

DARWIN & WALLACE

A COLLECTION OF
NEIGHBOURHOOD BARS,
MORE HOME THAN
HIGH STREET







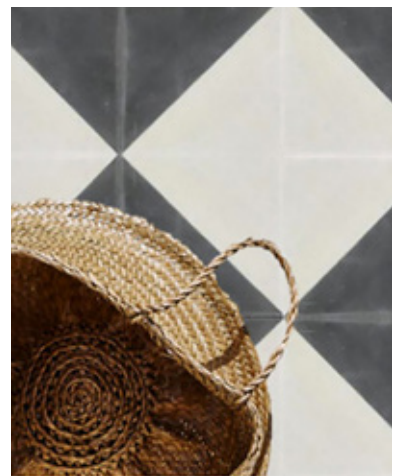
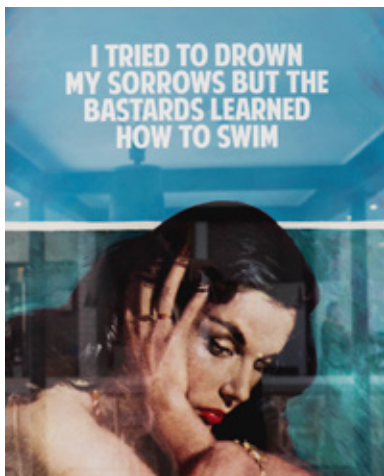
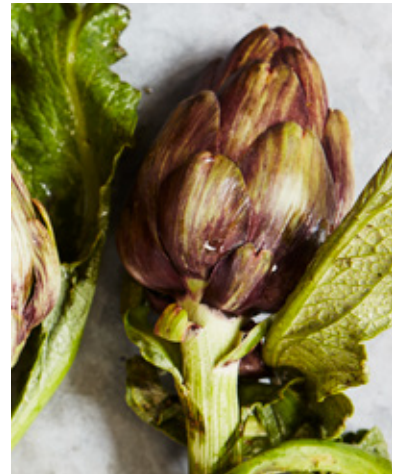
21ST CENTURY PUBS

In a city celebrated for its design, it's odd how many pubs feel formulaic. Frustrated with the abundance of mediocre, identikit "Gastropubs", Darwin & Wallace founder Mel Marriott wanted to turn unloved and under-performing sites into brilliant local bars.

Unique spaces which sound like private addresses; hand-picked (sometimes hand-made) style; delightful drinks from morning coffee to nightcaps (and everything in between); inspiring all-day food; spaces that evolve throughout the day; homes-from-home.







LOOK BEYOND
THE OBVIOUS,
WORK HARDER
THAN THE REST,
SURROUND YOURSELF
WITH THINGS
YOU LOVE...











SPACES

“BEST DESIGNED
UK PUB”

N°11 Pimlico Road
Casual Dining Awards
2014

“BEST PUB”

N°1 Duke Street
Restaurant & Bar Design Awards
2016

Because we take inspiration from their local areas, our bars are unique – distinct not just from the crowd, but from each other.

We are: Crafted typography, pared-back signage and interesting details. Menus feature bespoke abstract floral prints which change with the seasons. Provençal ceramic tiles, zinc and high-quality timbers create an aesthetic that is stylish but not intimidating – something people can relate to and take inspiration from for their own homes (as noted by the Evening Standard’s ‘Steal the Style’ feature).











No32, The Old Town





FOOD AND DRINK

Pubs are for socialising, and modern life starts early. Our fresh, convivial food and drink starts with serious breakfast options and runs until late – from coffee to nightcap. From virtuous to indulgent, whatever you want, whenever you want.





Rose Sour

35ml Bathtub Sloe Gin
12.5ml Noilly Prat
35ml Rose honey syrup
25ml Lemon juice
1 Egg-white
1 Pinch dried rose

The Sour is a traditional family of mixed drinks which include spirit base, lemon/lime, an egg-white foam and a type of sweetener. Our sour is a refreshingly vibrant blend of English botanicals and berry notes, finished with the delicate and iconic floral sweetness of Rose. Perfect for any time of year.

Add all of the ingredients into a Boston shaker, without ice, and shake vigorously for around 15 seconds. This is referred to as a 'dry shaking' a cocktail, to ensure the egg white mixes well and creates a strong foam - essential for the classic Sour.

Add ice to the shaker, and shake once again (this is called the 'wet shake').

Double Strain it into a Coupette glass, and garnish with a sprinkle of dried roses over the foam.



Crushed Avocado And Feta

Sourdough bread, sliced

4 Avocados, diced

240g Feta

20ml Chilli oil, plus extra for drizzling

1 tsp toasted sesame seeds, plus extra for serving.

10g Coriander leaf, chopped

5g Lemon zest

15ml Lemon juice

Salt to taste

A brunch favourite for all our bars, this morning pick-me-up is a perfect way to start the day. Serves 4.

Marinated Feta:

Dice the Feta & marinate in lemon zest, olive oil, salt & pepper.

Chilli Oil:

Warm 200ml good quality rapeseed oil & add 10g dried chilli flakes, remove from the heat. This can be bottled and kept in a good lock top bottle.

Avocado Mix:

Place diced avocado, Feta, coriander, chilli oil, lemon juice, Sesame Seeds and salt and pepper.

Toss them to combine and mix well.

To Serve:

Grill the sourdough Bread with a little olive oil & salt

Divide the avocado mixture evenly between the plates spooning it on top of the sourdough.

Drizzle chilli oil, sesame seeds and picked coriander over the top.







BESPOKE

We're frequently asked about our design and furniture and we'd love to connect our collaborators with a wider audience.

We work with independent artisans to create spaces with integrity. These are London's pioneers, brave enough to go out on their own and make a mark. Their combination of contemporary design and classic technique creates distinct pieces with inherent quality.

COLLABORATORS INCLUDE

Lou Davies
Box 9 design
box-9.co.uk

Lee Thornley
Bert & May
bertandmay.com

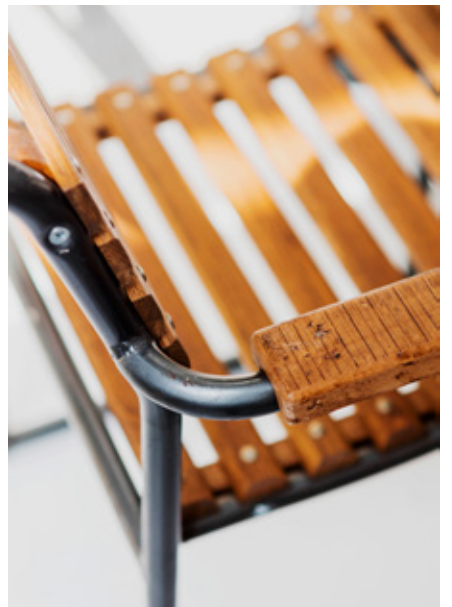
Ben Cotton
Hang Up Pictures
hanguppictures.com

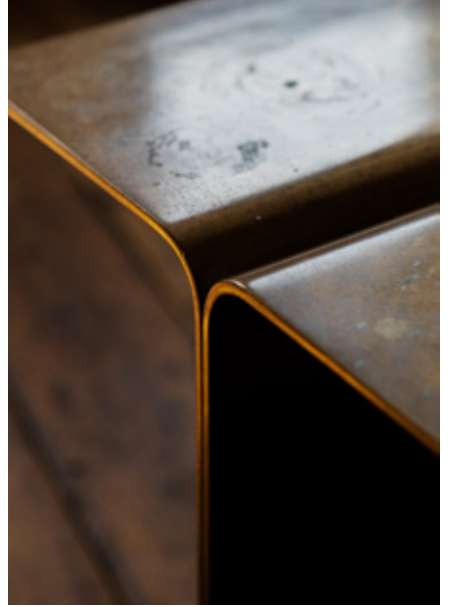
Lionel Real de Azúa
Red Deer
reddeer.co.uk

Marcus Hazell
The Frenchhouse
thefrenchhouse.co.uk

Jan Hendzel
Jan Hendzel Studio
janhendzel.com



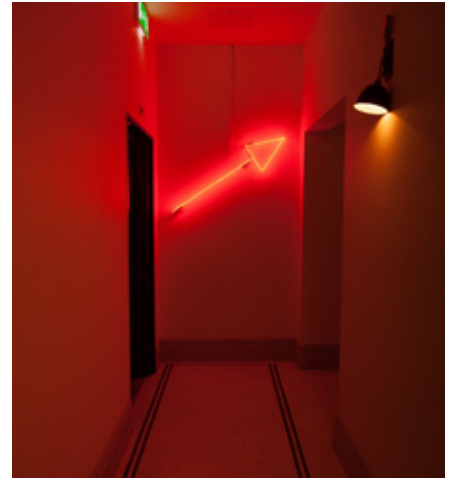












THE ADDRESS

Pubs are about people. We want to make a positive contribution to London's villages – beyond delicious food and drink in beautiful bars. From playlists to profiles of local businesses we love, we engage with neighbourhoods through The Address. A membership club without the fee, customers who sign up receive music, recipes, ideas and the occasional delightful offer.

DARWIN & WALLACE

OUR BARS

Nº 11
PIMLICO
ROAD

No.11 Pimlico Road
London SW1W 8NA
no11pimlicoroad.co.uk

Nº 197
CHISWICK
FIRE
STATION

197-199 Chiswick high road
London W4 2DR
no197chiswickfirestation.co.uk

Nº.1a
Duke
St.

1a Duke street, Richmond
London TW9 1HP
no1adukestreet.co.uk

Nº 32
The Old
Town

32 The Pavement
London SW4 0JE
no32theoldtown.co.uk

NEW SITE OPENING IN BATTERSEA POWER STATION, SPRING 2017

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