



BENTLEY'S

OYSTER BAR & GRILL

PRIVATE DINING MENUS

AUTUMN/WINTER 2026/2027

BENTLEY'S

OYSTER BAR & GRILL

11-15 SWALLOW STREET
LONDON, W1B 4DG

020 7734 4756

No matter the size of your celebration, we ensure you receive the very best of Bentley's. From menus crafted by Chef Richard Corrigan to the support of your dedicated events manager and the team on the day, every detail will be handled with precision and perfection.

We look forward to welcoming you.

For any menu queries or future events, please visit
www.bentleys.org/private-dining-events

DID YOU KNOW?

Our Swallow Street Rooms have an optional 3am license,
for late night soireés and lavish entertainment.

FINISHING TOUCHES

Whilst our menus are certain to satisfy and delight, we're always here to provide that extra touch to make it an event to remember. From extra treats on the day to gifts for home, browse our selection of add-ons here.

GIFTING

Enhance any occasion with our premium gift options, including tailored dining experiences and exclusive gift cards - perfect for your friends, family, clients or colleagues.

Oyster Masterclass Voucher - £85

Chef Corrigan Masterclass Voucher - £300

Corrigan Collection Monetary Voucher

Bentley's Soda Bread - £8
Freshly baked in-house to take home

'A Clatter of Forks and Spoons' - £35
A signed Richard Corrigan cookbook

Bentley's Gift Bag 1 - £85
*A Richard Corrigan cookbook,
£50 Corrigan Collection voucher
and exclusive recipe*

ARRIVAL DRINKS

Get in the spirit with our selection of cocktails.
Add a pre-dinner tippie or digestif onto your dining experience.

COCKTAILS

£17 EACH

Bentlini

*Tanqueray, Italicus, Citro Strawberry,
Charles Heidsieck Champagne*

French 75

*Beefeater, Lemon Juice, Sugar Syrup,
Charles Heidsieck Champagne*

Citrus Drop

Ketel One Citroen, Cointreau, Lemon Sherbet, Orange Bitters

Smoggy Gimlet

Del Maquey Vida, Lemon Sherbet, Lemon Juice

White Negroni

Beefeater Gin, Italicus, Bordiga Bianco

Italicus Spritz

Italicus, Elderflower Cordial, Lime Juice, Prosecco, Soda

Espresso Martini

Ketel One, Kahlúa, Coffee

ZERO ABV

Bentlino

Seedlip Groove, Citro Strawberry, Lemon Juice, Soda

Bellino

Muscat Grape Base Must, Peach Pulp

Summer Fizz

Everleaf Mountain, Raspberry Syrup, Lemon Juice, Soda

Peppermint Mojito

Everleaf Marine, Mint Syrup, Lime Juice, Pineapple Juice, Soda

STANDING RECEPTION MENUS

Elegant canapés or hearty bowl food - the Bentley's kitchen team can cater your drinks reception, whatever the occasion.

SAMPLE CANAPÉS

£6.5 PER CANAPÉ

Scallop Tartare

Lime, Mint

Prawn Tempura

Aioli

Sweet Potato Samosa

Tamarind (vg)

Beef Tartare

Oyster Cream

Vietnamese Dressed Oyster

Ginger, Shallot, Lime

Smoked Salmon Rillettes

Soda Bread

Dorset Eel Brandade

Horseradish Crème Fraîche

SAMPLE BOWL FOOD

£15 PER BOWL

Chargrilled Octopus

Chickpea, Chorizo

Braised Ox Cheek

Scallion Mash

Cornish Crab Conchiglie

Biber Chilli

Day Boat Squid

Salt, Chilli

Plaice Goujons

Tartare Sauce

Goan Lentil Curry

Cauliflower, Jalapeño (vg)

PRIVATE DINING A LA CARTE

Suitable for a maximum of 16 guests.

These menus allow your guests to order on the day, so no preordering is required.

MENU A (SAMPLE)

97.5^{PP}

Rooftop Smoked Salmon
Potato Blinis, Horseradish

Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallots

Salt & Chilli Squid
Lime Aioli

Lobster Bisque
Brandy & Tarragon Chantilly

Yellowfin Tuna Tartare
Sesame, Wasabi, Avocado

Burrata
Blood Orange, Puntarelle, Salted Almonds

~

Classic Fish Pie
Cod, Smoked Haddock, Prawn, Salmon, Dill

Roast Monkfish Goan Curry
Grilled Prawns, Coconut, Lime

Wild Shetland Halibut
Celeriac, Lobster, Tarragon

Himalayan Salt Aged Sirloin of Beef
Au Poivre

Lobster Spaghetti
Tomato & Basil

Potato Gnocchi
Chargrilled White Asparagus, Morels

~

Chef's Selection of Sides (+ 8)

~

Sticky Toffee Pudding
Pecan & Pedro Ximénez

Syrian Rice Pudding
Rhubarb, Bergamot, Pistachio

Craquelin Choux
Spice Apple, Crème Anglaise

Salted Caramel & Popcorn Soft Serve

Crème Caramel
Armagnac Soaked d' Agen Prunes

Black Forest Gateaux
Kirsch Cherries, Chocolate, Chantilly Cream

MENU B (SAMPLE)

115^{PP}

Yellowfin Tuna Tartare
Sesame, Wasabi, Avocado

Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallots

Bentley's Shellfish Cocktail
Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp

Stuffed Squid
Barrel Aged Feta, Chorizo & Chilli Clams

Sherry Cured Foie Gras
Burnt Apple, Sauternes, Brioche

Burrata
Blood Orange, Puntarelle, Salted Almonds

~

Roast Monkfish Goan Curry
Grilled Prawns, Coconut, Lime

Pan Seared Turbot
Olive Oil Mash, Langoustine Sauce

Stuffed Dover Sole
Scallop, Crab, Peas, Broad Beans

Himalayan Salt Aged Sirloin of Beef
Au Poivre

Whole Grilled Lobster
Lemon, Garlic, Almond Butter

Potato Gnocchi
Chargrilled White Asparagus, Morels

~

Chef's Selection of Sides (+ 8)

~

Sticky Toffee Pudding
Pecan & Pedro Ximénez

Syrian Rice Pudding
Rhubarb, Bergamot, Pistachio

Craquelin Choux
Spice Apple, Crème Anglaise

Salted Caramel & Popcorn Soft Serve

Crème Caramel
Armagnac Soaked d' Agen Prunes

Black Forest Gateaux
Kirsch Cherries, Chocolate, Chantilly Cream

Petit Fours

OFF-PEAK SET MENU

The below menu is served exclusively for lunch.

3 COURSES 75^{PP}
2 COURSES (STARTER AND MAIN) 60^{PP}
2 COURSES (MAIN AND DESSERT) 50^{PP}

3 Chef's Canapés, Glass of Charles
Heidsieck Champagne
(+ 37.5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

~

Rooftop Smoked Salmon
Potato Blinis, Horseradish, Crème Fraîche

~

Classic Fish Pie
Cod, Smoked Haddock, Salmon, Prawn, Dill

Chef's Selection of Sides
(+ 8)

~

Crème Brûlée
Blackberry, Shortbread

~

Chef's Selection of Cheese
(+ 14)

~

Petit Fours
(+ 5)

~

Spiced Madeleines
Filter Coffee, Teas

AUTUMN/WINTER SET MENUS

MENU A

95^{PP}

3 Chef's Canapés, Glass of Charles
Heidsieck Champagne
(+ 37.5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

~

Game Terrine
Chicory, Fennel, Pickled Walnut Salad, Croutons

~

Wild Shetland Halibut
*Cider and Cream of Leeks,
Roasted Cauliflower, Brown Shrimp*

Chef's Selection of Sides
(+ 8)

~

Sticky Toffee Pudding
Toasted Pecans, Pedro Ximénez

~

Chef's Selection of Cheese
(+ 14)

~

Petit Fours
(+ 5)

~

Spiced Madeleines
Filter Coffee, Teas

MENU B

110^{PP}

3 Chef's Canapés, Glass of Charles
Heidsieck Champagne
(+ 37.5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Rooftop Smoked Salmon
Blinis, Horseradish Crème Fraîche

~

Roast Venison Loin
Pithivier, Black Cabbage, Parsnip, Damson

Chef's Selection of Sides
(+ 8)

~

Apple Choux
Braeburn Apple Compote, English Custard, Cinnamon

~

Chef's Selection of Cheese
(+ 14)

~

Petit Fours
(+ 5)

~

Spiced Madeleines
Filter Coffee, Teas

AUTUMN/WINTER SET MENUS

MENU C

125^{PP}

3 Chef's Canapés, Glass of Charles
Heidsieck Champagne
(+ 37.5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Crab and Shrimp Salad
Homemade Crumpet, Pickled Cucumber

~

Hereford Beef Wellington
*Roasted Cep Purée, Artichoke Barigoule,
Winter Truffle, Bordelaise Sauce*

Chef's Selection of Sides
(+ 8)

~

Crème Brûlée
Blackberry, Shortbread

~

Chef's Selection of Cheese
(+ 14)

~

Petit Fours
(+ 5)

~

Spiced Madeleines
Filter Coffee, Teas

MENU D

135^{PP}

3 Chef's Canapés, Glass of Charles
Heidsieck Champagne
(+ 37.5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

~

Native Lobster Ravioli
Bisque, Spiced Pumpkin, Sea Leek, Sage

~

Stuffed Dover Sole
*Scallop, Wild Cep Mushrooms,
Winter Truffle*

Chef's Selection of Sides
(+ 8)

~

Crème Caramel
Armagnac Soaked d'Agen Prunes

~

Chef's Selection of Cheese
(+ 14)

~

Petit Fours
(+ 5)

~

Spiced Madeleines
Filter Coffee, Teas

SAMPLE CHOICE ON THE DAY MENU

Available for up to a maximum 24 guests.
Guests can select on the day between two starters, two mains and two desserts.

145^{PP}

3 Chef's Canapés, Glass of Charles
Heidsieck Champagne
(+ 37.5)

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Rooftop Smoked Salmon
Blinis, Horseradish Crème Fraîche

or

Tartare of Irish Hereford Prime Beef
Oyster Cream, Shallot

~

Himalayan Salt Aged Sirloin of Beef
Au Poivre

or

Stuffed Dover Sole
Scallop, Wild Cep Mushrooms, Winter Truffle

Chef's Selection of Sides
(+ 8)

~

Crème Brûlée
Blackberry, Shortbread

or

Sticky Toffee Pudding
Toasted Pecans, Pedro Ximénez

~

Chef's Selection of Cheese
(+ 14)

~

Petit Fours
(+ 5)

~

Spiced Madeleines
Filter Coffee, Teas

SAMPLE VEGETARIAN MENU

All guests with dietary requirements will be honoured with a menu suitable to their diet.
Below are the sample vegetarian options.

STARTER

Wild Mushroom and Winter Truffle Parfait

Cranberry, Port Jelly, Brioche

or

Soufflé of Gruyere Cheese

Pickled Walnuts, Black Winter Truffle, Bitter Leaves

MAIN

Homemade Linguine

Cream of Chestnut and Sprouts, Crispy Kale, Black Truffle

or

Winter Goan Coconut and Lime Curry

Celeriac, Pumpkin, Kale, Himalayan Basmati Rice

DESSERT

To Match Chosen Menu



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