



# 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](http://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 special twist 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 festive 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*

Dorset Snail Bourguignon  
*Crispy Cod Cheek*

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<sup>PP</sup>

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<sup>PP</sup>

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<sup>PP</sup>

2 COURSES (STARTER AND MAIN) 60<sup>PP</sup>

2 COURSES (MAIN AND DESSERT) 50<sup>PP</sup>

3 Chef's Canapés, Glass of Charles  
Heidseick Champagne  
( + 3 5 )

Bentley's Homemade Shipton Mill Breads  
*Salted and Seaweed Butter*

~

Rooftop Smoked Salmom  
*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  
( + 1 4 )

~

Petit Fours  
( + 5 )

~

Spiced Madeleines  
*Filter Coffee, Teas*

## AUTUMN/WINTER SET MENUS

### MENU A

95<sup>PP</sup>

3 Chef's Canapés, Glass of Charles  
Heidseick Champagne  
( + 35 )

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<sup>PP</sup>

3 Chef's Canapés, Glass of Charles  
Heidseick Champagne  
( + 35 )

Bentley's Homemade Shipton Mill Breads  
*Salted and Seaweed Butter*

~

Rooftop Smoked Salmom  
*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<sup>PP</sup>

3 Chef's Canapés, Glass of Charles  
Heidseick Champagne  
(+ 35)

Bentley's Homemade Shipton Mill Breads  
*Salted and Seaweed Butter*

~

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<sup>PP</sup>

3 Chef's Canapés, Glass of Charles  
Heidseick Champagne  
(+ 35)

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<sup>PP</sup>

3 Chef's Canapés, Glass of Charles  
Heidseick Champagne  
( + 35 )

Bentley's Homemade Shipton Mill Breads  
*Salted and Seaweed Butter*

~

Rooftop Smoked Salmon  
*Blinis, Horseradish Crème Fraîche*

or

Wild Mushroom and Truffle Parfait  
*Soda Bread Crisp*

~

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

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

## ENTERTAINMENT

Only the finest of acts and artists, enjoy our roster of Bentley's resident performers to add that extra layer of wonder to your event.

AVAILABLE IN THE SWALLOW STREET ROOMS

### Singer & Guitarist

*Having performed for Chef Corrigan in Bentley's, Corrigan's and over in Ireland, our resident singer Jamie is prepped with fan classics and new favourites.*

FROM £500 +VAT

### Bagpiper

*Whether a Scottish themed party or just in need of something special, our resident piper Maggie is the perfect addition to larger parties.*

FROM £400 +VAT

### Bossa Nova

*Dominic and Caroline are prepped to add a vibrant atmosphere to your evening, blending rhythmic jazz with Samba.*

FROM £1250 +VAT

### Roaming Band

*The resident Bentley's act, Wandering Soul are able to match any mood and lift any spirit, with their vintage, classic and modern repertoire, actively encouraging musical requests making each person feel like part of the show.*

FROM £2200 +VAT

### Photobooth

*We can provide photobooths for all occasions, from walk-in to freestanding, offering guests memorable polaroids to take away.*

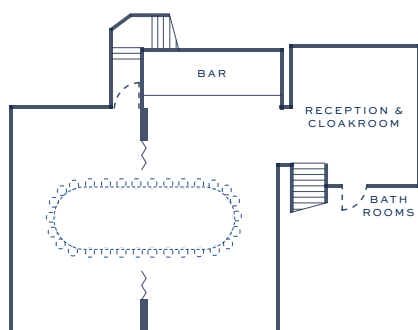
FROM £450 +VAT



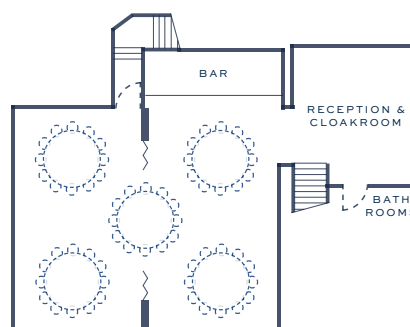
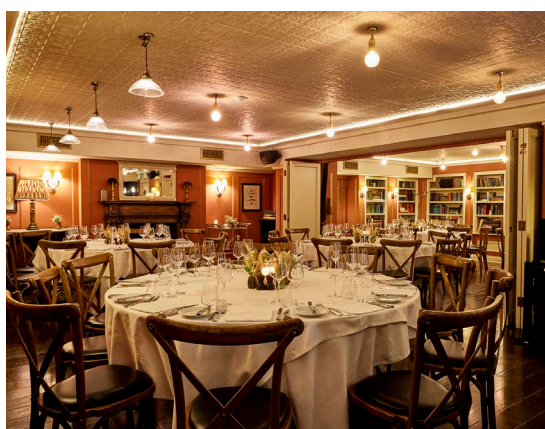
## ROOMS AT BENTLEY'S

From intimate gatherings to lavish large parties, Bentley's has the perfect location for your soirée. Use the below guide to select your destination.

### SWALLOW STREET ROOMS

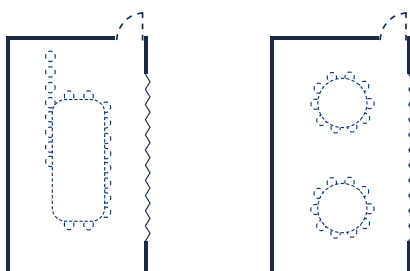


UP TO 30 SEATED / 100 STANDING



UP TO 60 SEATED / 100 STANDING

### THE LIBRARY



UP TO 20 SEATED

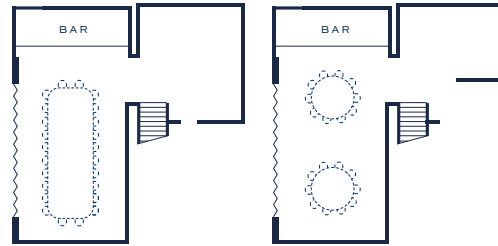




## ROOMS AT BENTLEY'S

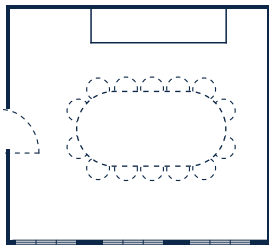
From intimate gatherings to lavish large parties, Bentley's has the perfect location for your soirée. Use the below guide to select your destination.

### MERSEA ROOM



UP TO 24 SEATED / 40 STANDING

### THE CRUSTACEA ROOM



UP TO 15  
SEATED



### WANT TO SEE MORE?

Scan the QR code below to find out more about our spaces.





# BENTLEY'S

OYSTER BAR & GRILL