BENTLEY'S

OYSTER BAR & GRILL

PRIVATE DINING MENUS

SPRING/SUMMER 2026

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 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 - *£85pp*

Chef Corrigan Masterclass Voucher - *£300pp*

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 a few festive spirits.
Add a pre-dinner tipple or digestif onto your dining experience,
with our specially designed Cocktails.

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 Maguey 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

DRINKS RECEPTION MENUS

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

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 Rillette
Soda Bread

Dorset Eel Brandade
Horseradish Créme 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 up to 16 guests.
These menus allow your guests to order on the day, so no preordering is required.

SAMPLE STANDARD A LA CARTE 95pp

Rooftop Smoked Salmon
Potato Blinis, Horseradish

Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallots

Gurnard Ceviche
Jalapeño, Mint, Lime

Lobster Bisque
Brandy & Tarragon Chantilly

Yellowfin Tuna Tartare
Sesame, Wasabi, Avocado

Myzithra Goat Cheese
Pickled Beetroot, Blood Orange, Salted Almond

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Lobster Spaghetti
Tomato & Basil

Smoked Haddock
Spiced Brown Crab Rice, Burford Brown Egg

Shetland Halibut
Atichokes, Smoked Eel, Baby Leeks

Himalayan Salt Aged Sirloin of Beef
Au Poivre

Classic Fish Pie
Cod, Smoked Haddock, Prawns, Salmon

Brightwell Ash Cheese Souffle
Smoked Onion Puree, Calcot, Belper Knolle

~

Chef's Selection of Sides
(+8)

~

Sticky Toffee Pudding
Pecan & Pedro Ximénez

Hot Chocolate Cake
Guinness Ice Cream & Soda Bread Crumbs

Salted Caramel Popcorn Softserve

Crème Caramel
Armagnac Soaked d'Agen Prunes

Craquelin Choux
Hazelnut Praline

Tarte Tatin

SAMPLE PREMIUM A LA CARTE 115pp

Sherry Cured Foie Gras
Burnt Pear, Sauternes, Brioche

Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallots

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

Cornish Dressed Crab
Mayonaise

Yellowfin Tuna Tartare
Sesame, Wasabi, Avocado

Myzithra Goat Cheese
Pickled Beetroot, Blood Orange, Salted Almond

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Shetland Halibut
Artichokes, Smoked Eel, Baby Leeks

Pan Seared Turbot
Olive Oil Mash, Langoustine Sauce

Himalayan Salt Aged Sirloin of Beef
Au Poivre

Whole Grilled Lobster
Lemon, Garlic, Almond Butter

Dover Sole Meunière
Brown Butter, Lemon, Capers

Brightwell Ash Cheese Souffle
Smoked Onion Puree, Calcot, Belper Knolle

~

Chef's Selection of Sides
(+8)

~

Sticky Toffee Pudding
Pecan & Pedro Ximénez

Hot Chocolate Cake
Guinness Ice Cream & Soda Bread Crumbs

Salted Caramel Popcorn Softserve

Crème Caramel
Armagnac Soaked d'Agen Prunes

Craquelin Choux
Hazelnut Praline

Tarte Tatin

SPRING/SUMMER SET MENUS

OFF PEAK MENU
75 PP

EXCLUSIVELY FOR LUNCH

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

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Chicken Parfait
Pedro Ximenez Gel, Apple & Pear Chutney, Wholemeal Crouton

~

Day Boat Cod
Spring Greens, Fresh Pea and Lough Thayne Cockle Butter

Chef's Selection of Sides
(+8)

~

Crème Brûlée
Raspberry

~

Chef's Selection of Cheese
(+14)

~

Petit Fours
(+5)

~

Filter Coffee, Teas

SPRING/SUMMER SET MENUS

MENU A
95 PP

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

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Panko Crusted Lamb Breast
Broad Bean, Wild Garlic Pesto, Parmesan

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Shetland Halibut
Courgette Flower, Wye Valley Asparagus

Chef's Selection of Sides
(+8)

~

Soft Ice Cream
Gariguette Strawberry, Lemon Shortbread

~

Chef's Selection of Cheese
(+14)

~

Petit Fours
(+5)

~

Filter Coffee, Teas

MENU B
110 PP

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

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Rooftop Smoked Salmon
Grapefruit, Red Onion, Crème Fraiche, Blinis

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Lamb Wellington
English Wild Garlic, Peas, Broad Beans, Lamb Juices

Chef's Selection of Sides
(+8)

~

Bentley's Classic Lemon Tart
Mascarpone, Preserved lemon

~

Chef's Selection of Cheese
(+14)

~

Petit Fours
(+5)

~

Filter Coffee, Teas

SPRING/SUMMER SET MENUS

MENU C
125 PP

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

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Classic Shellfish Cocktail
Lobster, Crab, Langoustine, Marie Rose Sauce

~

Stuffed Dover Sole
Scallop & Prawn Mousse, Courgette, Sea Leak

Chef's Selection of Sides
(+8)

~

Crème Caramel
Glazed Kumquat

~

Chef's Selection of Cheese
(+14)

~

Petit Fours
(+5)

~

Filter Coffee, Teas

MENU D
135 PP

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

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Orkney Baked Scallop
Wild Garlic, Almond, Oscietra Caviar

~

Tipperary Irish Beef Wellington
Tenderstem Broccoli, Bone Marrow Jus, Truffle

Chef's Selection of Sides
(+8)

~

Bitter Chocolate Tart
Raspberry, Crème Fraiche

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Chef's Selection of Cheese
(+14)

~

Petit Fours
(+5)

~

Filter Coffee, Teas

SPRING/SUMMER SET MENUS

CHOICE ON THE DAY

145 PP (SAMPLE MENU)

SUITABLE FOR UP TO 24 GUESTS

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

Bentley's Homemade Shipton Mill Breads
Salted and Seaweed Butter

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Rooftop Smoked Salmon
Pickled Cucumber, Crème Fraiche
or
Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallot

~

Himalayan Salt Aged Sirloin of Beef
Spinach Puree, Au Poivre
or
Baked Dover Sole
Curly Kale, Langoustine Sauce

Chef's Selection of Sides
(+8)

~

Bentley's Soft Serve
Popcorn Caramel
or
Craqueline Choux
Hazelnut Praline

~

Chef's Selection of Cheese
(+14)

~

Petit Fours
(+5)

~

Filter Coffee, Teas

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

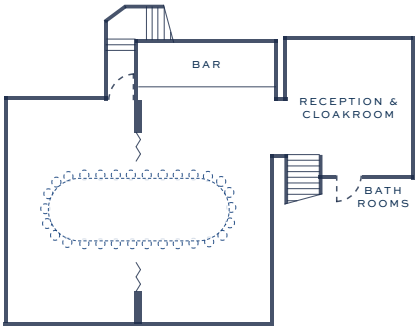
We can provide photobooths for all occasions, from walk-in to freestanding, offering guests memorable polaroids to take away.

FROM £450 +VAT

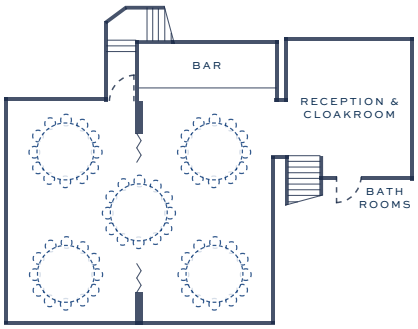
ROOMS AT BENTLEY'S

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

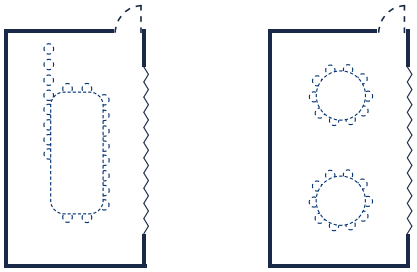


UP TO 30 SEATED / 100 STANDING



UP TO 60 SEATED / 100 STANDING

THE LIBRARY

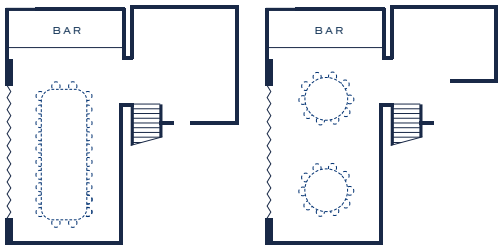


UP TO 20 SEATED

ROOMS AT BENTLEY'S

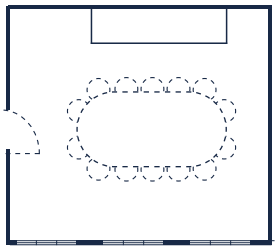
From intimate gatherings to lavish large parties, Bentley's has the perfect location for your soirée. Use the below guide to select your destination.

MERSEA ROOM



UP TO 24 SEATED / 40 STANDING

THE CRUSTACEA ROOM



UP TO 15 SEATED

BENTLEY'S

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