

BENTLEY'S

OYSTER BAR & GRILL

PRIVATE DINING MENUS

SAMPLE MENU PACK

PLEASE ENQUIRE FOR THE LATEST OFFERING
FROM THE BENTLEY'S KITCHEN!



SET MENUS

Perfectly formed and convenient for parties of all sizes, our set menus showcase the best of our fine dining experience. Available in all private dining spaces, the menu must be selected for your whole party. Any dietaries or allergens will be catered to.

MENU A

3 Chef's Choice Canapés &
glass of Charles Heidseick Champagne
(+ £ 3 5)

Homemade Soda Bread & Pain di Mie
Salted and Seaweed & Anchovy Butter

Ham Hock Croquant
Romesco, Wild Rocket

Shetland Halibut
Asparagus, Prawn Butter Sauce

Chef's Selection of Side Dishes
(+ £ 8)

Crème Caramel
Kirsch Poached Cherries

Stilton
Port, Cranberry, House Biscuits
(+ £ 1 4)

Filter Coffee, Teas

MENU B

3 Chef's Choice Canapés &
glass of Charles Heidseick Champagne
(+ £ 3 5)

Homemade Soda Bread & Pain di Mie
Salted and Seaweed & Anchovy Butter

Rooftop Smoked Salmon
Pickled Cucumber, Sauce Ravigote

Elwy Valley Lamb Rump
Braised Shoulder, Spiced Split Yellow Pea, Salsa Verde

Chef's Selection of Side Dishes
(+ £ 8)

Bentley's Soft Serve
Strawberry, Lemon Shortbread

Stilton
Port, Cranberry, House Biscuits
(+ £ 1 4)

Filter Coffee, Teas



SET MENUS

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MENU C

3 Chef's Choice Canapés &
glass of Charles Heidseick Champagne
(+ £ 3 5)

Homemade Soda Bread & Pain di Mie
Salted and Seaweed & Anchovy Butter

Bentley's Shellfish Cocktail
Marie Rose

Roast Sirloin of Beef
Ox Cheek, Galette Potato & Bordelaise Sauce

Chef's Selection of Side Dishes
(+ £ 8)

Craquelin Choux
Yorkshire Forced Rhubarb, Custard

Stilton
Port, Cranberry, House Biscuits
(+ £ 1 4)

Filter Coffee, Teas

MENU D

3 Chef's Choice Canapés &
glass of Charles Heidseick Champagne
(+ £ 3 5)

Homemade Soda Bread & Pain di Mie
Salted and Seaweed & Anchovy Butter

Cornish Crab Raviolo
Crab Bisque, Oscietra Caviar

Tipperary Irish Beef Wellington
Sprouting Broccoli, Bone Marrow

Chef's Selection of Side Dishes
(+ £ 8)

Bitter Chocolate Tarte
Hazelnut, Raspberry, Crème Fraîche

Stilton
Port, Cranberry, House Biscuits
(+ £ 1 4)

Filter Coffee, Teas



A LA CARTE

Suitable for up to 16 guests in the Crustacea Room.
These menus allow your guests to order on the day, so no preordering is required!

SAMPLE STANDARD A LA CARTE

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

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

Roast Monkfish Goan Curry
Grilled Prawns, Coconut, Lime

Thornback Ray
Capers, Brown Shrimp & Romesco

Himalayan Salt Aged Sirloin of Beef
Au Poivre

Lobster Spaghetti
Tomato & Basil

Potato Gnocchi
Chargrilled White Asparagus, Morels

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Chef's Selection of Side Dishes for £8pp

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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

SAMPLE PREMIUM A LA CARTE

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

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Roast Monkfish Goan Curry
Grilled Prawns, Coconut, Lime

Pan Seared Turbot
Olive Oil Mash, Langoustine Sauce

Dover Sole Meunière
Brown Butter, Lemon, Capers

Himalayan Salt Aged Sirloin of Beef
Au Poivre

Whole Grilled Lobster
Lemon, Garlic, Almond Butter

Potato Gnocchi
Chargrilled White Asparagus, Morels

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Chef's Selection of Side Dishes Included

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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

Petits Fours

DRINKS RECEPTION MENUS

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

SAMPLE CANAPÉS

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

Chargrilled Octopus
Chickpea, Chorizo

Braised Ox Cheek
Scallion Mash

Cornish Crab Conchiglie
Biber Chilli

Dorset Snail Bourguignon
Crispy Cod Cheek

Day Boat Squid
Salt, Chilli

Plaice Goujons
Tartare Sauce

Goan Lentil Curry
Cauliflower, Jalapeño (vg)



BENTLEY'S

OYSTER BAR & GRILL

11-15 SWALLOW STREET
LONDON, W1B 4DG

020 7734 4756

For any menu queries or future events, please contact
privatedining@bentleys.org or click [here](#).

Bentley's is a part of the Corrigan Collection,
an award winning hospitality group across London and Ireland.

BENTLEY'S
OYSTER BAR & GRILL

Corrigan's
MAYFAIR

**DAFFODIL
MULLIGAN**

GIBNEY'S
London

VIRGINIA
PARK LODGE
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THE PORTRAIT
by
RICHARD CORRIGAN

Visit www.corrigancollection.com for further information.

