



TALLI QUEEN, A NEW PUB FROM AVINASH SHASHIDHARA, TO OPEN IN SHEPHERD'S BUSH THIS SEPTEMBER



July 2026 | This September, chef Avi Shashidhara will open Talli Queen, a new neighbourhood pub in Shepherd's Bush that brings together the spirit of a London local with the diverse drinking and dining traditions of India. Occupying the former Queen Adelaide on Uxbridge Road, the 120-year-old building seats around 120 guests across a wraparound central bar, open kitchen, dining room and terrace, where exceptional Indian cooking sits alongside the traditions of a great British pub.

For Shashidhara, whose Fitzrovia restaurant Pahli Hill was awarded a Michelin Bib Gourmand within its first year of trading and who won the starter course on Great British Menu in 2023, Talli Queen is a deeply personal project. Having spent almost two decades cooking in London, including ten years at The River Café, he continues to travel regularly across India. These trips have shaped both his cooking and the vision for Talli Queen, taking inspiration from Kerala's toddy shops, Bangalore's neighbourhood pubs and bars, the military canteens of southern India and the chai stalls and kebab joints of Lucknow, where eating and drinking have always gone hand in hand. The pub's name reflects that same idea, combining the Hindi word talli, meaning tipsy, with the Queen Adelaide, known simply as 'The Queen' by generations of Shepherd's Bush locals. Together, they capture everything the pub sets out to be. Working alongside Shashidhara will be

Operations Director James McLean, who brings extensive experience from award-winning British pubs, including The Oarsman in Marlow.

Centred around a custom charcoal grill and tandoor, the menu will be designed to be ordered freely rather than in courses, ranging from freshly baked breads, snacks and small plates to larger dishes and generous sharing cuts. Alongside Shashidhara's Great British Menu *Papadi chaat*, dishes will include *Military canteen-style meatballs*, *Toddy shop clams*, *Chicken and liver pepper fry*, *Kerala chilli beef with fresh coconut and curry leaves*, *Bangalore-inspired dosa*, and *Kulcha* - a traditional flatbread from Lucknow, served with mouth-melting kebabs and slow-cooked fragrant goat nihari. Sundays will see an Indian take on the great British pub tradition, served family-style with *Slow-cooked lamb shoulder*, *biryani*, and meats from the charcoal grill and tandoor brought to the table to share. Seasonal British produce and carefully sourced Indian ingredients will underpin the menu, which will evolve regularly throughout the year.

The drinks offering will be equally central to Talli Queen. Alongside 18 draught lines, including cask ales and stout, the pub will serve approachable wines from around the world, a concise cocktail list and a selection of Indian spirits, including the rarely seen Mahua, distilled from the flower of the same name. House-made Indian bar snacks and rotating specials will also be available at the bar. The pub's logo reflects this celebration of drinking culture, centred around Varuni, the Hindu goddess of alcoholic beverages and intoxication. The image depicts her rising from water clutching a cup of wine.

The interiors will celebrate the building's long history while introducing influences from across India. Original wood panelling, fireplaces, skylights and arched windows will all be retained, while reclaimed British pub furniture will sit alongside pieces sourced from Jodhpur, Red Levanto marble from Rajasthan and 'Cognac Old English Leather' banquettes. Outside, a landscaped terrace framed by jasmine will provide an all-day drinking and dining space.

"The inspiration for Talli Queen comes from the places I love spending time in across India," says Shashidhara. "Toddy shops, military canteens and neighbourhood bars are where eating and drinking naturally go hand in hand, and where some of the country's most memorable food is found. We've taken that spirit and brought it into a proper London pub. Somewhere people can drop in for a pint, stay for dinner, bring the family on a Sunday or simply spend an afternoon with friends. That's exactly the sort of place I've always wanted to create."

Talli Queen opens this September, with reservations opening on 1 September.

Address: 412 Uxbridge Road, London W12 0NR

Nearest Station: Shepherd's Bush Market (Circle and Hammersmith & City)

Opening Hours

Food: Tuesday-Saturday, 12pm-3pm & 5pm-10pm | Sunday, 11:30am-9pm | Closed Monday

Drinks: Tuesday-Saturday, 12pm-11pm | Sunday, 12pm-9pm | Closed Monday

Instagram: [@thetalliqueen](#) | [@avishashidhara](#)

Website: <https://thetalliqueen.co.uk/>

For more information or assets please contact talliqueen@crabcommunications.com

About Avinash Shashidhara

London-based chef Avinash (Avi) Shashidhara is the co-founder and chef behind Talli Queen. His career has included time at Claude Bosi's two Michelin-starred Hibiscus before spending ten years at the iconic River Café. He later went on to lead the kitchen at Fitzrovia's Pahlí Hill, earning the restaurant a Michelin Bib Gourmand, before winning the starter course on BBC's Great British Menu in 2023. Drawing on regular travels across India, where much of his family live, Avi's cooking celebrates regional Indian traditions through exceptional British produce and contemporary techniques.