



Weddings

373 LONSDALE RD
LONDON SW13 9PY





Our Approach

Weddings should feel personal, joyful and effortlessly well hosted.

Whether you're planning an intimate riverside ceremony or a full-scale celebration with dancing into the small hours, our experienced team is here to make it seamless from first enquiry to final toast.

With the Thames as your backdrop and one of Barnes' most iconic pubs as your setting, we bring together warm hospitality, seasonal British cooking and thoughtful planning — so you can focus on the moment, not the logistics.

Melrose

Overlooking Corney Reach on the Thames, the Melrose Room offers panoramic riverside views, high ceilings and beautiful natural light.

Elegant yet relaxed, it's ideal for intimate ceremonies and wedding breakfasts. Tables can be arranged for seated dining or standing receptions, with space for your own music or DJ as the evening unfolds.

A timeless riverside setting with plenty of charm.

| MAX | CEREMONY | RECEPTION |
|--------------------------|--------------------------|--------------------------|
| 50 SEATED 80 STANDING | 60 SEATED 60 STANDING | 35 SEATED 60 STANDING |



Bolan

Rich interiors and understated sophistication define the Bolan Room.

Perfect for dining-led celebrations or stylish drinks receptions, the space can be tailored to suit your plans. With views into the open kitchen pass, guests enjoy a little culinary theatre as our chefs prepare each dish.

Warm, atmospheric and effortlessly polished.

MAX CAPACITY

80 SEATED
100 STANDING



Fazz Club

Our iconic Jazz Room is steeped in musical history. With a dedicated stage for live bands or DJs, it's made for memorable evenings. Having welcomed the likes of Jamie Cullum and Mick Jagger, this is where your wedding party truly takes centre stage.

For couples who want their celebration to end on a high note.

MAX CAPACITY

80 STANDING





Why Choose Us?

Licensed for civil ceremonies

Riverside views in the heart of Barnes

Historic Jazz Club for evening celebrations

Seasonal British menus crafted in-house

**From your first glass of fizz to your final late-night
bite, we take care of the details.**

Packages

SIMONE, £185

Champagne reception (2 glasses per person) with five canapés, followed by a three-course menu and half a bottle of wine each. Tea and coffee, a Champagne toast, and three late-night bites complete the celebration.

JAMES, £150

Champagne reception (2 glasses per person) and four canapés per guest, followed by a three-course set menu with half a bottle of wine each. Tea and coffee, a Champagne toast, and two late-night snacks to finish.

FITZGERALD, £125

Prosecco reception (2 glasses per person) and three canapés, a three-course set menu and half a bottle of wine per guest. Tea and coffee, a Prosecco toast, and two late-night snacks round off the evening.

PRICES DISPLAYED PER PERSON



Set Menu | April - September

STARTERS

Seared Duck Breast, cherry & port jus, wilted greens

Whipped vegan feta, roasted tenderstem, olive & caper salsa, pickled shallots (vg)

Ham hock terrine, Young's ale mustard, toast

Cured trout, fennel puree, grapefruit, samphire, jalapeno

MAINS

Courgette & Pea Risotto, lemon, mint & crispy Kale (vg)

Chicken Kiev, garlic & chervil butter, rainbow chard, truffle mash potato

Curried Hogget Cutlets, vichyssoise, crispy Jersey royals

Cod supreme, Jersey royals, monksbeard, dill & caper cream

DESSERTS

Lemon Fool, Raspberries, rose whipped cream, almond shortbread (vg)

Raspberry & white chocolate cheesecake, raspberry coulis, white chocolate curls

Sticky Toffee Pudding, salted toffee sauce, vanilla bean crème fraîche, pecan praline

Salted Caramel Chocolate Brownie, vanilla ice cream

All menus are samples and subject to change.

We are happy to cater for any dietary requirements, please speak to us upon booking.

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option.



Set Menu | September - March

STARTERS

Chestnut & mushroom velouté, chive oil, sourdough crisp (v)

Potted crab, brown butter toast, pickled cucumber, lemon & chive

Crispy duck leg croquettes, cherry jus, celeriac remoulade

Roasted butternut squash, miso & maple glaze, toasted pumpkin seeds, sage oil (vg)

MAINS

Squash & beetroot Wellington, cauliflower purée, greens, vegan red wine jus (vg)

Chicken ballotine, mushroom stuffing, celeriac purée, greens, chicken jus

Braised beef featherblade, parsnip purée, red cabbage, port jus

Pan-roasted cod, crushed potatoes, leeks & spinach, champagne butter

DESSERTS

Sticky toffee pudding, salted toffee sauce, vanilla crème fraîche, pecan praline

Apple & pear crumble, oat topping, vanilla custard

Dark chocolate & hazelnut delice, praline crumb (vg)

Vanilla panna cotta, winter berry compote

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Canapés

MEAT

Chicken liver parfait
Beef croquettes, smoked tomato aioli
Pork bites

FISH

Smoked salmon blini, caviar
Prawn cocktail
Smoked haddock arancini, curry emulsion

VEGETARIAN

Tomato mozzarella
Garlic & herb stuffed mushroom, truffle aioli
Goat cheese & herb ball, beetroot dust, seeded cracker

VEGAN

Vegan feta mousse on crostini, olive tapenade
Beetroot hummus vol-au-vent
Cucumber, avocado lime cream

SWEET

Salted caramel chocolate truffles
Pistachio & raspberry cream tartlets
Dark chocolate mousse

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Bubbles

Raise a glass to the start of forever.

PAUL DANGIN ET FILS BRUT, £55.5

Celebrate with the refined Paul Dangin et Fils Brut, offering elegant bubbles and a crisp finish – perfect for your first toast as newlyweds.

VEUVE CLICQUOT BRUT YELLOW LABEL, £96

Veuve Clicquot's rich, full-bodied flavour adds a luxurious sparkle, making it ideal for a memorable wedding toast.

NYETIMBER CLASSIC CUVEE, £70.5

The Nyetimber Classic Cuvee brings British elegance to your wedding, perfect for toasting those unforgettable moments.

TEMPIO PROSECCO DOC, £38.5

Add Italian charm with Tempio Prosecco DOC, a light and fruity choice for a joyful, relaxed celebration.

ASK A MEMBER OF OUR TEAM FOR THE FULL WINE LIST



Late night bites

Keep the energy up with our late-night nibbles.

MINI BURGER SLIDERS

Bite-sized burgers to keep guests fuelled late into the night.

BACON BAPS

Warm bacon baps to satisfy late-night cravings.

SAUSAGE ROLLS & SCOTCH EGGS

A classic British savoury snack, perfect for the dance floor break.

CYDER BATTERED HADDOCK BAPS, TARTARE SAUCE

A proper crowd-pleaser for late-night cravings.

CHIP CONES

Fun, crispy chip cones perfect for mingling guests.

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FAQ

Frequently asked questions.

Is there a room hire fee?

There is no room hire fee as such. However, we do require a £100 deposit for all semi-private bookings and a £200 deposit for fully private bookings. This deposit is fully redeemable against your total bill on the day.

For private room hire:

Jazz Room, £200 deposit with a minimum spend of £2,000

Melrose Room, £200 deposit with a minimum spend of £1,500

If the minimum spend is not reached, the deposit will be retained and applied as a room hire fee.

Can we play our own music?

Yes. We have AUX cords available so you can play your own music through our speakers. Please note that any music played must be kept at a reasonable volume.

Can we decorate the space?

You are welcome to bring table decorations with you, but we ask that there is no confetti or decorations stuck to the walls.

Are children allowed?

Of course, children are very welcome at The Bull. We do ask that guests under the age of 18 are on their way home by 9pm.

Are dogs allowed?

Dogs are more than welcome throughout our pub. Although they must stay on lead.

Will we have our own private bar?

You will have your own private bar and a dedicated bartender if you are booking the Melrose or Jazz Bar. If you are booking the Bolan or Holst room for your event, we will happily bring your drinks to you.

Do you have parking?

Unfortunately, we do not have our own parking, but there is on street parking just around the corner. We are also very well connected for public transport options, with Barnes Bridge station nearby and local buses that will take you to Richmond, Putney or Hammersmith.

Do you organise the registrar?

Registrars are arranged independently, so couples will need to book this directly with the local registrar's office and cover any associated fees themselves.



T&C'S

Terms & Conditions

Pre-Orders

Pre-orders are required at least 10 days in advance of your booking. If there are any dietary requirements or allergies within your party, these must be flagged at the point of enquiry.

All pre-ordered food and drink must be paid for 7 days prior to your booking. Please note that our menus and pricing are seasonal and therefore subject to change throughout the year.

Deposits

For pub drinks bookings or private hire, a **£200 deposit is required** to secure the booking.

All deposits can either be fully refunded to the card used for payment or redeemed against food and drink on the day of the booking.

Please note that we operate a 72-hour cancellation policy for all private and semi-private parties.

Service Charge

A discretionary service charge of **12.5%** is added to tables of four or more, as well as to all private and semi-private parties.





Get In Touch

We'd love to hear about your plans.

Whether you already have a date in mind or are just beginning to explore ideas, our experienced events team will guide you through every step.

Arrange a viewing, check availability or simply pop in for a chat.

Let's start planning your riverside celebration.

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