The Cow
PRIVATE DINING BROCHURE
Autumn 2026

“ Christenings, Weddings & Parties.
Breakfasts, Birthdays, Functions,
Divorces & Wakes. ”

~ Since 1995 ~

GUINNESS
and
OYSTERS

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AIR CONDITIONED

The Cow
Saloon Bar & Dining Rooms

Nestled in the heart of Notting Hill, it opened in 1995 and became one of England's first four gastropubs during the transformative revolution of British pub culture in the 90s.

Created by Tom Conran, The Cow is rooted in British pub heritage and enriched by his travels through Ireland, Belgium, Holland, and Northern France. The Cow expresses a heartfelt commitment to serving the local community and a dedication to preserving and celebrating the country's pub culture, capturing the values, destinations, and experiences closest to Tom's heart.

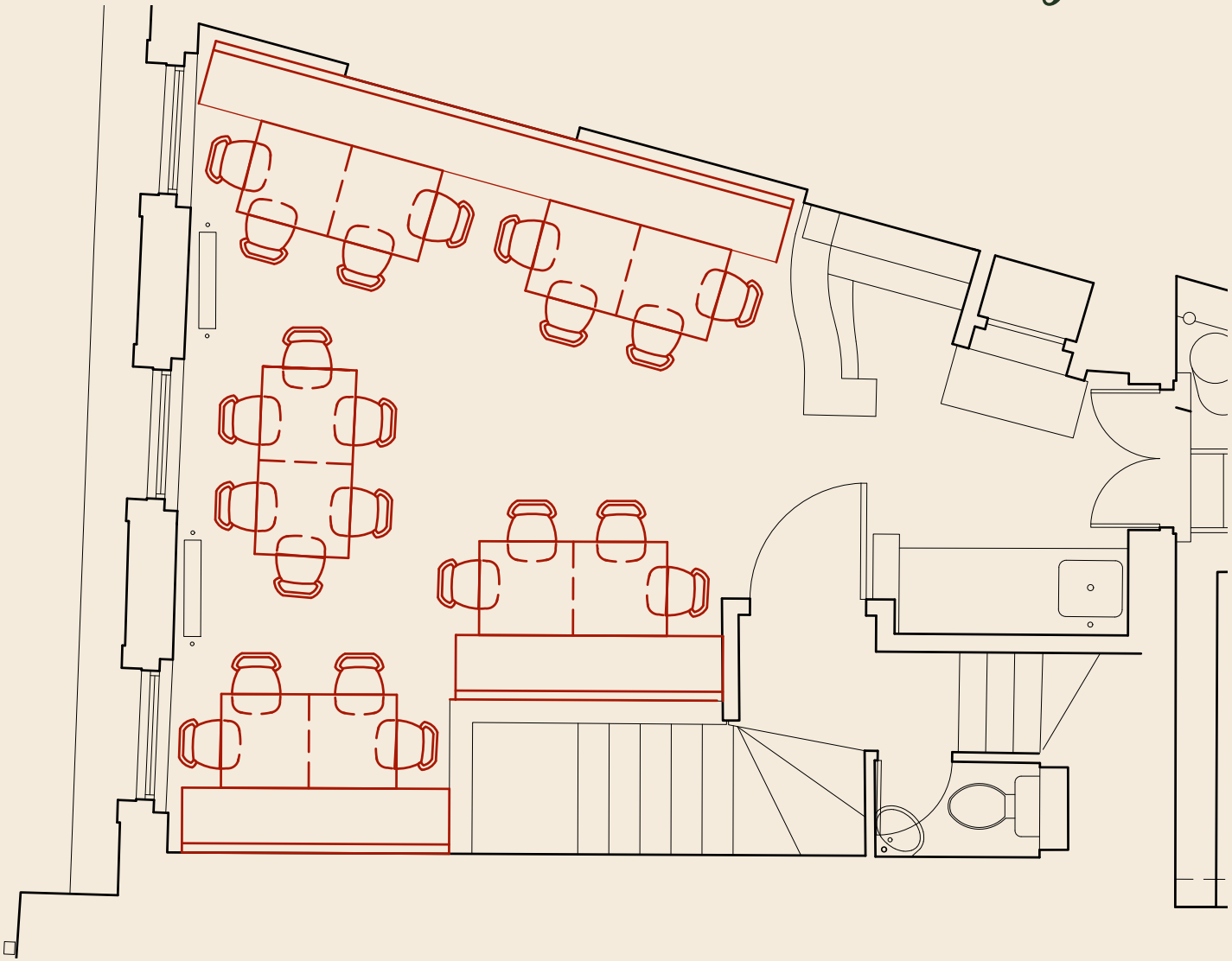
The Cow
DINING
ROOM

Welcome to The Cow Dining Room

Set within a heritage building dating back to the 1800s, our dining room on the first floor sits above the saloon bar, providing an extension of our offerings in a quieter, more intimate setting.

Seasonal British fare with Northern European influences are complemented by our oyster and seafood platters with more formality in a characterful, bijou setting, surrounded by artworks of great British artists —
William Henry Davis, Patrick Caulfield, Paul Slater, David Hockney and more, blending classical charm with contemporary flair.

Dining Room Floor Plan



This floor plan is a guide for the best seated configuration for our dining room.

Variations for seating arrangements can be discussed.

At a Glance

Private entrance.

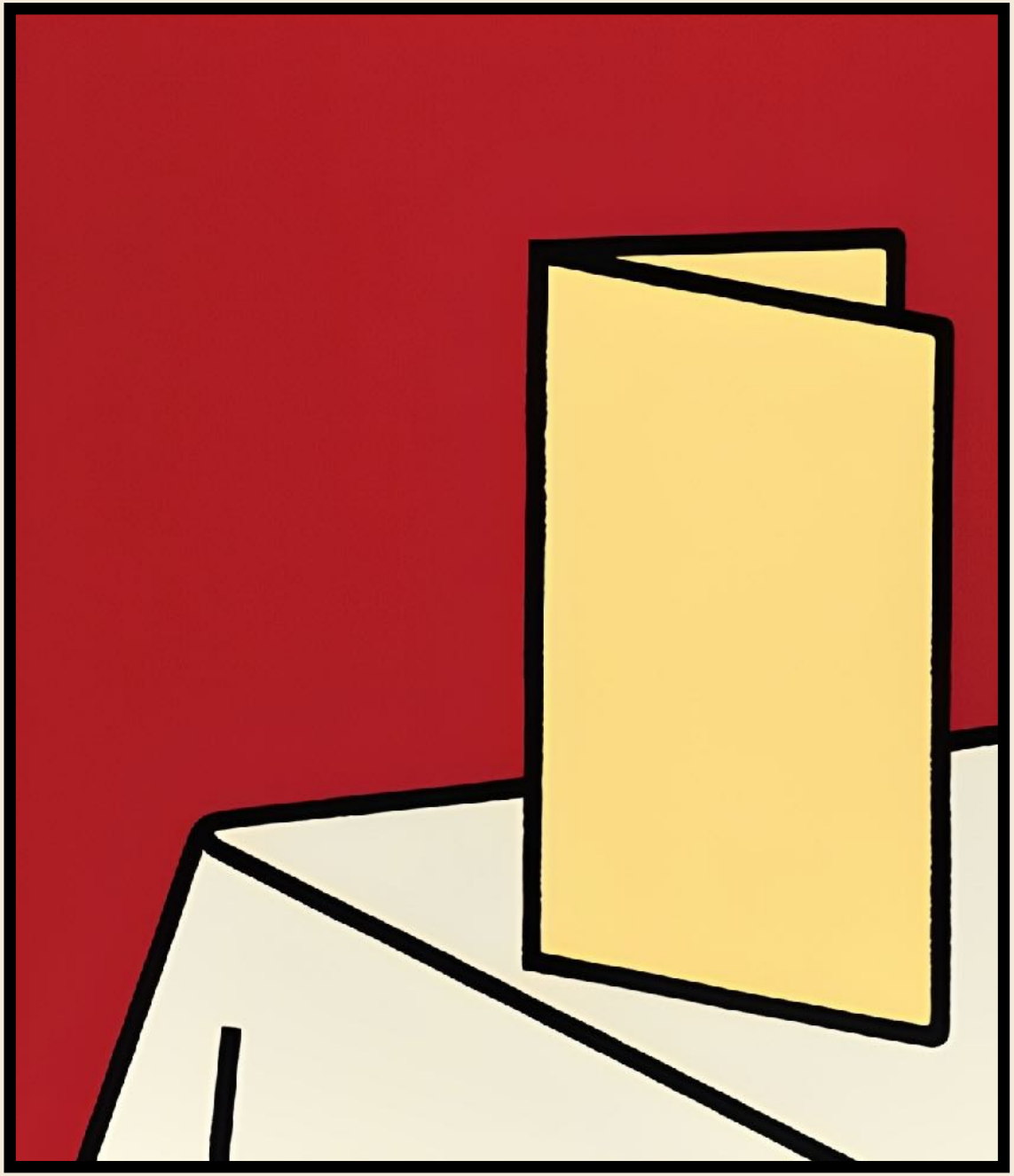
Complimentary Wi-Fi.

Private bar to keep your party well-watered.

Background music selection of your choice.

Comfortable seated capacity of 30-35 (Max. 40).

Seasonal floral arrangements and candles can be coordinated.
We have local florists we can recommend.



Private Dining Menus

Accommodating seated groups for lunch or dinner, guests will be dining through a personalised menu with ingredients seasonally sourced from the English countryside.

We have three sample menus to choose from, with one menu selection served for your party.

Sample menus are subject to change according to the seasons and festivities celebrated.

Sample Menu No. 1

£75pp

Starter

Calabrian Anchovies on Toast, Goat's Curd, Confit Isle of Wight Tomatoes (PE)
Autumnal Radicchio Salad, Blue Cheese Dressing, Figs (V)
Pig's Head & Chicken Terrine, Pancetta, Bread & Butter, Pickles

Main

Grilled Sussex Cauliflower, Romesco Sauce, Sage (V)
Roasted Cod Fillet, Potato Salad, Grenobloise, Orange (PE)
Confit Lamb Shoulder, Ratatouille, Lamb Sauce, Mint

Pudding

Sticky Toffee Pudding, Cinnamon Ice Cream (V)
Crème Caramel, Brandied Prunes (V)
Vanilla Ice Cream & Almond Praline (V)

V = VEGETARIAN PE = PESCATARIAN

Sample Menu No. 2

£90pp

Canapé

Potato Pavé & Baron Bigod, Sage (V)

Starter

Stracciatella di Burrata, Figs, Pomegranate Molasses, Sourdough (V)
Roasted Red Atlantic Prawns, Tartare Sauce, Lime (PE)
Creedy Carver Duck Liver Pâté, Caramelised Onion Chutney, Radicchio

Main

Wild Mushrooms au Poivre Cassoulet, Verdina Beans (V)
Cornish Lemon Sole, Autumn Vegetable Fricassée, Prawn Velouté, Lemon Verbena (PE)
Dorset Lamb Cutlets, Peas à la Française, Parsley & Mint Salad
250g Hereford Beef Fillet, Foie Gras, Sauce Béarnaise
(£30pp supplement)

Pudding

Mascarpone & Raspberry Trifle (V)
Dark Chocolate Mousse, Blackberries (V)
Hazelnut Parfait (V)

V = VEGETARIAN PE = PESCATARIAN

Sample Menu No. 3

£110pp

Canapé

Potato Pavé & Baron Bigod, Sage (V)
Wild Venison Croquette, Tartare Sauce

Starter

Roscoff Tarte Tatin, Crème Fraîche (V)
Wild Atlantic Prawn Cocktail, Marie Rose Sauce, Irish Soda Bread (PE)
Ayrshire Beef Fillet Carpaccio, Parmesan, Arugula

Main

Scottish Girolles, Linguine, English Black Truffle, White Lake Pecorino (V)
Cornish Halibut, Pommes Purée, Bouillabaisse Sauce, Sea Beet (PE)
Windsor Park Venison Fillet, Potato Terrine, Green Peppercorn Sauce
600g Ayrshire Côte de Bœuf, Bordelaise Sauce
(£40pp supplement)

Pudding

Apple Tarte Tatin, Crème Fraîche (V)
Crème Caramel, Brandied Prunes (V)
Roasted Banana Ice Cream (V)

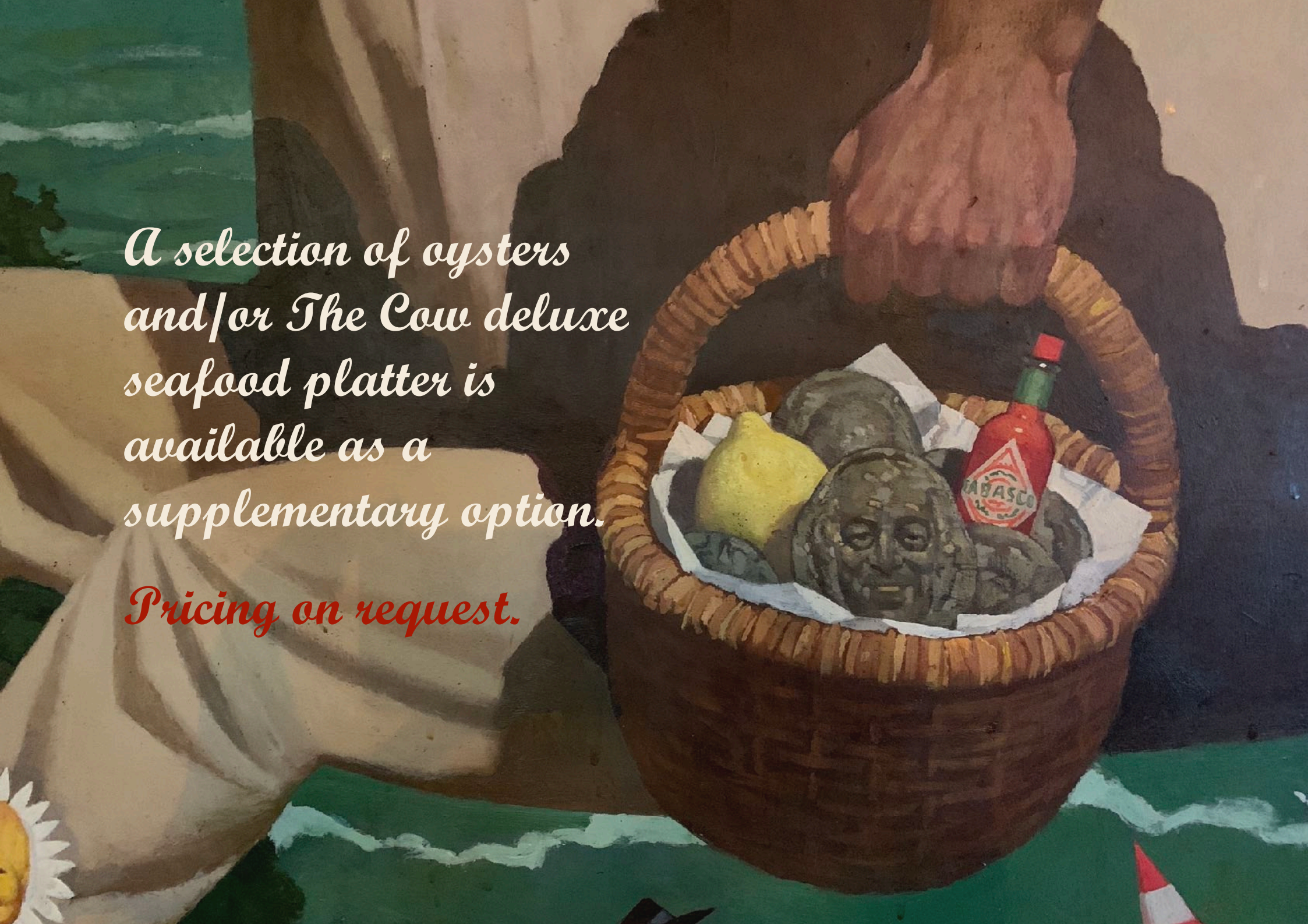
V = VEGETARIAN PE = PESCATARIAN

Pricing

Serving a seasonal 3 course pre-ordered set menu starting at £75/pp
Dietary requirements can be catered for.
(select one menu for your party, and one dish per category)

We charge a Dining Room Hire of £850.

There is a minimum spend of £3,850 (inc. 20% VAT) plus service of 12.5%
(minimum spend does not include room hire charge)



A selection of oysters and/or The Cow deluxe seafood platter is available as a supplementary option.

Pricing on request.

Frequently Asked Questions

Q. Do you charge a corkage fee?
A. We are happy to provide corkage. Wine at £45 per bottle and sparkling at £55 per bottle.

Q. Do you charge a cakeage fee?
A. Yes, we do, £11 per person.

Q. Can the private room be hired for informal drinks-only gatherings?
A. Yes, providing the minimum spend is met.

Q. What are the timings for the private dining room?
A. Lunch: from 11:30AM until 4:30PM and dinner: 5:30PM until close (Midnight)

Q. May I decorate the dining room?
A. Yes, we welcome you to decorate the room as you wish, providing there is no damage.

Q. Is there a dress code?
A. We do not operate a specific dress code.

Q. Can I pay by invoice?
A. Yes, you may certainly pay invoice, in advance.

Q. Can I play my own music?
A. Yes, you may play your own music.

Q. Do you have a Cloakroom?
A. Unfortunately, we do not.

Q. Is the private room wheelchair accessible?
A. Regrettably, the historic nature of the building means we are unable to provide wheelchair access.

Q. Can the restaurant cater for vegetarian, vegan and gluten-free diets?
A. Vegetarian and vegan options are available. Gluten free dishes can be explained separately. Please liaise with our private dining team in advance.

Service Charge
A discretionary 12.5% service charge is automatically added to all bills. All service charges and tips are pooled and managed independently by the Tronc Master for The Cow and are fully distributed among our staff.

Q. May I bring my dog?
A. Unfortunately, we cannot accommodate dogs in the upstairs Dining Room, except registered assistant dogs.

A note on Allergies
Our dishes are prepared in two kitchens where a wide range of ingredients are used, including eggs, dairy, gluten and nuts. While we follow the strictest hygiene practices, we cannot guarantee that any dish is completely free from allergens. If you would like more information about how our dishes are prepared, please liaise with our private dining team in advance.

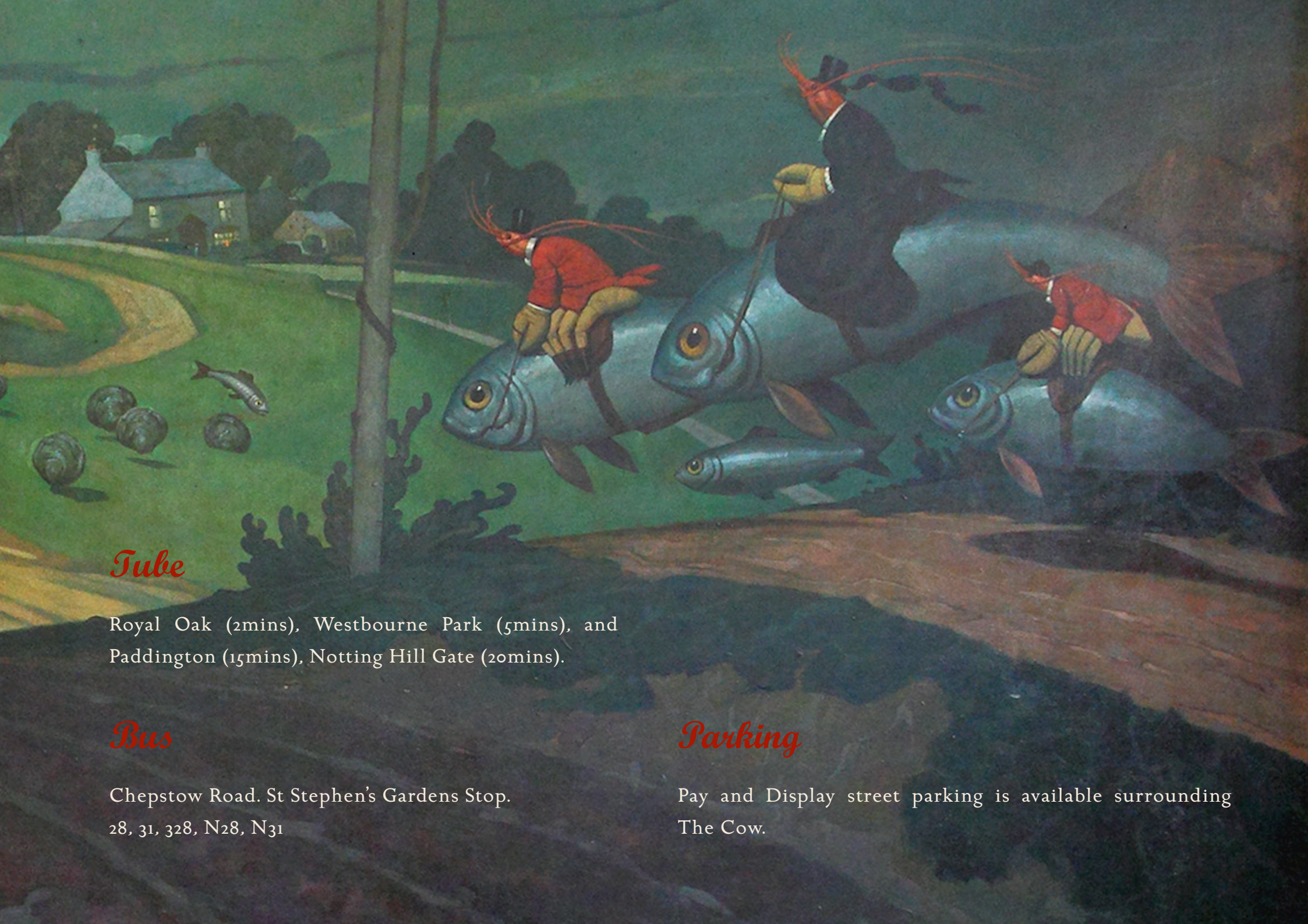
Private Dining Enquiries

thecowlondon.com

+44 (0) 20 7221 0021

reservations@thecowlondon.com

89 Westbourne Park Road, London, W2 5QH



Tube

Royal Oak (2mins), Westbourne Park (5mins), and Paddington (15mins), Notting Hill Gate (20mins).

Bus

Chepstow Road. St Stephen's Gardens Stop.
28, 31, 328, N28, N31

Parking

Pay and Display street parking is available surrounding The Cow.

Terms & Conditions

The Cow's upstairs dining room for private events are subject to the following Terms & Conditions

Charges

To secure your private dining booking, we charge a dining room hire fee of £850. This sum is in addition to a minimum spend requirement (£3,850 plus service of 12.5%).

Minimum Spend

There is a minimum spend of £3,850 plus service of 12.5%
(minimum spend does not include room hire charge). If the minimum spend is not met on the day, the host/organiser is responsible for settling the difference by the end of the event, including any overspend.

Cancellation

Cancellation on confirmed bookings require written notification 21 days before your event date. Your dining room hire charge is refundable if your cancellation is 21 days prior to your event. If your cancellation request exceeds 21 days, your dining room hire charge will be forfeited.

Private Dining Menu

We offer three seasonal set menus — One set menu is to be chosen for your party, and one dish per course listed in the set menu of choice settled no later than 10 days of your event. Dietary requirements can be catered for. To ensure everything is well prepared, please communicate final guest numbers, menu, wine selection, and dietary requirements no later than 10 days prior to your event. We will do our best to accommodate late submissions, however, we cannot guarantee all menu options will be available. If additional and/or unannounced guests attend on the day of your event, we will endeavour to accommodate where we can. A decrease in guest numbers on the day of the event will still need to be honoured at the originally agreed price per person.

Dietary Requirements

Our dishes are carefully prepared in one main kitchen where a variety of ingredients are used, including nuts, eggs, dairy, gluten, and shellfish. Whilst we follow the strictest hygiene practices, we cannot guarantee any dish be totally free of allergens. No outside food is permitted other than a birthday cake of which £11 cakeage is charged. Hosts are responsible for disclosing all dietary requirements in the pre-order and bringing a cake.

Etiquette

As the host/organiser to your party, you are responsible for the behaviour of your guests and ensure they remain well-mannered and use the venue in accordance with all applicable laws and regulations. Guests must also abide by The Cow's House Rules and treat our staff with respect.

Venue Care

We kindly request that guests and permitted suppliers treat our venue and its facilities with care and respect, avoiding damage or loss to our venue, its furnishings, furniture, utensils, and equipments. Decorations to the venue needs to be communicated in writing and agreed in advance of your event. If any damage or loss is caused during your event, you agree to compensate us on any reasonable costs we incur in making good the damage, including any repair and/or replacement costs.

Security

For the safety of our staff and guests, please be aware that the use of CCTV operates throughout our venue.

Timeliness

The Cow is nestled in a residential neighbourhood. Please consider our neighbours and quietly leave the venue. We kindly request that your party vacate the premises by midnight.

Decorations & Entertainment

Our dining room is already dressed with seasonal flowers; however, if you prefer alternative flower arrangements, we have local florists to recommend — arranged at your cost. We do not supply decorations for private dining. If you would like to decorate, play audio-visual and/or organise live performers, please communicate and coordinate your plans with us. The host/organiser is responsible to collect all belongings within 48 hours of the event; after this period, The Cow reserves the right to dispose of any uncollected items.

For private dining enquiries & coordinations, email us at
reservations@thecowlondon.com

'Eat Heartily & Give the House a Good Name'

The Cow