



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 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^{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
Heidseick Champagne
(+ 35)

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
(+ 14)

~

Petit Fours
(+ 5)

~

Spiced Madeleines
Filter Coffee, Teas

AUTUMN/WINTER SET MENUS

MENU A

95^{PP}

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^{PP}

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^{PP}

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^{PP}

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^{PP}

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

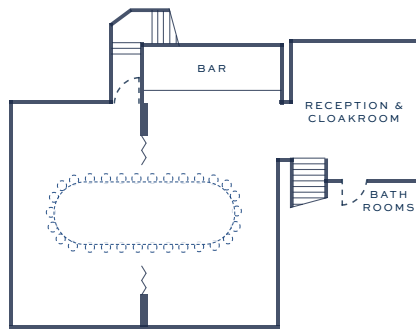
We can provide photobooths for all occasions, from walk-in to freestanding, offering guests memorable polaroids to take away.

FROM £450 +VAT

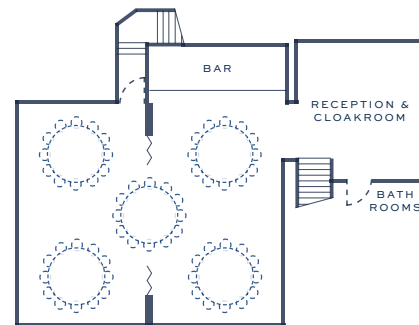
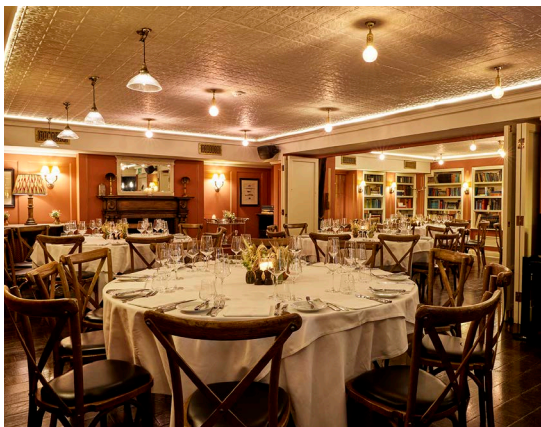
ROOMS AT BENTLEY'S

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

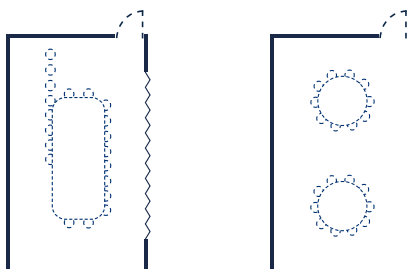


UP TO 30 SEATED / 100 STANDING



UP TO 60 SEATED / 100 STANDING

THE LIBRARY



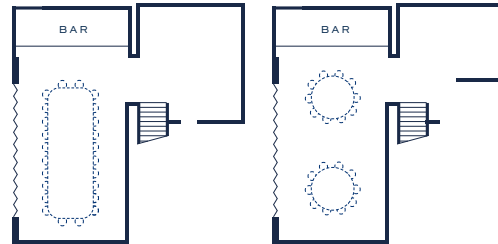
UP TO 20 SEATED



ROOMS AT BENTLEY'S

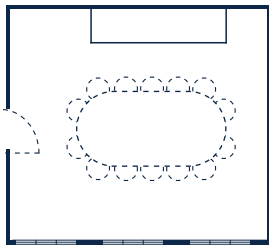
From intimate gatherings to lavish large parties, Bentley's has the perfect location for your soirée. Use the below guide to select your destination.

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.





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