



PRIVATE DINING & EVENTS

BENTLEY'S
OYSTER BAR & GRILL



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 four 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.

Four 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.

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 Mersea Room & 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 seated,
100 guests
standing reception

FACILITIES

cloakroom
upright piano
av equipment
private bathroom
private bar

NO ROOM HIRE

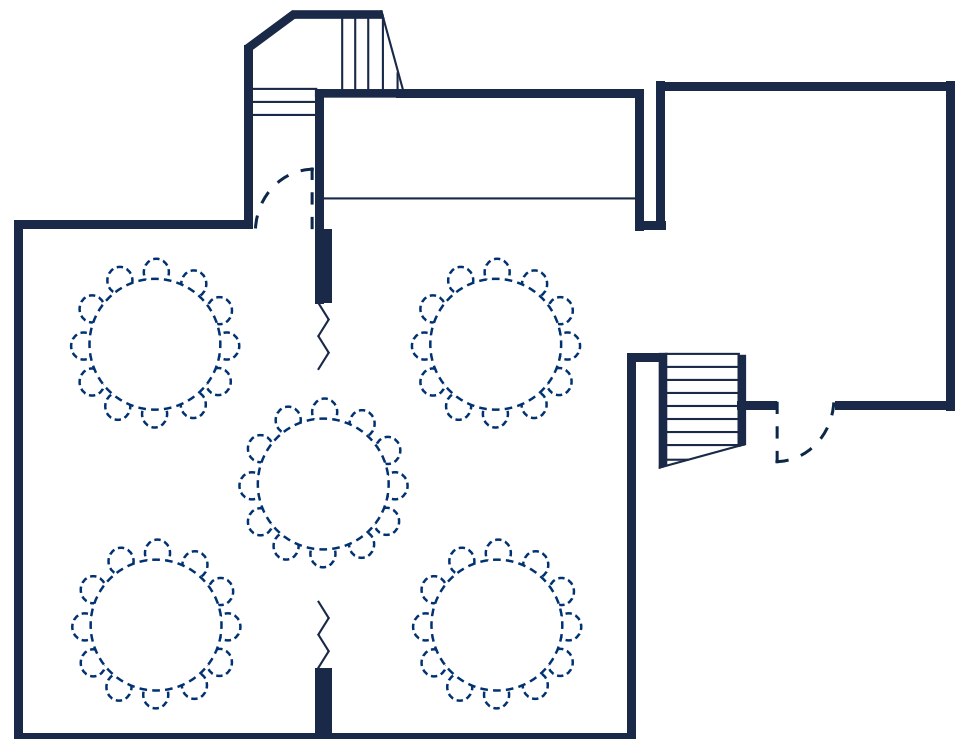
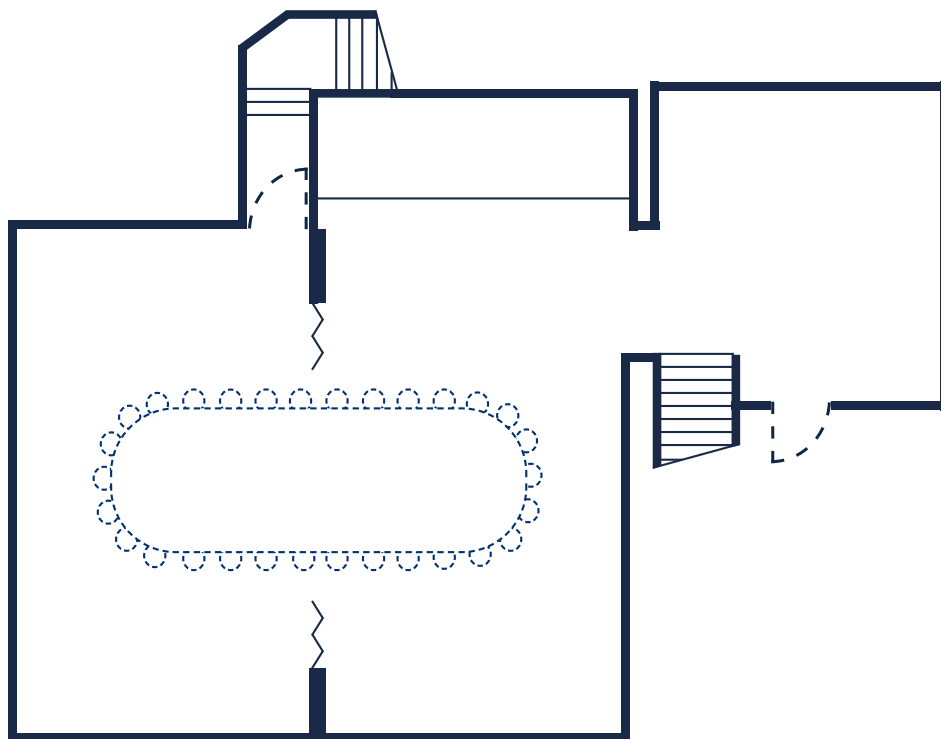
menus starting
from £65 at lunch,
£85 at dinner

LOCATION

3 minute walk from
piccadilly circus

SWALLOW STREET ROOMS

TABLE LAYOUTS





THE MERSEA
SWALLOW STREET ROOMS



THE MERSEA

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 seated,
40 guests
standing reception

FACILITIES

cloakroom
upright piano
av equipment
private bathroom
private bar
private entrance

NO ROOM HIRE

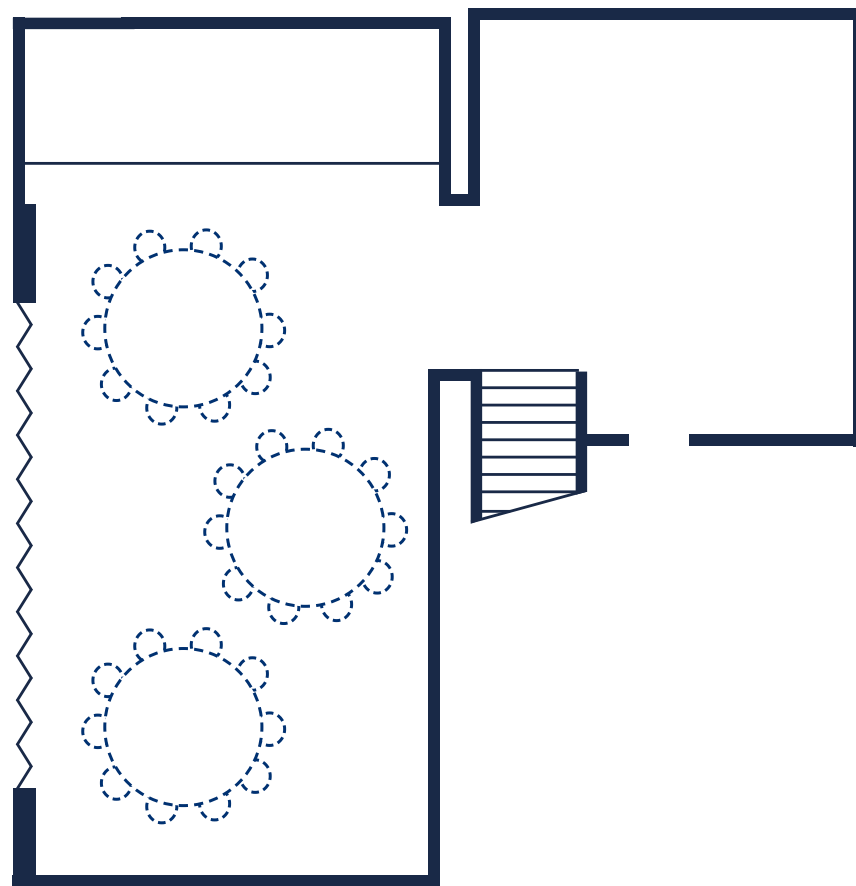
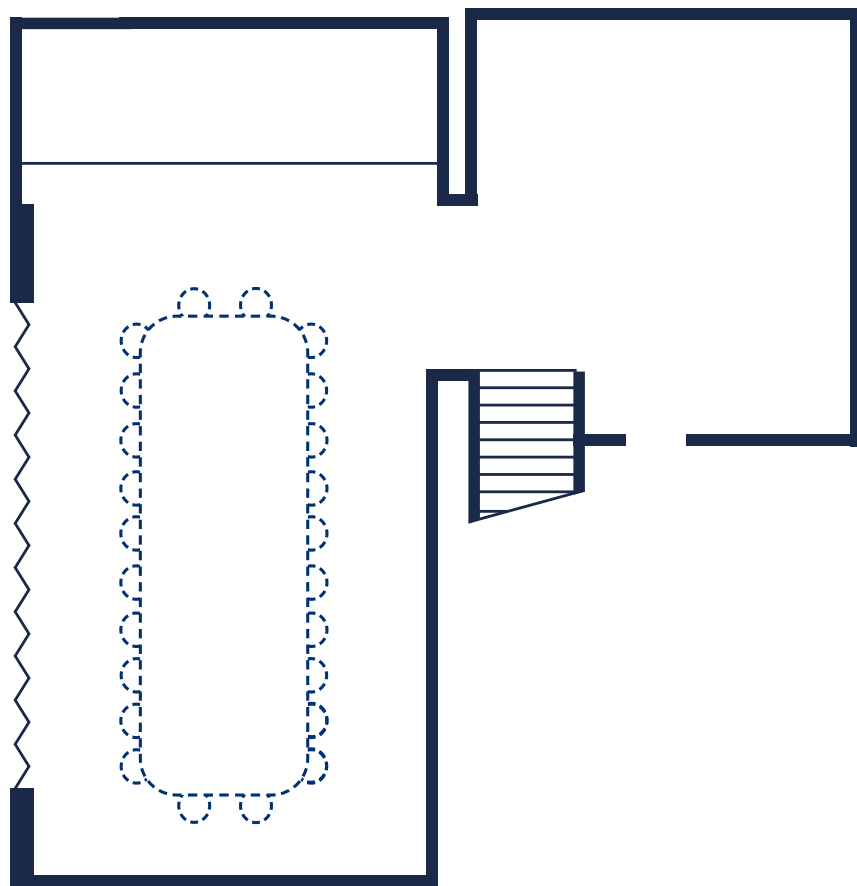
menus starting
from £65 at lunch,
£85 at dinner

LOCATION

3 minute walk from
piccadilly circus

THE MERSEA

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 seated,
30 guests
standing reception

FACILITIES

sound system
plasma screen

NO ROOM HIRE

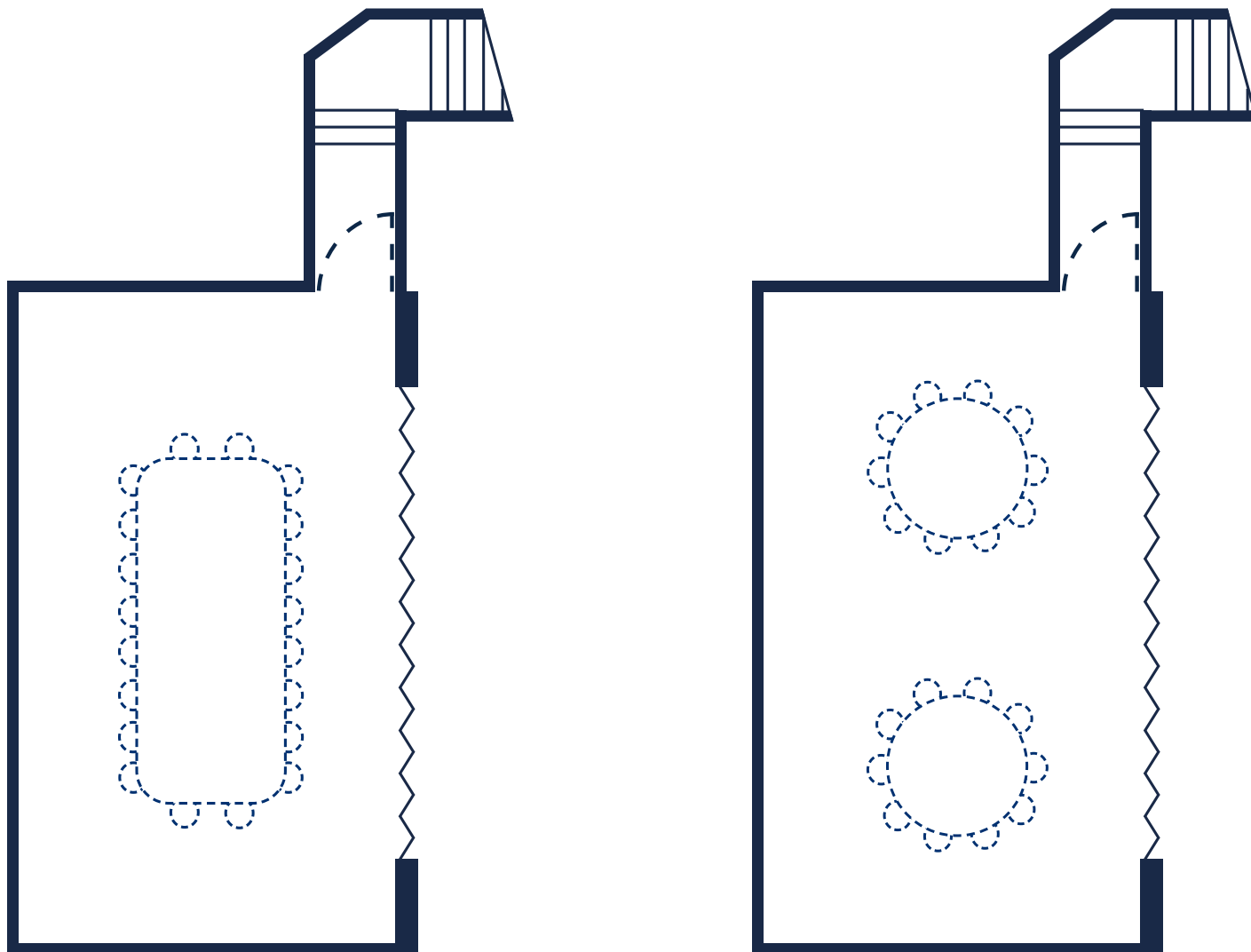
menus starting
from £65 at lunch
£85 at dinner

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

15 Guests

LOCATION

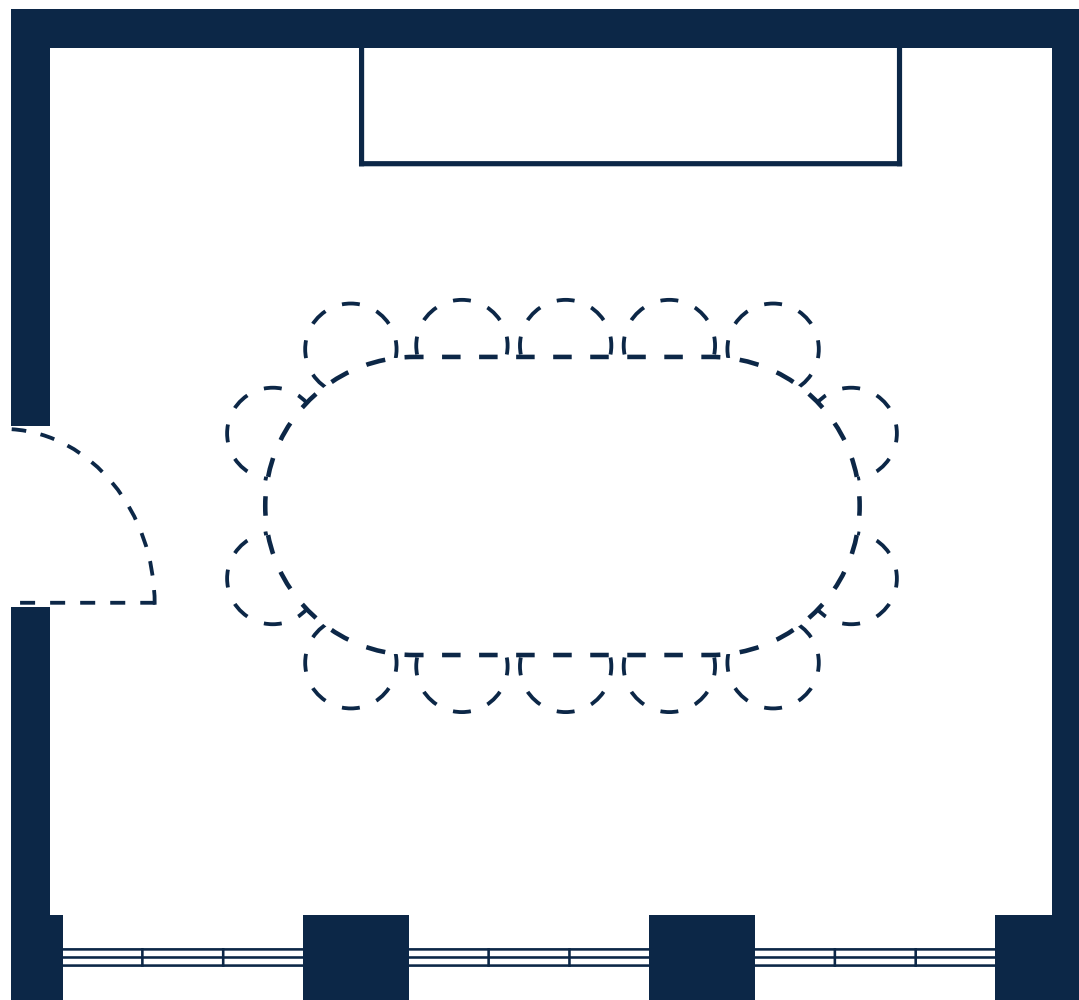
3 minute walk from
piccadilly circus

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

24 guests

LOCATION

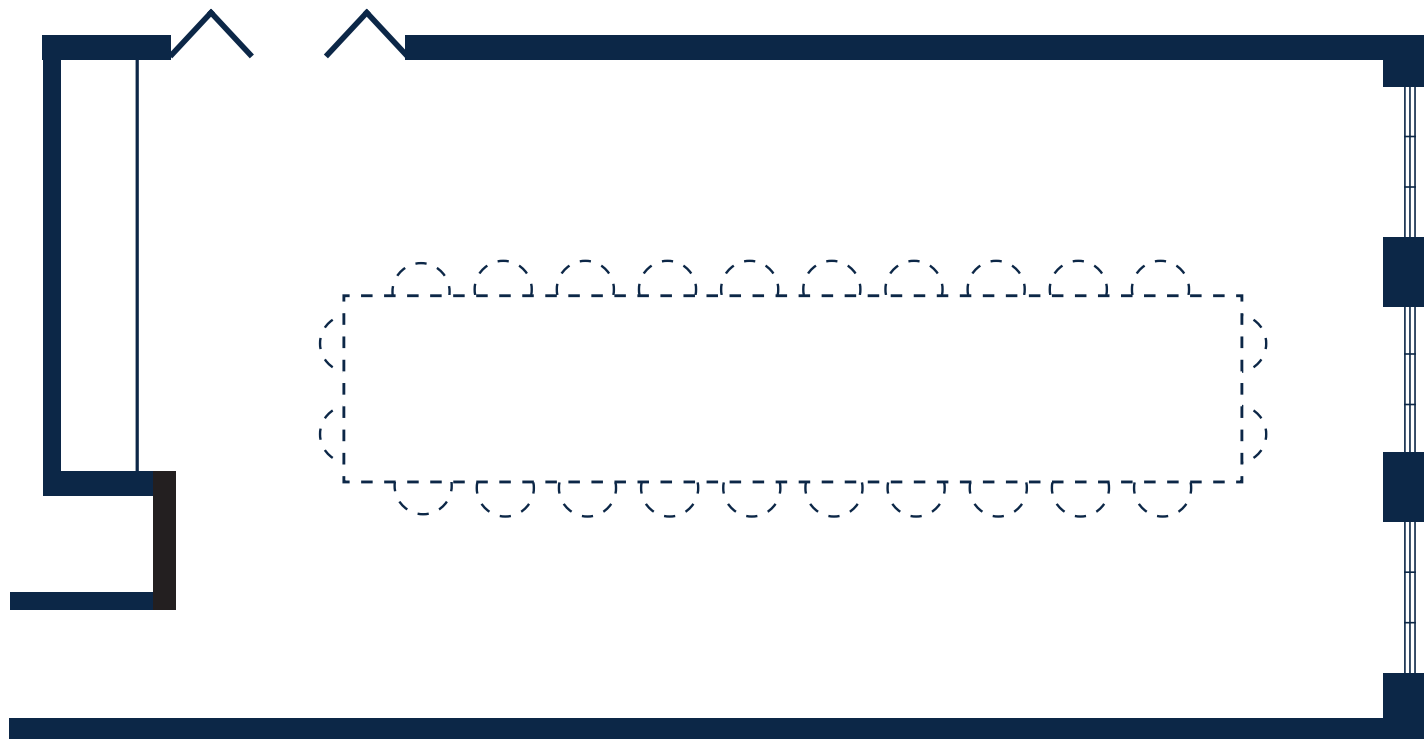
3 minute walk from
piccadilly circus

NO ROOM HIRE

menus starting
from £85 per
person

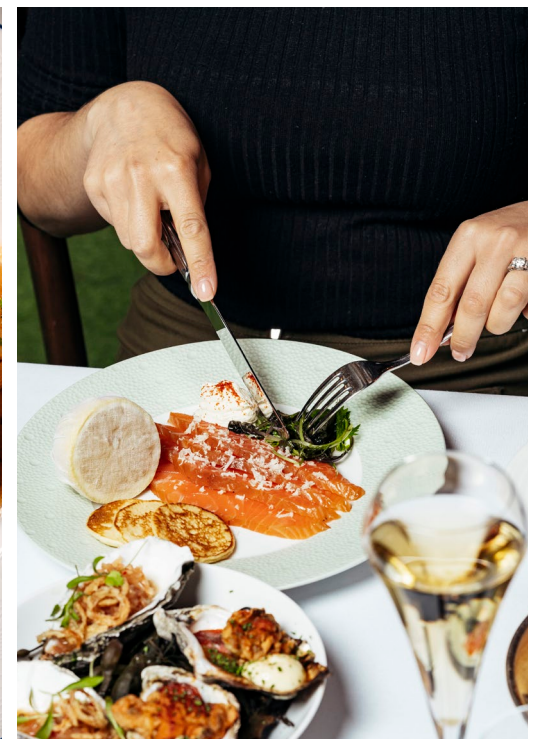
THE RIB ROOM

TABLE LAYOUT



PRIVATE DINING 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

M E N U 1

Ham Hock Croquant
Romesco, Wild Rocket

Shetland Halibut
Asparagus,
Prawn Butter Sauce

Crème Caramel
Kirsch Poached Cherries

Breakfast Tea | Filter Coffee

V E G E T A R I A N

Burrata
Blood Orange, Treviso

Potato & Parmesan Gnocchi
Asparagus, Morels, Wild Garlic

Vanilla Crème Brûlée
Yorkshire Rhubarb

Breakfast Tea | Filter Coffee

M E N U 2

Rooftop Smoked Salmon
Pickled Cucumber, Sauce Ravigote

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

Bentley's Soft Serve
Strawberry, Lemon Shortbread

Breakfast Tea | Filter Coffee

V E G A N

Velouté of Jerusalem Artichoke
Black Truffle

Lentil Curry
Fennel, Charred Broccoli

Pineapple Carpaccio
Lime, Black Pepper, Coconut

Breakfast Tea | Filter Coffee

M E N U 3

Bentley's Shellfish Cocktail
Marie Rose

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

**Yorkshire Forced Rhubarb &
Custard Choux Bun**

Breakfast Tea | Filter Coffee

A D D O N ' S

**Grand Cru Champagne
& Canapés**

Half Dozen Oysters

British & Irish Cheeseboard

Chef's Selection of Side Dishes

Handmade Petit Fours

M E N U 4

Cornish Crab Raviolo
Crab Bisque, Oscietra Caviar

Beef Wellington
Sprouting Broccoli,
Bone Marrow

Bitter Chocolate Tart
Hazelnut, Raspberry, Crème Fraîche

Breakfast Tea | Filter Coffee

B R E A D included in menu price

**French
Baguette**

Irish Soda Bread

Sourdough

Lincolnshire Poacher Butter

Seaweed & Anchovy Butter

SAMPLE MENUS

AUTUMN / WINTER

M E N U 1

Ham Hock Croquant
Burnt Apple Purée, Dandelion

Shetland Halibut
Smoked Eel,
Jerusalem Artichoke

Sticky Toffee Pudding
Pedro Ximénez, Pecans

Breakfast Tea | Filter Coffee

V E G E T A R I A N

Burrata
Blood Orange, Treviso

Potato & Parmesan Gnocchi
Asparagus, Morels, Wild Garlic

Vanilla Crème Brûlée
Yorkshire Rhubarb

Breakfast Tea | Filter Coffee

M E N U 2

Rooftop Smoked Salmon
Pickled Cucumber, Horseradish Cream

Roast Venison Loin
Black Cabbage,
Buttermilk Parsnip Purée

Craquelin Choux
Spiced Apple, Creme Anglaise

Breakfast Tea | Filter Coffee

V E G A N

Velouté of Jerusalem Artichoke
Black Truffle

Lentil Curry
Fennel, Charred Broccoli

Pineapple Carpaccio
Lime, Black Pepper, Coconut

Breakfast Tea | Filter Coffee

M E N U 3

Cornish Crab Raviolo
Potimarron & Crab Bisque Jus

Beef Wellington
Cep, Roast Carrot

Crème Caramel
Armagnac Soaked D'Agen Prunes

Breakfast Tea | Filter Coffee

A D D O N ' S

**Grand Cru Champagne
& Canapés**

Half Dozen Oysters

British & Irish Cheeseboard

Chef's Selection of Side Dishes

Handmade Petit Fours

M E N U 4

Scallops Rockefeller

Himalayan Salt Aged Sirloin
Au Poivre

Warm Chocolate Cake
Clementine, Kulfi, Gold Leaf

Breakfast Tea | Filter Coffee

B R E A D 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 seated,
100 guests
standing reception

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

VIRGINIA
PARK LODGE
S I N C E 1 7 5 0



DM

GIBNEY'S
London