

Events with Friends of Ours.



The Art of Gathering

Welcome to Friends Of Ours, a modern international restaurant, set in the heart of Hyde Park.

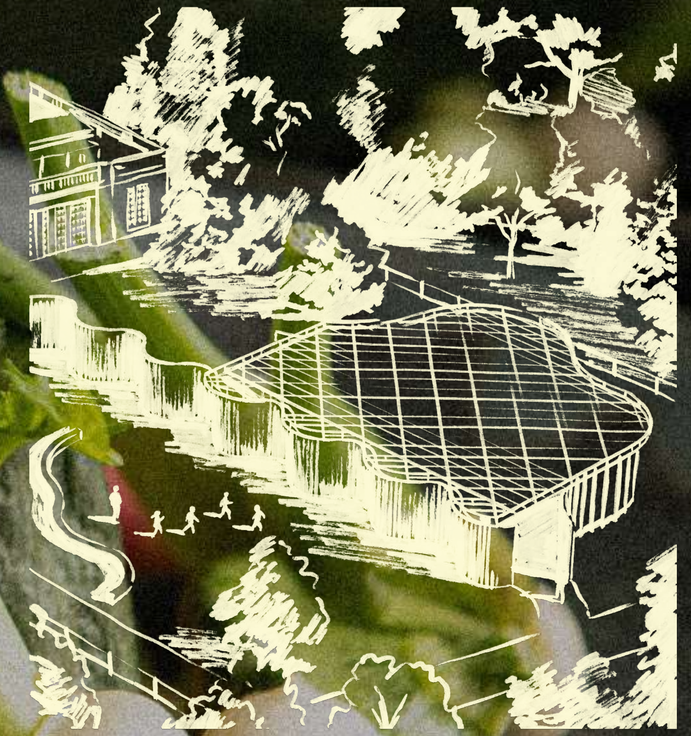
Serving fusion dishes, inspired, by travel family and friends that have crossed our paths over the years. We bring these flavours to your dishes. Evoking conversation and moments to gather.

Family Style

A feast, beautifully considered.

Created for those occasions that deserve more than the everyday, our culinary feasting menus celebrate the pleasure of gathering around a table. Our chefs have brought together generous, seasonal dishes designed to be shared, arriving in abundance to the table to discover together.

Set within Zaha Hadid's iconic Magazine building in Hyde Park, it's a dining experience created to linger over, share generously and remember long after the final plate.



Canapés

£4

Potato pillow, creme fraiche, seaweed nori pearl (v)

Crispy polenta, sundried tomato pesto, pickled cucumber (ve)

Artichoke puree tartlet, crispy artichoke, green courgette (ve)

Potato rosti, olive tapenade, crispy sage (v) (gf)

Butter milk chicken popcorn, honey waffle, pickled chilli, cornichon

£6

Choux bun, whipped ricotta & wild mushroom puree, crispy caper (v)

Crab mousse tartlet, apple gremolata, micro leaves

Squid, toragashi, shiso leaf , lime leaf aioli

Truffle mozzarella arancini, paprika aioli, anchovy

Lamb belly croquette, romesco

Hay smoked Beef tartare brioche crostini, horseradish mousse

£7

Mac & cheese croquette, fig jam, fried sage

Citrus trout mousse, blini, trout roe, dill

Gilda pintxo - smoked anchovies, guindilla peppers, manzanilla olives, early harvest olive oil (gf)

Sirloin, pressed potato, bernaise, chives (gf)

Confit duck, goats cheese mousse



Bowl Food

£7

Confit fennel, artichoke puree, charred leek cream, samphire

Charred cabbage, smoked jalapeno ranch, candied walnuts

Rose harissa delica pumpkin, smoked babaganoush, fennel, herbs

Fish sauce caramel fried chicken, pickled slaw, chilli, shiso mayo

Battered cod, pressed potato, pickle relish, petit poi mayo

£8

Brined chicken leg, grilled sourdough, chicken jus, balsamic watercress, strawberry

Chicken Schnitzel, baby gem salad, Manchego, Caesar dressing & Spanish anchovies

Pressed lamb belly, smoked garlic labneh, herbs, crispy saffron rice

Cod, yuzu beurre blanc, crab mousse

Squid, shiso, noodle pickle salad , nam jim jeow

£9

Maitake Wellington mushroom duxelles, puff pastry, red wine jus, watercress ***

Sirloin, Guinness green peppercorn sauce, dauphinoise ***

Bavette, battered oysters, po boy w/ cowboy butter***

Lobster, fermented chilli, brioche roll *** 9

Grilled lobster, lobster bisque, raw scallop, garlic

Dessert Bowls

£7

Lime & brown butter madeleines

Olive oil cake, creme fraiche

£8

Limoncello & pistachio Tiramisu***

Guinness Sticky Toffee Pudding ***

Dark chocolate mousse, Cornish sea salt, early harvest olive oil

3-Course Individual Meal

£100
per person

1 starter + 1 Main + 1 dessert per guest

Choose one veggie + one meat option
to present to your guests to select from for their starters & mains

Choose 2 side dishes to accompany and compliment the mains
to present to your guests to preselect

Choose 2 dessert options
to present to your guests to preselect

Supplement Costs: Starters: £10 | Mains: £20 | Desserts: £5



Family-style Sharing Meal

£75
per person

All “for the table” dishes
(3 dishes per 4 guests)

Please choose 3 starters
(3 small silver plates per 6 guests)

Please choose 2 Mains
(2 large silver plates per 6 guests)

Please choose 3 desserts
(3 small silver plates per 6 guests)

Supplement Costs: Starters: £10 | Mains: £20 | Desserts: £5

Set Menu | Starters

for the table

Marinated Nocellara Olives | Grilled Flatbread, garlic oil, zaatar salt | House Pickles

vegetables

Winter tomatoes gazpacho, cucumber, shiso

Burrata, pickled cedro, caramelized grape, herb salad, za'taar

Sweetcorn fritters, shatta, lime crema

Brulee chèvre tart, golden beetroot, shallots, balsamic pearls, pecan shallots, balsamic pearls, pecans

meat

Lamb keemah, Judion butter bean hummus, crispy chickpea, smoked paprika oil, dill,

Smoked beef tartare, oyster, crema***

Kaarage chicken, pickle salad, rice cracker

fish

Tuna crudo, blood orange, cucumber, sea trout roe (GF)***

Prawn toast, XO mayonnaise, wasabi tobiko

Scallop ceviche, cucumber, chilli & pineapple salsa, coriander (GF) ***

Set Menu | Mains

vegetables

Confit fennel, artichoke puree, charred leek cream, samphire

Charred cabbage, smoked jalapeno ranch, candied walnuts

Rose harissa delica pumpkin, smoked babaganoush, fennel, herbs

Maitake Wellington mushroom duxelles, puff pastry, red wine jus, watercress ***

meat

Sirloin, Guinness green peppercorn sauce, dauphinoise

Brined chicken leg, grilled sourdough, chicken jus, balsamic watercress, strawberry

Chicken Schnitzel, baby gem salad, Manchego, Caesar dressing & Spanish anchovies

Bavette, battered oysters, po boy w/ cowboy butter***

Pressed lamb belly, smoked garlic labneh, herbs, crispy saffron rice

Fish sauce caramel fried chicken, pickled slaw, chilli, shiso mayo

fish

Cod, yuzu beurre blanc, crab mousse

Lobster, fermented chilli, brioche roll***

Battered cod, pressed potato, pickle relish, petit poi mayo

Squid, shiso, noodle pickle salad , nam jim jeow (bowl)

Grilled lobster, lobster bisque, raw scallop, garlic herb imulsion

Set Menu





sides

Pressed potatoes, lemon, parsley, Manchego, confit garlic aioli

Charred cabbage, smoked jalapeno ranch, candied walnuts

Tenderstem broccoli, romesco, scallion pesto, pecorino

Tartiflette & truffle gratin

Winter bitter leaves, maple balsamic vinaigrette

Roasted pumpkin, candied pecan, crispy sage

dessert

Limoncello & pistachio Tiramisu

Guinness Sticky Toffee Pudding

Olive oil cake, creme fraiche

Dark chocolate mousse, sea salt, early harvest olive oil

Madeleines, lime & brown butter



Christmas Menu

Christmas Menu

£75 per person

Please choose 3 canapes
(3 dishes per 4 guests)

Please choose 3 starters
(3 small silver plates per 6 guests)

Please choose 2 Mains
(2 large silver plates per 6 guests)

Please choose 3 desserts
(3 small silver plates per 6 guests)



canapes

Chestnut & Brown Butter Croquettes
sage, pecorino, cranberry mostarda

Duck Rillette on Brioche Toast
orange marmalade, thyme, pickled shallot

Smoked Sweet Potato & Whipped Goat Cheese Crostini
pomegranate, crispy sage, chili honey

Yorkshire Pudding, Smoked Beef & Horseradish
smoked beef, whipped horseradish cream, pickled shallot, watercress, red wine jus

Venison & Chestnut Sausage Rolls
cranberry ketchup

Christmas Menu

starters

Smoked Winter Veg Soup
brown butter, sage oil, toasted hazelnut, crème fraîche

Lobster Bisque
velvety lobster bisque, shellfish, whipped bottarga

Burrata & Blood Orange pomegranate, pickled cranberry, pistachio dukkah, sourdough

mains

Turkey Porchetta
crispy skin turkey porchetta, chestnut, leek, & sage stuffing, XO gravy, cranberry-gochujang relish

Guinness-Braised Short Rib
pommes aligot, Christmas crisps, bone marrow gravy

Whole Roasted Maitake “Wellington”
mushroom duxelles, puff pastry, red wine jus, watercress

Oysters with Christmas Ice
cranberry orange granita, served with a champagne shot

sides

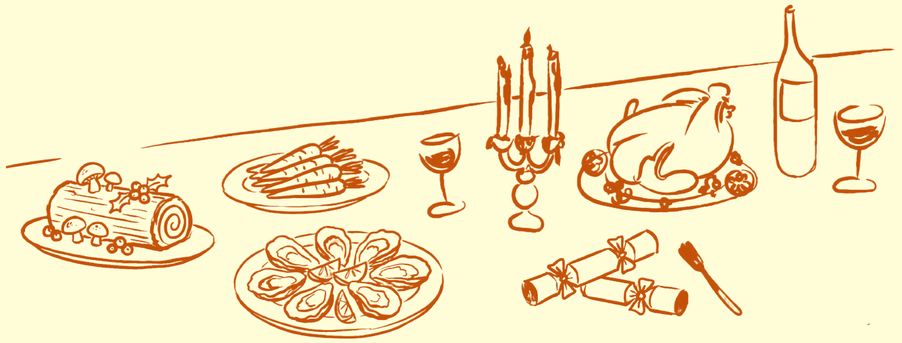
Charred sprouts, brown butter, chestnuts, pomegranate

Tallow roast potatoes, rosemary salt

Sausage, sage & apple stuffing

Cranberry-orange sauce, mulled spice

Maple & miso glazed carrots



Desserts

Sticky Toffee Pudding
Christmas Edition individual ramekin, Guinness caramel, brandy-soaked raisins, clotted cream

Bûche de Noël
dark chocolate sponge, maple orange whipped cream, candied chestnut, cocoa bark

Gingerbread Cookie Stack
layered spiced gingerbread cookies, brown butter mascarpone, poached pear, salted caramel, candied ginger crumb

the Drinks

signature cocktails

rooted bloody mary 9.5
East London Vodka, Pathfinder hemp & Root Pickle House Tomato Juice

ours negroni 11
ELLC Gin, High Fidelity Bitters, Cocchi & Azaline Vermouth

jalisco paloma 11
El Jimador Tequila, High Fidelity triple sec, Soda, fresh grapefruit & lime

FOO espresso martini 12
East London Vodka, Worthy Park Rum, Fair Café Liqueur & Cold brew

session smoked & spiced margarita 10
El Jimador Tequila, Ojo de Tigre Mezcal, High Fidelity Triple Sec, FAIR. Chipotle

coconut highball 10
ELLC Rum, lime & Coconut Waterpastry, red wine jus, watercress

spritz

hugo spritz 10
FAIR. Elderflower & mint, Prosecco & Soda

east london G&T 9
East London Gin, Tonic & Grapefruit

aperol spritz 10
Aperol, Prosecco & Soda

pathfinder sprits 0% 10
Pathfinder hemp & root, lemon & soda



spirits

gin & vodka
East London Liquor Co 4

rum
East London White Rum 4
Worthy Park Dark Rum 4.5

japanese & australian whisky
Nikka From the barrel 5.5
Starward Left Field Single Malt 8

vermouth
Dolin Dry Vermouth de Chambéry 4
Dolin Blanc Vermouth de Chambéry 4

tequila
El Jimador Tequila Blanco 4
Ojo de Tigre Mezcal 4.5

english whisky
East London Blended Whisky: Threads 6
East London Single Cask Radikon 8

Wine

sparkling

NV Prosecco Prima Alta Brut, Veneto 7 / 38
’22 Frizz. Rosato, “Ghazii”, Montesecondo, Tuscany 59
NV Crémant de Loire, Domaine de Veilloux, Loire 76
NV Joseph Perrier, Cuvée Royal, Champagne 80

white

’25 Adega de Lisboa Branco, Santos Lima, Lisbon 8 / 32
’24 Verdejo, Basa, Telmo Rodriguez, Rueda 9.5 / 39
’24 Picpoul de Pinet, Cantagrils, Languedoc 40
’24 Moschofilero, TOMH, Troupis Winery, Mantinia 10.5/ 44
’22 Sauvignon, ‘Béraudies’, C. Maisonneuve, SW 11 / 46
’23 Chardonnay, 16 Ha, C. Mentelle, Margaret River 55
’23 Saint-Véran, 99Coupées, Famille Paquet, Burgundy 68

rosé

’24 Origines Turitelles, Altugnac, Languedoc 8.5 / 34
’24 IGP, Vent les Voiles, V. Courreges, Provence 11 / 48
’24 M St Maur, Chateau St Maur, Côtes de Provence 55

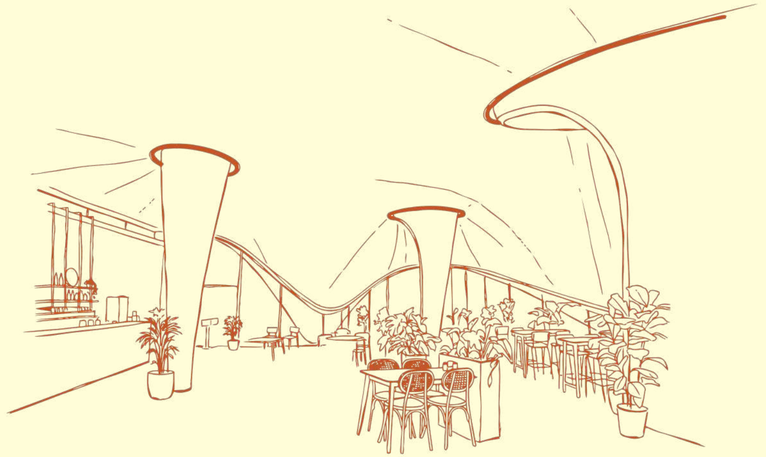
red

’24 Nero d’Avola, ‘Il Folle’, Sicily 8.5 / 34
’23 Shiraz Red Blend Marras, Swartland 38
’24 Garnacha, Botijo Rojo, Frontonio, Aragon 11 / 45
’19 Malbec, Cahors, Combal, C.Maisonneuve, SW 52
’22 Rioja, ‘Rayos Uva’, Olivier Riviere 12.5 / 54
’24 Sangiovese, IGT Toscana, Montesecondo 58
’22 Gamay, Morgon, Anthony Thevenet, Beaujolais 65
’20 Cabernet, Fronsac, Matthieu Cosse, Bordeaux 68
’22 Chorey-lès-Beaune, Tollot-Beaut, Burgundy 75

orange

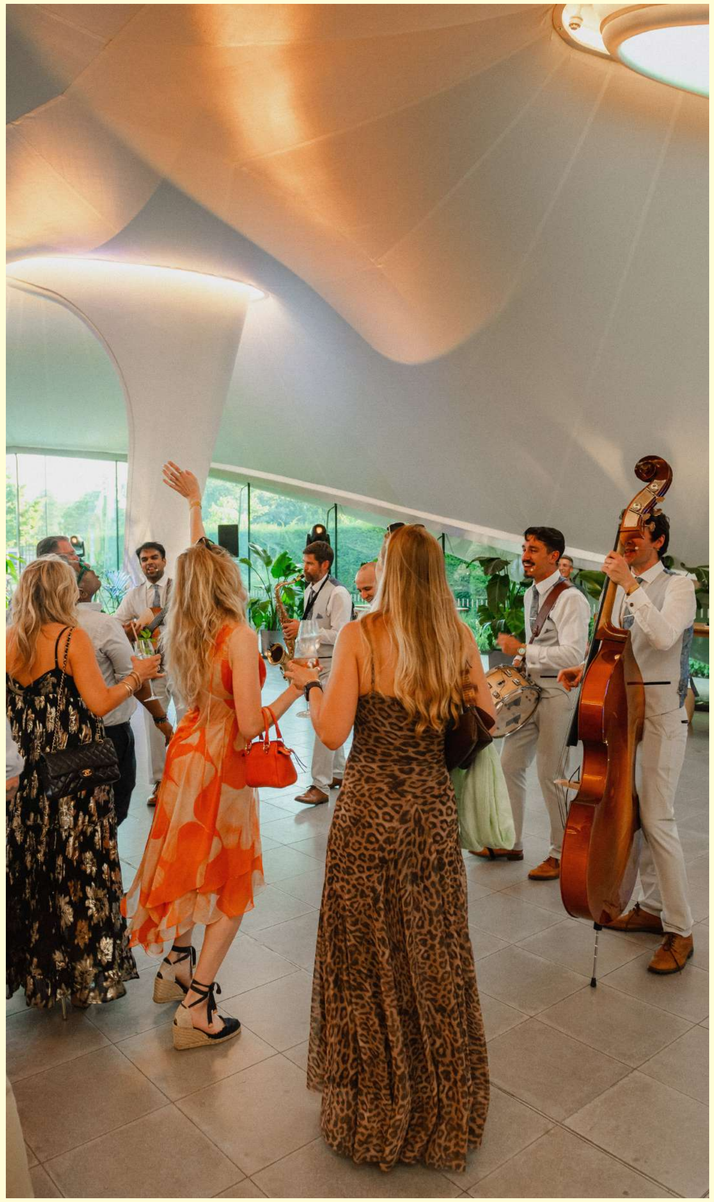
’21 Xarel-lo, “Connexio”, Cosmic, Catalunya 14 / 60


Private Dining

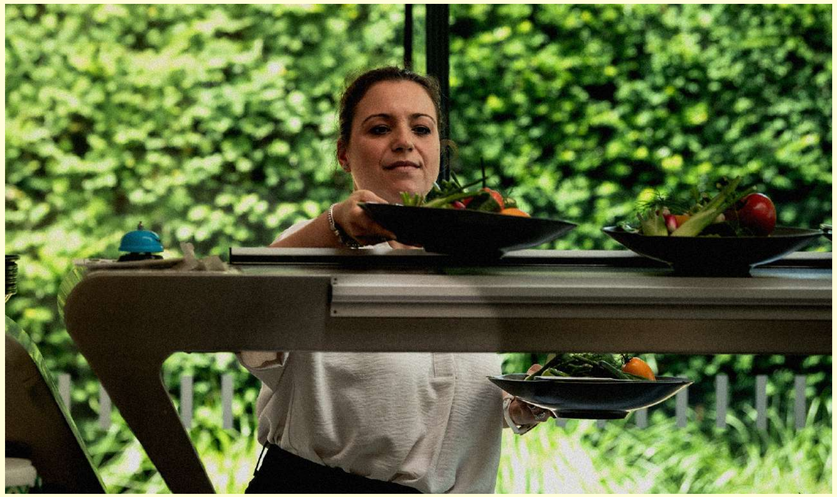


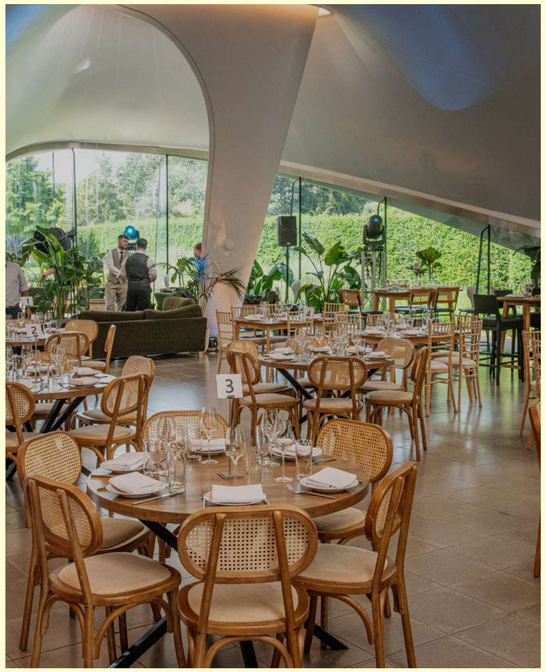
Make Friends of Ours entirely yours this season. Our Serpentine home is available for exclusive private hire and full venue buyouts.

From seated feasts or intimate dinners to drinks, canapés and larger standing receptions, we'll work with you to shape the space, menu and flow of your occasion.








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Enquire with our events team.

EVENTS@GROUPOFFRIENDS.CO.UK