

**BENTLEY'S**  
OYSTER BAR & GRILL

PRIVATE DINING  
MENUS

SPRING/SUMMER 2025



# PRIVATE DINING AT BENTLEY'S

Welcome to Bentley's, where we've been delighting diners in London for over 100 years with the finest seafood and crisp Champagnes, alongside the very best British and Irish produce.

Headed up by Michelin Star Chef Richard Corrigan, we've got old fashioned Irish Hospitality running through our veins, and are absolutely delighted to be hosting your next event.

We have a range of menus available across our private dining rooms, perfectly suited to every occasion. Use the below guide to select your menu choice.

ROOM NAME	MAXIMUM NUMBERS	AVAILABLE MENUS	PAGE NO.
The Crustacea Room <i>Capacity: 15 seated</i>	<i>Up to 15</i>	Private Dining A La Carte	4
The Swallow Street Rooms <i>Capacity: 60 seated or 100 standing</i>	<i>Up to 100</i>	Canapé & Bowl Food	3
	<i>Up to 60</i>	Set Menu	5
The Mersea Room <i>Capacity: 30 seated or 40 standing</i>	<i>Up to 40</i>	Canapé & Bowl Food	3
	<i>Up to 30</i>	Set Menu	5
	<i>Up to 16</i>	Private Dining A La Carte	4
The Swallow Street Library <i>Capacity: 20 seated or 30 standing</i>	<i>Up to 30</i>	Canapé & Bowl Food	3
	<i>Up to 20</i>	Set Menu	5
	<i>Up to 16</i>	Private Dining A La Carte	4
The Rib Room <i>Capacity: 24 seated</i>	<i>Up to 24</i>	Set Menu	5



# MENU ENHANCEMENTS

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.

## CANAPÉ PACKAGES

3 Chef's Choice Canapés - £15pp

3 Chef's Choice Canapés & 1 glass Piper-Heidseick Champagne - £35pp

3 Chef's Choice Canapés & 2 glasses of Piper-Heidseick Champagne - £50pp

## MENU ENHANCEMENTS

Amuse Bouche

*Lobster Bisque, Brandy & Tarragon Chantilly - £9*

Middle Course

*Baked Orkney Scallop, Almond, Granny Smith, Sorel & Ossetra Caviar - £22*

Chef's Selection of Side Dishes - £8

Palate Cleanser

*Lemon Sorbet - £7*

British & Irish Cheeseboard

*Serves 4 - 6 guests - £56*

Petits Fours - £5

## 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  
Gift Voucher - £75pp

Chef Corrigan Masterclass  
Gift Voucher - £250pp

Corrigan Collection  
Monetary Voucher

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

Irish Soda Bread - £8  
*Freshly baked in-house*



# 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*

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## SAMPLE BOWL FOOD

Chargrilled Octopus, *Chickpea, Chorizo*

Braised Ox Cheek, *Scallion Mash*

Cornish Crab Conchiglie, *Biber Chilli*

Dorset Snail Bourguignon, *Crispy Cod Cheek*

Salt Chilli Day Boat Squid

Plaice Goujons, *Tartare Sauce*

Goan Lentil Curry, *Cauliflower, Jalapeño (vg)*

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## CANAPÉ PACKAGES

£5 per canapé - or -  
3 canapés pp for £15  
6 canapés pp for £25  
8 canapés pp for £32

## BOWL FOOD PACKAGES

£12.5 each - or -  
2 bowls pp for £25  
3 bowls pp for £35  
4 bowls pp for £44

## MIXED PACKAGES

2 canapés & 2 bowls for £35pp  
3 canapés & 2 bowls for £38pp  
4 canapés & 3 bowls for £52pp



# 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 ~ £85 PP

Rooftop Smoked Salmon  
*Potato Blinis & Horseradish*

Tartare of Irish Hereford Prime Beef  
*Oyster Cream & Crispy Shallots*

Scallop Ceviche  
*Jalapeño, Mint, Lime*

Lobster Bisque  
*Brandy & Tarragon Chantilly*

Tartare of Yellowfin Tuna  
*Sesame, Wasabi, Avocado*

Burrata  
*Pickled Beetroot, Blood Orange, Salted Almond*

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Lobster Spaghetti  
*Tomato & Basil*

Smoked Haddock  
*Spiced Brown Crab Rice, Burford Brown Egg*

Roasted Cod  
*Wye Valley Asparagus & Wild Garlic*

Himalayan Salt Aged Sirloin of Beef  
*Au Poivre*

Classic Fish Pie  
*Cod, Smoked Haddock, Prawns, Salmon*

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*

Hot Chocolate Cake  
*Guinness Ice Cream & Soda Bread Crumbs*

Craquelin Choux  
*Hazelnut Praline*

Salted Caramel Popcorn  
*Soft Serve*

Crème Caramel  
*Armagnac Soaked d'Agen Prunes*

Irish Apple Tart  
*Vanilla Ice Cream, Custard, Whiskey*

## SAMPLE PREMIUM A LA CARTE ~ £115 PP

Sherry Cured Foie Gras  
*Yorkshire Rhubarb, Sauternes, Brioche*

Tartare of Irish Hereford Prime Beef  
*Oyster Cream & Crispy Shallots*

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

Cornish Dressed Crab  
*Mayonnaise*

Tartare of Yellowfin Tuna  
*Sesame, Wasabi, Avocado*

Burrata  
*Pickled Beetroot, Blood Orange, Salted Almond*

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Roasted Shetland Halibut  
*Chargrilled White Asparagus, Morels*

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*

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*

Dark Chocolate Mousse  
*Poached Black Cherry, Yoghurt & Cardamom*

Craquelin Choux  
*Hazelnut Praline*

Salted Caramel Popcorn  
*Soft Serve*

Crème Caramel  
*Armagnac Soaked d'Agen Prunes*

Irish Apple Tart  
*Vanilla Ice Cream, Custard, Whiskey*

Petits Fours

# SET MENUS

Perfectly formed and convenient for parties of all sizes, our set menus showcase the best of our fine dining experience. Available for groups of up to 60 guests, the menu must be selected for your whole party. Any dietaries or allergens will be catered to.

## ALL OUR MENUS INCLUDE:

*Fresh, In-House  
Baked Breads*

*Lincolnshire Poacher  
Butter*

*Breakfast Tea &  
Filter Coffee*

## SAMPLE MENUS

### MENU A ~ £85 PP

*Ham Hock Croquant  
Romesco, Wild Rocket*

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*Shetland Halibut  
Asparagus, Prawn Butter Sauce*

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*Crème Caramel  
Kirsch Poached Cherries*

### MENU B ~ £95 PP

*Bentley's Rooftop Smoked Salmon  
Pickled Cucumber, Sauce Ravigote*

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

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*Bentley's Soft Serve  
Strawberry, Lemon Shortbread*

### MENU C ~ £110 PP

*Bentley's Shellfish Cocktail  
Marie Rose*

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

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*Yorkshire Forced Rhubarb &  
Custard Choux Bun*

### MENU D ~ £125 PP

*Cornish Crab Raviolo  
Crab Bisque, Oscietra Caviar*

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*Tipperary Irish Beef Wellington  
Sprouting Broccoli, Bone Marrow*

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*Bitter Chocolate Tart  
Hazelnut, Raspberry, Crème Fraîche*

## CHOICE ON THE DAY MENU ~ £125 PP

Available for a maximum of 24 guests. Please note that the menu below is a sample only and your menu will be confirmed on the day of the event.

### STARTER

*Bentley's Rooftop Smoked Salmon  
Crème Fraîche, Oscietra Caviar*

OR

*Beef Tartare  
Oyster Cream, Crispy Shallots*

### MAIN

*Himalayan Salt Aged Sirloin  
Au Poivre*

OR

*Pan Seared Turbot  
Olive Oil Mash, Langoustine Sauce*

### DESSERT

*Bentley's Soft Serve  
Strawberry, Lemon Shortbread*

OR

*Yorkshire Forced Rhubarb &  
Custard Choux Bun*



# 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](#).

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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  
SINCE 1750

**THE PORTRAIT**  
by  
RICHARD CORRIGAN

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Visit [www.corrigancollection.com](http://www.corrigancollection.com) for further information.

