowls

£9 per bowl — we recommend three per person as a main course equivalent. Each bowl is ordered by type, minimum 30 per variety.

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Dietary requirements and allergies catered for individually — please let your event manager know in advance. Halal available on request.
Prices exclude VAT.

Meat

- Kindred Fried Chicken and Ancho Hot Sauce
- Herby Orecchiette, Lamb Ragù and Pangrattato *(gf on request)*
- Bavette Steak and Spiced Vegetable Noodles
- Swaledale Lamb Skewer and Pomegranate Esme *(gf)*
- Stout Braised Ox Cheek and Roasted Roots
- Pulled Lamb Shoulder and Smoked Bacon, Spinach Gnocchi and Basil
- Slow Braised Beef and Chorizo Chilli, Steamed Basmati Rice and Crème Fraîche *(gf)*
- Lincolnshire Sausages, Chive Mash, Caramelised Onion Gravy and Crispy Shallots
- Turkey Breast and Wild Mushroom Stroganoff, Steamed Rice and Kale *(gf on request)*
- Whiskey Glazed Beef Brisket and Sweet Potato Wedges *(gf)*
- Corn-Fed Chicken Thighs, Peas, Little Gem and Sauce Béarnaise *(gf)*

Fish

- Stone Baked Coley, Ancient Grains and Buttermilk Dressing
- Beer-Battered Cod Tails, Chips and Tartare Sauce
- Spiced Grilled Prawns, Tomato and Corno Pepper Salsa *(gf)*
- Lime and Herb Poached Trout, Samphire and Compressed Cucumbers *(gf)*
- Spiced Cod Bites, Herb New Potatoes and Ancho Chilli Aioli *(gf on request)*

Vegetarian

- Mac & Cheese, Truffle, Pecorino, Mozzarella and Gruyère Cream *(v) (gf on request)*
- Stracciatella, Heritage Tomatoes, Olives, Pickled Shallots and Basil *(gf) (v)*
- Grilled Goat's Cheese, Merlot Pickled Beetroot and Watercress *(gf) (v)*
- Miso Glazed Aubergine, Vegetable Yakisoba Noodles *(v)*
- Spinach and Ricotta Tortelloni, Artichokes and Salsa Verde *(v)*

Plant-Based

- Glazed Mauve Aubergine, Confit Tomatoes, Herb Pangrattato and Ciabatta Croûte *(pb) (gf on request)*
- Pickled Oyster and Shiitake Mushroom Skewers, Miso Aioli *(gf) (pb)*
- Chipotle Pulled Oyster and Flat Mushroom, Ancient Grains *(pb)*
- Grilled Butternut Squash, Smoked Garlic Aioli and Ciabatta Croûte *(pb) (gf on request)*



Gluten-free *(gf)* | Plant-based *(pb)* | Vegetarian *(v)*

Kindred

The Grazing Board

A generous spread laid out for your guests to graze from throughout the evening — relaxed, abundant and designed to keep things flowing.

£15 per person. Minimum 30 guests.

Some dietary requirements can be catered for — please let your event manager know in advance.

Prices exclude VAT.



Includes

Fresh Baked Sausage Rolls

Barbajuan — Savoury Filled Pastry Parcels

Cobble Lane Charcuterie

Neal's Yard Cheeses

Crudités and Dips

Crackers and Bread

Fresh and Dried Fruits

Olives



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

Kindred

Late Night Delights

Available from 10pm. Unpretentious, satisfying and designed to keep everyone going.

Minimum orders apply — see below. Some dietary requirements can be catered for — please let your event manager know in advance.
Prices exclude VAT.

Item	Description	Price	Minimum Order
Slider Platters	Beef Burger, Grilled Chicken or Pulled Mushrooms (pb)	£5 per slider (serves 1)	30 sliders
Buttermilk Fried Chicken Mini Buckets	Crispy Fried Chicken Thigh with Ancho Hot Sauce	£9 per bucket (serves 1)	30 buckets
Mixed Pizza Boards	Marinara (pb) , Margherita (v) and Pepperoni on wooden boards to share	£25 per board (serves 3-4 per board)	5 boards
Mac & Cheese Bowls	Truffle, Pecorino, Mozzarella and Gruyère Cream (v) (gf on request)	£9 per bowl (serves 1)	30 bowls
Fish & Chips	Beer-Battered Cod Tails, Chips and Tartare Sauce	£9 per portion (serves 1)	30 portions



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v)

The Drinks

Drinks matter at Kindred. Whether you're a wine enthusiast, a cocktail connoisseur or a 'just a pint, please' kind of person, we don't judge. We're just as happy popping the champagne as we are pouring a pint, and our cocktails have built something of a reputation in West London.

There's no single right way to handle drinks at your event.

Here are *two approaches* others have found work well:

The Pre-Order

For those who love a plan.

“ We pre-ordered champagne and beer buckets for arrival, wines for dinner and a round of cocktails after. It gave the evening a real shape and meant we had total control of the budget. Guests paid for their own drinks once the pre-order ran out — that worked well for us.”

The Open Bar

For those who love simplicity.

“ We put the budget on a bar tab and let people order what they wanted. We kept the menu slightly edited to make it go further, but had a few cocktails available which everyone loved. When the tab was running low we had the option to top it up or move to a cash bar.”



Cocktails at Salon Bar

