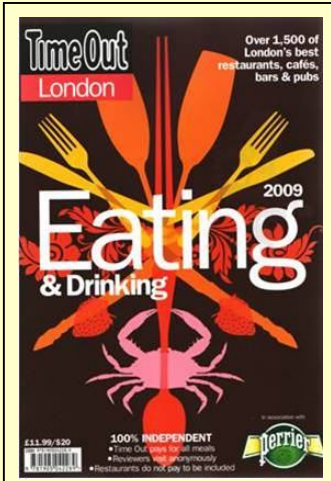
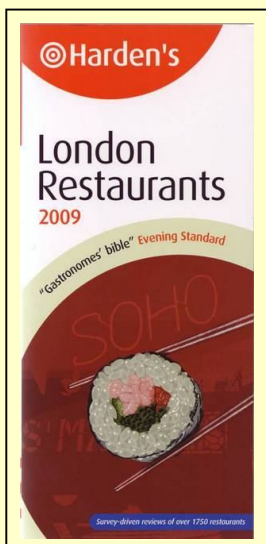


REVIEWS



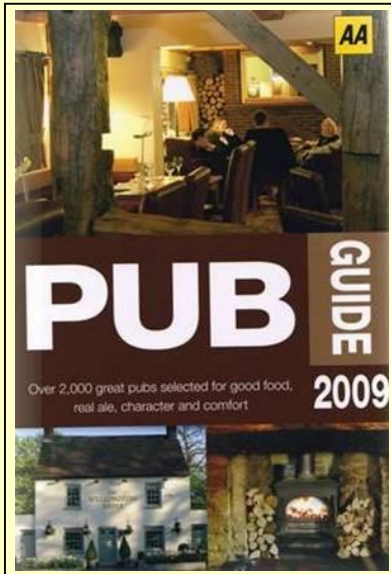
"In an age of increasingly poncey gastropubs, this Olympia stalwart keeps it real, with its well-worn wooden tables and floorboards, real ales (London Prides, Timothy Taylor Landlord and Black Sheep on our visit) atop a lengthy wine list, and a fairly priced menu of Mediterranean and North African dishes. Drinkers and diners mingle happily, bar staff smile and the overflowing hanging baskets (a riot of colour decorating the blue exterior come summer) lend rustic charm. Food is hearty rather than gourmet, as befits the setting. The menu changes monthly, but typical dishes are roast pork belly, Tunisian lamb and date tagine, pan-roasted wild salmon, and spaghetti and meatballs. Plates come piled high. The cooking (and service) can be slapdash; our waitress had only a hazy idea of dishes' contents, and the kitchen had run out mustard and dill vinaigrette (how can you run out of vinaigrette?). Still, we enjoyed two decent main courses -a hefty slab of well-cooked cod with puy lentils; and spring-like penne with asparagus, peas and courgettes-and the relaxed vibe aids digestion. The outside tables are useful in fine weather."

- TimeOut London. Eating & Drinking, 2009



"This 'decent' gastropub is all the more welcoming in the thin area near Olympia; its menu is 'ever-changing' and 'reliable', and there are 'good ales on tap' too."

- Harden, 2009



“Close to Olympia, The Cumberland is one of the most popular gastro-pubs in this part of London. Its rich blue-painted façade with golden lettering is a welcoming sight, and mellow furniture and stripped floorboards characterise the interior; pavement benches and table help alleviate the pressure inside. Friendly staff, an affordable wine list and well-kept ales are the draw for those seeking after work refreshment. It’s also a great place for tasty plates of unpretentious Mediterranean food, with a daily-changing selection of Italian, Spanish and North African dishes. Lunchtime sandwiches may include mozzarella with slow roast tomatoes and pesto or grilled Italian sausage with tomato and chilli jam. Mixed antipasti could include marinated feta and chickpea salad, poached mackerel fillet on crostini with salsa verde and pan roasted pork ribs. Main courses are typified by rabbit and porcini risotto with parmesan, spaghetti with beef meatballs, tomato and oregano and grilled red tuna with couscous salad and salsa fresca.”

- AA Pub Guide 2009