



NEIGHBOURHOOD PUB & RESTAURANT

**477 Fulham Road
London SW6 1HL
020 7385 4654 www.thebutchershook.co.uk**

The Butcher's Hook has been a firm favourite with west London locals for four years, meeting the demand for great value, top quality wine and food. This neighbourhood pub and restaurant offers customers an innovative wine list accompanied by modern British cuisine - all selected and created with care, passion and expertise – and remains reasonably priced, offering fantastic value for money.

A hundred and four years ago, the deal that gave birth to Chelsea Football Club was signed in a room above this pub. More than a century on and The Butcher's Hook has been taken firmly upmarket by the dynamic young team who took over this previously unloved venue.

The contemporary, clean-cut interior is light and airy and divides naturally into a bar and brasserie-style area at the front of the pub, with a dining room towards the rear. A long, communal table runs across the main room and acts as a social centrepiece. Concertina floor-to-ceiling windows skirt the full length of the exterior, making this place a must-visit on warm weather days.

The menu, which changes twice daily, has a strong British slant, although head chef Jacky Lelievre's international experience adds more than a few influences. The all-day blackboard menu regularly includes a charcuterie platter, pint of prawns, Morecambe Bay potted shrimps, homemade biltong, welsh rarebit and chicken liver parfait.

At lunch and dinner you could well find ricotta-stuffed courgette flowers, simple Brittany artichoke, lamb sweetbreads, slow-cooked shoulder of lamb, roast pork belly or cassoulet, depending on the season. The wine list, from Les Caves de Pyrene, Liberty Wines and Bibendum, is categorised by style and flavour. Draught ales from the Greene King brewery ensure that this fabulous Fulham pub remains true to the contemporary pub concept.

The Butcher's Hook has been recognised with both local and national awards - *The Publican* voted it as the Wine Pub of the Year for 2008, as well as Best Wine & Food Matching and also the Best Healthy Eating Pub in 2006. Head chef Jacky Lelievre – formerly of the Anglesea Arms in Brackenbury Village – has also acknowledged further with the award of Hammersmith & Fulham Chef of the Year in 2006 and 2008.

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Media enquiries:

For further information please contact Laura on 07855 942253



Name	The Butcher's Hook
Address	477 Fulham Road, London, SW6 1HL
Telephone	020 7385 4654
Opening hours	Daily 11am-midnight Blackboard menu: served all day, every day Full menu: Mon-Fri noon-3pm and 7pm-10pm, Sat noon-4pm and 7pm-10.30pm, Sun noon-4pm (traditional roasts served) and 7pm-10pm
Opened	February 2005
Cuisine	British
Owner	Gus Evans
Head chef	Jacky Lelievre
Capacity	75
Credit cards accepted	Major credit cards (not Amex or Diners)
Draught ales	Greene King IPA, Abbot Ale
Nearest tube	Fulham Broadway (4 minutes walk)
Buses	14, 211, 414 (alight at Stamford Bridge, Chelsea Football Club) 11, 22 (alight at beginning of New King's Road)



BIOGRAPHIES

Gus Evans

Gus' restaurant management experience includes stints at Deals in Chelsea Harbour and the Big Easy on the King's Road in the early 1990s. He then became operations director at Adam and Kate Robinson's group of restaurants - The Bollo gastropub in Acton, The Chiswick restaurant and The Salt House in St John's Wood. He was appointed restaurant development manager at the Hoxton Apprentice, the government sponsored training restaurant, before setting up The Butcher's Hook in 2005.

Jacky Lelievre

Frenchman Jacky trained at the Dinard catering school in Brittany and his experiences in France include five years at the Michelin-starred Le Moulin de l'Abbaye in Brantome, Perigord and at St James' in Bordeaux. In England he worked with Kevin Cape, at both the Bell Inn Hotel in Aylesbury and the Town House hotel near Coniston. Jacky returned to London to take up the post of head chef at The Anglesea Arms in Hammersmith, one of London's more celebrated and successful gastropubs, a post he held for four years. Jacky joined Gus during the formative days of The Butcher's Hook project.