

## Grumbling Again

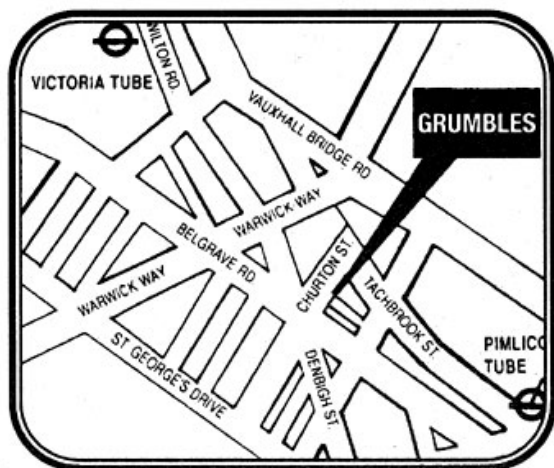
Tuesday 14<sup>th</sup> June

Way back in 2006, some members may recall we visited Grumbles in Pimlico. Your organiser felt it was about time for a return visit as it is one of his personal favourites (and the fact it saved him from writing a lot of the copy again had nothing to do with it.).

Grumbles opened its doors in 1964 and started serving good food at non-scary prices and is still doing so today. In those early days it was one of the first restaurants in that area as the relatively small number that then existed in London were mainly concentrated in the West End. The original owner was told he was mad to even consider opening a restaurant in Pimlico. (In those days the rent for the premises was £12 per week – and an average meal for two cost well under £3).

Grumbles is effectively a bistro that has proved a favourite with the locals and prides itself on serving good food at affordable prices. Back in those early days it was also a favourite haunt of the pop stars and the celebrities alike of that era. Mick Jagger, Julie Christie, the Beatles, Michael Foot, Rod Steiger, Princess Diana (Diana Spencer as was), the Mamas and Papas, Clint Eastwood, Christine Keeler were amongst the many who have frequented it.

It is probably unlikely to ever win a Michelin star but nevertheless continues to serve consistently good, honest food with friendly service and has character by the bucket load. It has only ever had two owners, Jeremy Friend who first opened it in 1964 and after some 30 years passed over the reins to Charles Tidman who still runs it today.



We have reserved the downstairs area of this small restaurant and can therefore seat a maximum of 23. These will be made up mainly of tables of four, with an alcove that seats a larger number.

We have selected a range of dishes for your delectation, together with a couple of suitable wines. Price includes meal, wines & coffee.

**Half Dozen Escargots in Garlic Butter (EG) or  
Parma Ham with Fresh Melon Slices (PH) or  
Seared King Scallops with Pea Puree and mint vinaigrette (KS)**

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**Leek & Shitake Mushroom Risotto with Truffle Oil (MR) or  
Barbary Duck Breast on a Carrot & Parsnip Cake with Redcurrant Sauce (BD) or  
Deep fried Cod in beer batter with chips, crushed minted peas and tartare sauce (DC) or**

**Beef Fillet Stroganoff with Basmati Rice (BF)**

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**Crème Brulee (CB) or  
Sticky Date & Chocolate Pudding with Custard and Butterscotch Sauce (SD) or  
Vanilla Ice Cream with Hot Chocolate Sauce & Toasted Almonds (VI)**

We have selected a range of dishes for your delectation, together with a couple of suitable wines. Please mark your selection on the booking form (and perhaps keep a note yourself of what you ordered). Price includes meal, wines & coffee

***Committee Note: In 2006 when Roger organised this dinner, the cost was £43.00. He has done exceptionally well to keep the price increase to a mere £2 in 5 years!***

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| Venue:        | Grumbles, 35 Churton Street, Pimlico, SW1V 2LT           |
| Nearest tube: | Victoria or Pimlico                                      |
| Mobility:     | 4 - <b>stairs to function room / toilet</b>              |
| Time:         | 7.00 pm. for 7.30 pm                                     |
| Dress:        | Smart casual   |
| Price:        | £45.00 members and first guest; £47.00 additional guests |
| Organiser:    | Roger Ellis Tel: 01494 837857                            |
|               | E-mail: roger.ellis@iwfs.co.uk                           |