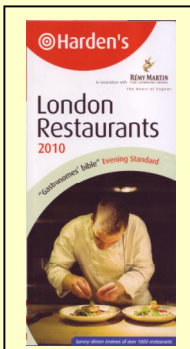


REVIEWS



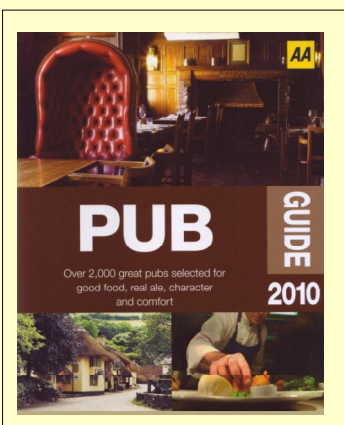
“Flower-filled exterior aside, there’s nothing fancy about this local. From the well-worn furniture to the order-at-the-bar chalkboard menu, it’s all very familiar. In summer, outside is the place to be, a young after-work crowd spilling in to the good sized courtyard. Inside, with its candlelit tables and open fireplace, is more suited to cosy winter catch up, the homely vibe only tarnished by the undeniable whiff of bleach. The food has a homespun feel too, with portions on the massive side and a Mediterranean-inspired menu that may not be particularly inventive, but is generally appealing with a good range of seafood, steak and pasta dishes. A tender chargrilled ribeye steak surrendered easily to the knife, and the taste buds, while roast seabream fillets with chorizo and potatoes proved a pleasant, if safe, combination. The wine list covers most parts of the world, with a particular slant towards New Zealand varieties. Desserts were straight out of the 1970s, trifle and ice-cream were among them, and profiteroles with chocolate sauce were familiar, unchallenging and safe—much like the Cumberland Arms itself.”

- TimeOut London—Eating & Drinking 2010



“No frills and no faults!”; “in the Olympia gastro-wilderness”, this “buzzing” gastropub is a “much needed” amenity, praised for its “unpretentious” style and food that’s “more interesting than average”.

- Harden’s—London Restaurants, 2010



“A popular gastropub close to Olympia, The Cumberland has an attractive rich blue-painted façade with golden lettering and impressive floral displays in season. Pavement benches and tables help to alleviate the pressure inside while mellow furniture and stripped floorboards characterise the interior. Friendly staff, an affordable wine list and well-kept ales are the draw for those seeking after work refreshment, but it is also a great place for flavoursome plates of unpretentious Mediterranean food offered from a seasonal menu supported by daily specials. Hearty dishes range through baked cod, with artichokes and potatoes Napoletana; roast lamb steak with rosemary and black olive tapenade’ and roast pumpkin and cinnamon risotto. Finish off with lemon tart and mascarpone or a selection of French and English cheeses. A set menu is available by pre-booking for a minimum of eight people.

- AA Pub Guide 2010