

A faint, light blue illustration of a man in a suit and hat is visible in the background, serving as a watermark or subtle design element.

PRIVATE DINING & EVENTS





AN ICONIC BRITISH INSTITUTION

Founded back in 1916, Bentley's is one of London's longest-running and most-loved seafood restaurants. Considered a British institution for oyster enthusiasts, it has been under the successful ownership of Michelin Star Chef, Richard Corrigan, since 2005.

Bentley's is an authentic expression of Chef Corrigan's values, championing sustainable, seasonal produce from independent suppliers, while the staff deliver a warm, friendly service that makes you feel truly at home.

WHAT TO EXPECT

Located in the heart of the West End, Bentley's offers five elegant and stylish private dining rooms, suitable for both recreational and corporate events.

Up to 60 guests can be seated for a lunch, dinner, wedding celebration or 100 for a drinks reception.

Five private dining rooms
No room hire charge
Seasonal menus created by our Head Chef
Catering for all dietary requirements
Bespoke menu cards
Personalised place settings
Tables dressed with our white linen
Silver, glassware & tealights
AV equipment
Late licence* - until 3am**
Dedicated events manager
Dedicated host & waiting team

OPTIONAL EXTRAS INCLUDE
Additional decoration (e.g balloons, flowers from our trusted suppliers), music*, table favours, personalised invitations, personalised celebration cakes, bespoke wine pairings.

*additional charge applies | **in selected rooms only





RICHARD CORRIGAN

Growing up on a farm in Co. Meath, Ireland, Richard Corrigan has gone on to lead an illustrious career spanning over thirty years in the hospitality industry. During this time, he has been a key pioneer of seasonal, sustainable eating, supporting independent local suppliers, influenced heavily by his farming roots.

After spending four years cooking in the Netherlands, he went on to win his first Michelin star at Stephen Bull's Fulham Road, before opening the acclaimed Michelin-starred Lindsay House in 1997.

In 2005, he purchased and refurbished Bentley's Oyster Bar & Grill, bringing it back to its former glory, before going on to open Corrigan's Mayfair in 2008. His next venture was very close to his heart, the Irish country estate Virginia Park Lodge, the very venue where he married his wife Maria. He returned to London in 2019 to open Daffodil Mulligan in Old Street with adjoining basement pub Gibney's London.

His latest venture has been back to Ireland, where he opened The Park Cafe in Dublin. Opening in Winter 2022, The Park Cafe uses produce from the Virginia Park Lodge farm, delivered daily.

Though these venues vary, you will find a common underlining element in all of their offerings. Namely, Richard's passion for proper, unfussy food that sings the praise of the produce, with not a crumb (or claw) wasted.



SWALLOW STREET ROOMS



SWALLOW STREET ROOMS

The Swallow Street Rooms are a hidden gem in the bustle of Piccadilly Circus, comprising of two separate rooms; The Den & The Swallow Library.

Bedecked in coral and golds, our largest private dining space is the work of Bafta Award-winning set design, Anna Lynch-Robinson.

With your own marble-topped bar and a late license until 3am, this room is equipped with everything you need for a successful soirée.

CAPACITY
60 GUESTS

CANAPÉ RECEPTION
100 GUESTS

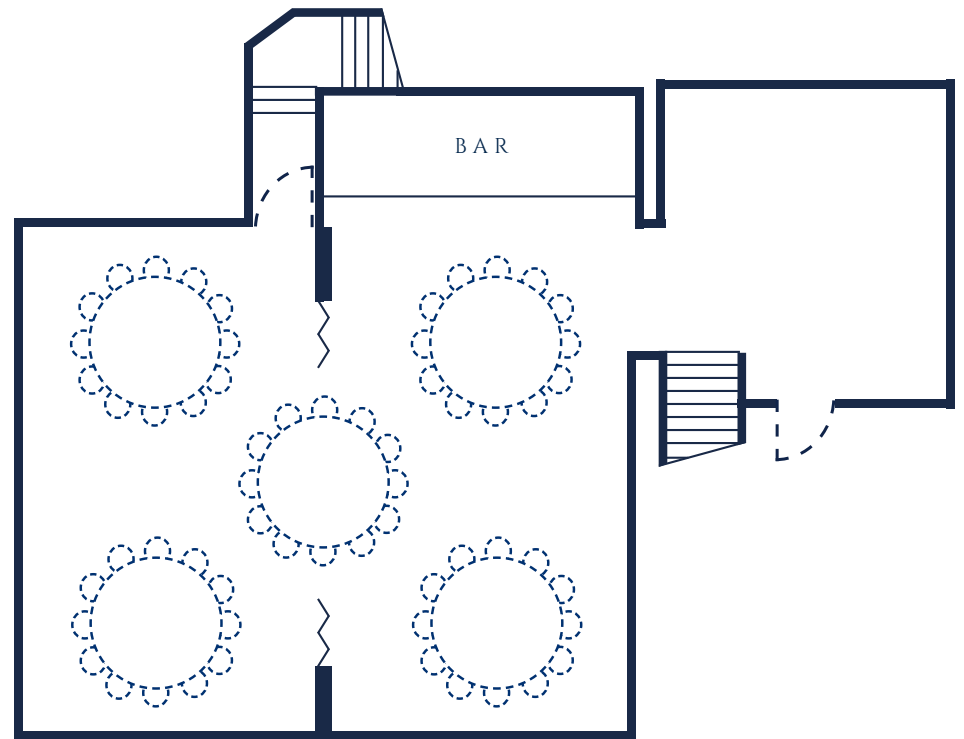
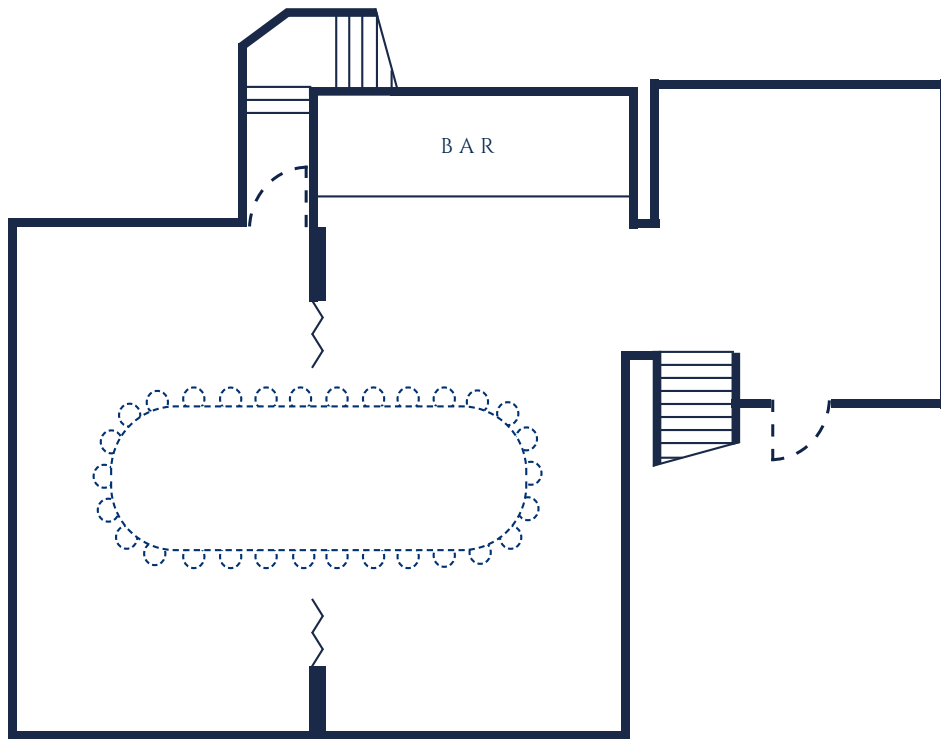
FACILITIES
CLOAKROOM
UPRIGHT PIANO
AV EQUIPMENT
PRIVATE BATHROOM
PRIVATE BAR

NO ROOM HIRE
MENUS STARTING
FROM
£85 PER PERSON

LOCATION
3 MINUTE WALK
FROM PICCADILLY
CIRCUS

SWALLOW STREET ROOMS

TABLE LAYOUTS





THE DEN
SWALLOW STREET ROOMS



THE DEN

This room has everything you would need for a successful event, with your own private entrance, bar, reception area, bathroom, cloakroom facilities, piano, music system and late license.

Ideal for meetings, lunch, an intimate dinner, cocktail party, wedding receptions and ceremonies.

CAPACITY
24 GUESTS

CANAPÉ RECEPTION
40 GUESTS

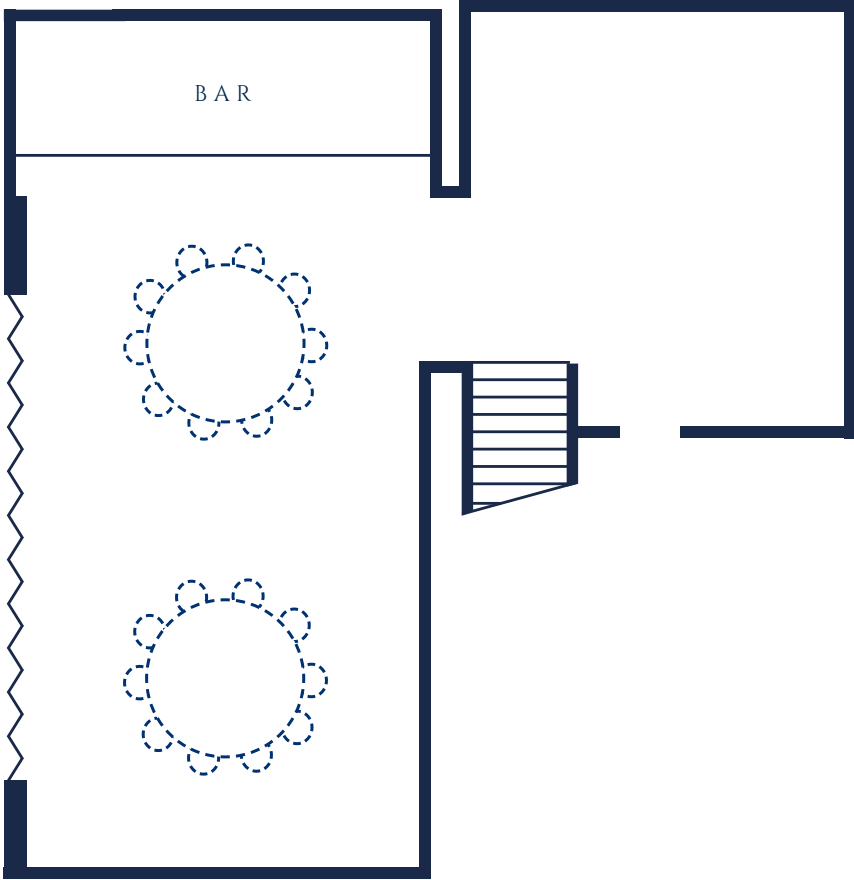
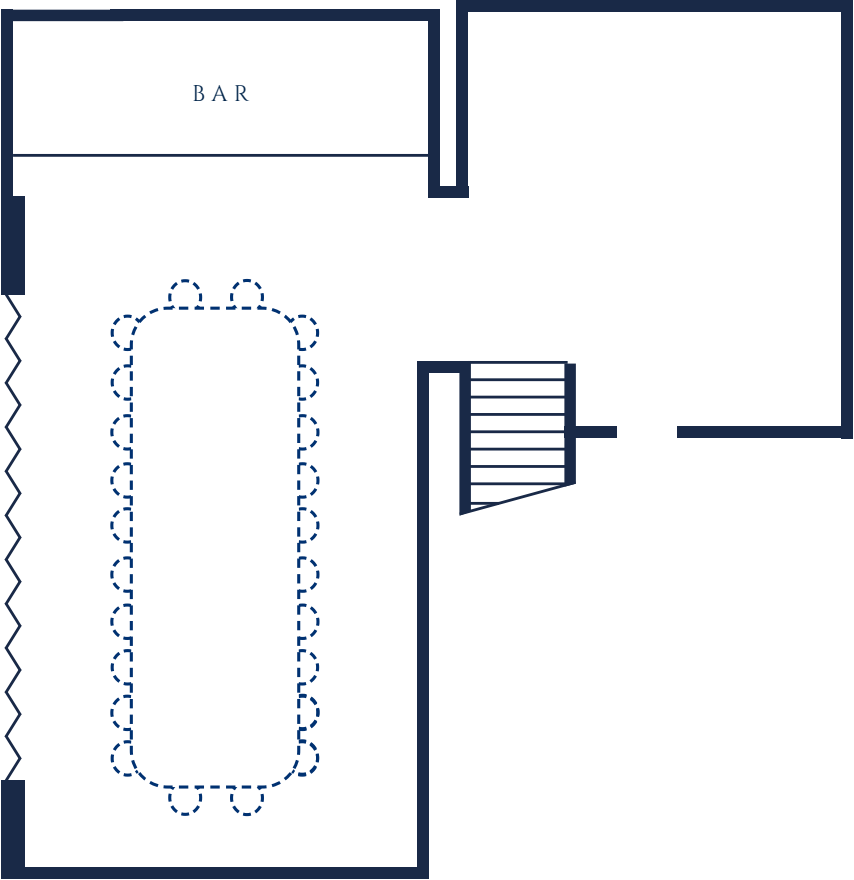
NO ROOM HIRE
MENUS STARTING
FROM
£85 PER PERSON

FACILITIES
CLOAKROOM
UPRIGHT PIANO
AV EQUIPMENT
PRIVATE BATHROOM
PRIVATE BAR
PRIVATE ENTRANCE

LOCATION
3 MINUTE WALK
FROM PICCADILLY
CIRCUS

THE DEN

TABLE LAYOUTS





SWALLOW LIBRARY
SWALLOW STREET ROOMS



SWALLOW LIBRARY

The Swallow Library is decorated in inviting tones with classic mirrors and attractive features including a gold gilded ceiling and floor to ceiling books.

Perfect for a business meeting, lunch, dinner or canapé reception as well as wedding receptions and ceremonies. The room is equipped with a music system, plasma screen and Wi-Fi

CAPACITY
20 GUESTS

CANAPÉ RECEPTION
30 GUESTS

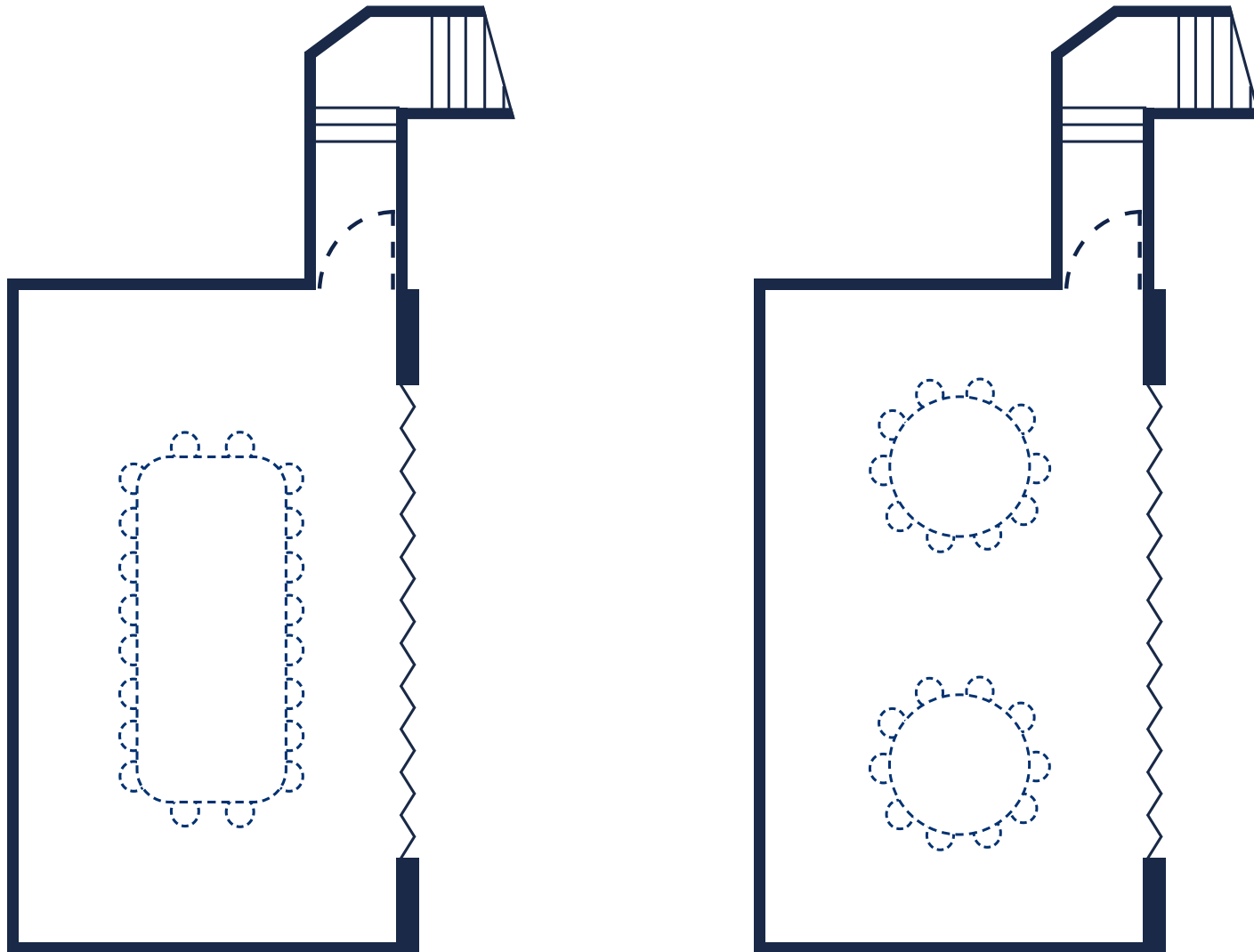
NO ROOM HIRE
MENUS STARTING
FROM
£85 PER PERSON

FACILITIES
SOUND SYSTEM
PLASMA SCREEN
PRIVATE ENTRANCE

LOCATION
3 MINUTE WALK
FROM PICCADILLY
CIRCUS

SWALLOW LIBRARY

TABLE LAYOUTS





CRUSTACEA ROOM



CRUSTACEA ROOM

The Crustacea Room is located on the first floor; its windows overlooking Swallow Street. Featuring painting from Richard Corrigan's personal art collection, the room is warm yet elegant. A cosy corner for celebrations or more intimate business occasions.

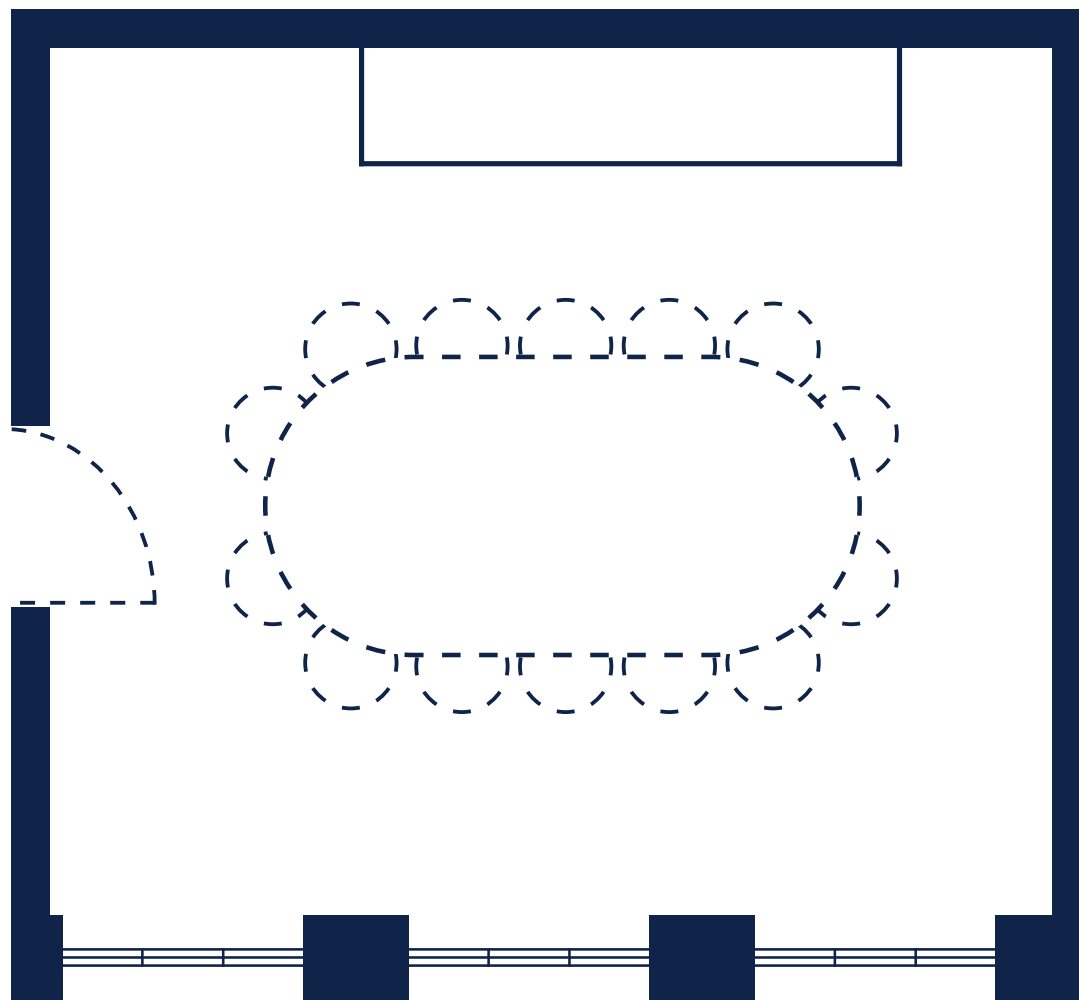
CAPACITY
14 GUESTS

LOCATION
3 MINUTE WALK
FROM PICCADILLY
CIRCUS

NO ROOM HIRE
MENUS STARTING
FROM
£85 PER PERSON

CRUSTACEA ROOM

TABLE LAYOUT





THE RIB ROOM



THE RIB ROOM

The Rib Room combines William Morris design blue and white fabric adorned walls, warm wooden flooring, blue leather seating and original Bentley's fish prints and paintings to create a modern, relaxed atmosphere.

The room is situated on the first floor of the restaurant and benefits from natural day light from the three large sash windows. Perfect for a private lunch, dinner, wedding reception or ceremony.

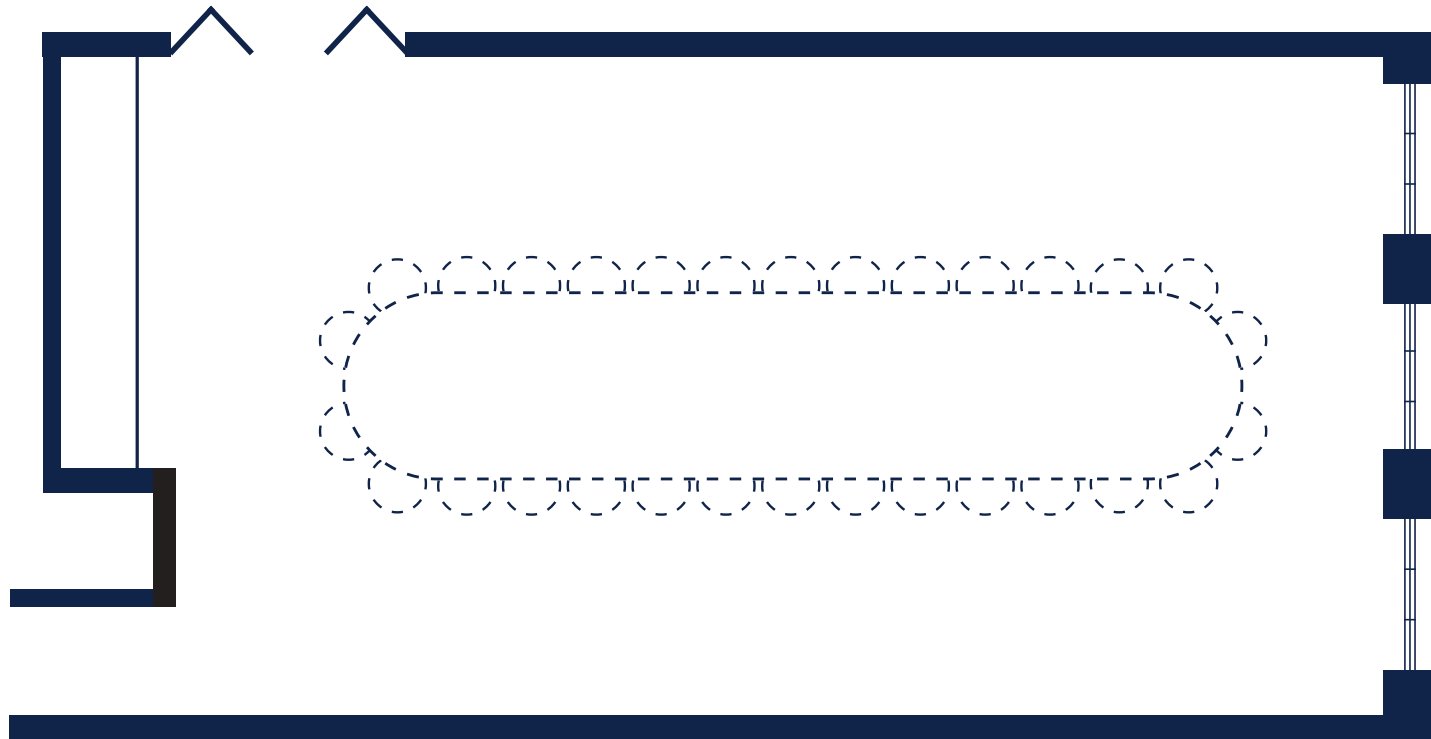
CAPACITY
30 GUESTS

LOCATION
3 MINUTE WALK
FROM PICCADILLY
CIRCUS

NO ROOM HIRE
MENUS STARTING
FROM
£85 PER PERSON

THE RIB ROOM

TABLE LAYOUT



PRIVATE DINING FOOD MENUS

We pride ourselves on using only the freshest and seasonal produce available, with a real focus on ethical practices and, where possible, using British ingredients. As such, our menus can change throughout the year depending on seasonality and availability.



SAMPLE MENUS

SPRING / SUMMER

MENU 1

Cornish Crab & Mussel Soup
Coconut, Ginger, Lime

Pan-Seared Hake
Potato Gnocchi, Brown Shrimp & Cockle Butter

Brown Sugar Meringue
Alphonso Mango, Rhubarb

Breakfast Tea | Filter Coffee

VEGETARIAN

Burrata
Blood Orange, Treviso

Potato & Parmesan Gnocchi
Asparagus, Morels, Wild Garlic

Vanilla Crème Brûlée
Yorkshire Rhubarb

Breakfast Tea | Filter Coffee

MENU 2

Rooftop Smoked Salmon
Horseradish, Wheaten Bread

Roast Rack of Lamb
Potato Galette, Wild Garlic

Yoghurt Panna Cotta
Rhubarb & Almond Biscotti

Breakfast Tea | Filter Coffee

VEGAN

Velouté of Jerusalem Artichoke
Black Truffle

Lentil Curry
Fennel, Charred Broccoli

Pineapple Carpaccio
Lime, Black Pepper, Coconut

Breakfast Tea | Filter Coffee

MENU 3

Ceviche of Scallop & Prawn
Lime, Mint, Jalapeño

Roast Turbot
Olive Oil Mash, Langoustine Bisque

Garigette Strawberries
Champagne, Vanilla & Lemon Shortbread

Breakfast Tea | Filter Coffee

ADD ON'S

Grand Cru Champagne & Canapés

Half Dozen Oysters

British & Irish Cheeseboard

Chef's Selection of Side Dishes

Handmade Petit Fours

MENU 4

Baked Scallop
Almond Butter, Apple & Sorrel

Beef Wellington
Spinach, Ginger, Smoked Potato Purée

White Peach Melba

Breakfast Tea | Filter Coffee

BREAD included in menu price

French Baguette

Irish Soda Bread

Sourdough

Lincolnshire Poacher Butter

Seaweed & Anchovy Butter

SAMPLE MENUS

AUTUMN / WINTER

MENU 1

Shellfish Bisque
Brandy Chantilly

Roast Wild Seabass
Caviar, Champagne, Salsify

Meyer Lemon Crème Pot
Alphonso Mango, Rhubarb

Breakfast Tea | Filter Coffee

MENU 2

Sherry Cured Foie Grad
Sauternes, Toasted Brioche

Baker Dover Sole
British Crab, Caramelised Jerusalem
Artichoke

Spiced Macaroon
Wild Thyme, Honey Roasted Pear

Breakfast Tea | Filter Coffee

MENU 3

English Shellfish Cocktail

Roast Loin of Venison
Pommes Anna, Raspberry, Black Pepper
Jus

Craquelin Choux
Praline Cream, Salted Caramel

Breakfast Tea | Filter Coffee

MENU 4

Scallops Rockefeller

Tipperary Irish Beef Wellington
Winter Truffle, Cep, Watercress

Warm Chocolate Cake
Clementine, Kulfi, Gold Leaf

Breakfast Tea | Filter Coffee

VEGETARIAN

Burrata
Blood Orange, Treviso

Potato & Parmesan Gnocchi
Asparagus, Morels, Wild Garlic

Vanilla Crème Brûlée
Yorkshire Rhubarb

Breakfast Tea | Filter Coffee

VEGAN

Velouté of Jerusalem Artichoke
Black Truffle

Lentil Curry
Fennel, Charred Broccoli

Pineapple Carpaccio
Lime, Black Pepper, Coconut

Breakfast Tea | Filter Coffee

ADD ON'S

**Grand Cru Champagne
& Canapés**

Half Dozen Oysters

British & Irish Cheeseboard

Chef's Selection of Side Dishes

Handmade Petit Fours

BREAD included in menu price

French Baguette

Irish Soda Bread

Sourdough

Lincolnshire Poacher Butter

Seaweed & Anchovy Butter



WEDDINGS AT BENTLEY'S

Welcome your guests with a crisp glass of Champagne, feast on an array of oysters and indulge in a luxurious three-course meal, let us wow your guests with the finest of foods to celebrate your big day. With a licence until 3am and no noise restrictions, your perfect day needn't be cut short.

CAPACITY
60 GUESTS

CANAPÉ RECEPTION
100 GUESTS

WEDDING LICENCE
HOST YOUR
CEREMONY AND
RECEPTION WITH US

NO ROOM HIRE
MENUS STARTING
FROM
£85 PER PERSON

LOCATION
3 MINUTE WALK
FROM PICCADILLY
CIRCUS

PRIVATE DINING & EVENTS

DISCOVER BENTLEY'S

Find the perfect space to host your event or group dining, whatever your needs, in one of our unique private dining rooms.
For special celebrations, board meetings and business lunches, weddings and anniversary receptions, birthdays, cocktail receptions or any sort of private party, we provide the perfect setting.

Reach out to our seasoned events team to discuss your next event

privatedining@bentleys.org
+44(0)20 7734 4756

11-15 Swallow Street, W1B 4DG

