



PRESS RELEASE

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London, August, 2019

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## Eccleston Yards' 'ShedFest' serves up a dynamic dining experience as part of London Design Festival

- Jones Family Kitchen will host an immersive dining safari supper experience
- Five courses set across five sheds decorated by emerging artists from the UK
- Daytime craft market organised by local creatives
- 16-22 September
- Running for one week only, click [here](#) for the full schedule and menu

Eccleston Yards' 'ShedFest' – part of London Design Festival – will offer a new space to dine from 16-22 September, as the renowned Jones Family Kitchen serves up a five-course meal in five unique sheds decorated by emerging UK-based artists.

Eccleston Yards, the hub for independent retail, wellbeing and co-working developed by Grosvenor Britain & Ireland ('Grosvenor'), has invited the team from Jones Family Kitchen to create a bespoke five-course meal – dubbed the 'safari supper' – for one week only. Furthermore, there will be a daytime craft market hosted by rising talent.

Moving from shed to shed per course, guests will have the chance to soak up the visuals of the head-turning sheds. Five emerging UK artists have been selected to decorate each shed, all part of the annual London Design Festival.

Guests will enjoy: pre-dinner drinks, a starter, main, dessert and post-dinner drinks. Every evening will offer different menus catering to a variety of palates and range in price from £30 to £45.

Every 'safari' starts with a glass of bubbles from Pommery, and additional drinks pairing packages are available to pre-book, ranging in price from £20 to £35. For the full menus on each day, refer to the editors' notes below.

Diners can book in groups of four via the email address [bookbelgravia@jonesfamilykitchen.co.uk](mailto:bookbelgravia@jonesfamilykitchen.co.uk), book online [here](#) or visit the Jones Family Kitchen at 7-8 Eccleston Yards, Belgravia, London SW1W 9AZ.

For more information please visit either [ecclestonyards.com](http://ecclestonyards.com) or [jonesfamilykitchen.co.uk](http://jonesfamilykitchen.co.uk)

**Ends**



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**Notes to editors**

**About Grosvenor Britain & Ireland:**

Grosvenor Britain & Ireland creates and manages high quality neighbourhoods that are great places to live, work and visit. Our diverse property development, management and investment portfolio includes Grosvenor's London estate of Mayfair and Belgravia and other developments in London, Oxfordshire and Cambridgeshire.

We are part of the Grosvenor Group, one of the world's largest privately-owned property companies, which develops, manages and invests in property in more than 60 cities around the world.

As at 31 December 2018, Grosvenor Britain & Ireland had assets under management of £5.3bn.

[www.grosvenor.com](http://www.grosvenor.com)

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**About Eccleston Yards:**

Grosvenor Britain and Ireland launched the new hub for creative enterprise and co-working on the boundaries of Belgravia and Victoria with 19 units for food, fashion, retail, co-working and wellbeing in 2018. Eccleston Yards is a new destination for London that hosts an evolving community of like-minded businesses and a mix of appealing offers to workers and visitors alike. Designed by architects BuckleyGrayYeoman, the buildings and courtyard offer history, individuality and surprise for retailers and visitors. The heart of the new community is the dynamic central courtyard which provides a new, public space. Well-being is at the core of Eccleston Yard's philosophy with live, work and play environments and brands that bring together and energise visitors, workers and residents. Tenants include Central Working as the shared workspace provider, Barry's Bootcamp, Wild by Tart, The Jones Family Kitchen, Re:Mind, SMUK, 50M, Tailor Made London, Hotpod Yoga, Batonnage Wine Bar & Shop and Ole & Steen, with Studio Pottery London, Over Glam and London Cryo to open soon.



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[ecclestonyards.com](http://ecclestonyards.com)

Facebook: [@ecclestonyards](https://www.facebook.com/ecclestonyards)

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### **About The Jones Family Kitchen:**

[Jones Family Kitchen](#), the second restaurant from the team behind [Jones Family Project](#), opened in Eccleston Yards in May 2018. Known for its premium cuts of meats cooked on Jospier grills and inventive cocktails, the all-day dining restaurant is located within the recently restored historic pedestrian-only South Belgravia courtyard which is a home for independent business and creative talent. Passionate about produce and provenance, the menus seamlessly adapt seven days a week to cater to those who choose Jones Family Kitchen to be their place of work, leisure, celebration or relaxation.

The 60-seat alfresco terrace at Jones Family Kitchen faces West and catches the sun for the majority of the day. Less than five minutes walk from Victoria station, is it is an oasis from the hustle and bustle of the streets nearby and the perfect place to enjoy one of its steaks (The Jones Family Kitchen was recently listed as the Top Steakhouse in London by [Steak Society](#).) Although known for its steaks, the independently-owned modern steak restaurant & cocktail bar always features at least two vegan dishes on its a la carte menu. Its gluten free menu is accredited by Coeliac UK. It also has a fabulous selection of wines to pair with your meal including more than 30 by the glass. Strong believers of making cocktails as opposed to just mixing them, some of Jones Family Kitchen's classic cocktails include: La Vie En Rose (made with its own rose vodka, rosé wine, lemon and soda), Old Diplomat (Diplomatico Reserva Exclusiva & Kraken Spiced rums, bitters, coffee beans and sugar) and The Lost Negroni (Botanist gin, Campari, house blend of Italian bitters & vermouths)

[www.jonesfamilykitchen.co.uk](http://www.jonesfamilykitchen.co.uk)

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The schedule for the week includes:

Monday 16 September:

Dinner from 6pm: Meat Free Monday (all dishes vegetarian) at £30 per person for five courses

Tuesday 17 September:

Dinner from 6pm: Beef Celebration including barbecued Ginger Pig chateaubriand to share at £45 per person for five courses

Wednesday 18 September:

Dinner: 48 hour marinated lamb to share at £45 per person

Thursday 19 September:

Dinner: Beef Celebration including barbecued Ginger Pig chateaubriand at £45 per person



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Friday 20 September:

Dinner: Festival of Fish at £40 per person

Saturday 21 September:

Dinner: Festival of Fish at £40 per person