

# KERRIDGE'S BAR & GRILL



## Private Dining Room

Kerridge's Bar & Grill has been designed to bring the Tom Kerridge ethos to life:  
Iconic British food and drink cooked to perfection, using the very best seasonal ingredients.



The Private Dining Room at Kerridge's Bar & Grill is brought to you by the team of Michelin-Starred chef Tom Kerridge and can seat up to 16 guests.

Alongside Tom, our Head Chef Tom Childs has created a menu that puts a twist on traditional British dishes and delivers big, robust flavours. This space has been designed to put food into the heart of the room.

We have three wine pairing options you can choose from, or our Head Sommelier is happy to help pair wine with every course once the dishes have been selected.

## THE FINER DETAILS

To reserve this intimate space, we kindly ask for a minimum spend on food and beverage.

The minimum spend for the room is £2000 for lunch and £2500 for dinner including VAT, excluding 15% service charge.

All reservations are confirmed by a payment of 50% of your minimum spend, which is used to secure your booking.

Cancellation policy: We have a 14-day cancellation policy, cancellations or amendments made within the cancellation period will incur a loss of the deposit. You can move your reservation 72 hours before the event to a future date should the venue agree.

**Our menus are designed for your entire party to dine on the same dishes for all courses. We can cater to any dietary requirements separately.**

Please note that the menu in this brochure is subject to seasonal changes.

## ROOM TIMINGS

Lunch – From 12pm until 4:30pm

Dinner – From 6pm until 11:30pm

## HOW TO GET IN TOUCH

Please contact the Private Dining team who will be available to help you organise your perfect event.

Telephone: 0207 321 3245

Email: [privatedining@kerridgesbarandgrill.co.uk](mailto:privatedining@kerridgesbarandgrill.co.uk)

**3 COURSES - £150 PER PERSON**  
**4 COURSES - £175 PER PERSON**

*(Two courses may be chosen from the top section or add a cheese course)*

Duck Liver Parfait  
orange chutney, poultry jelly, toasted brioche

Cured Chalk Stream Trout  
jellied dashi, gentleman's relish

Dressed Crab with Brown Crab Royale  
confit egg yolk, sourdough cracker

Fresh Ricotta with Crisp Bread  
broad beans, marjoram, fresh pea dressing

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Beef Wellington  
buttered jacket potato & seasonal rotisserie vegetables

Barnsley Lamb Chop  
sauce reform

Pan Roasted Monkfish on the Bone  
sea vegetables, green peppercorn sauce

Cotswold White Chicken in Garlic Brine  
Chasseur Sauce

Venison Bun  
veal sweetbreads, red wine sauce, salsa verde

Courgette and Onion Tart  
goat's cheese, crispy courgettes & sauce (V)

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Gary Rhodes Bread and Butter Pudding  
chocolate ice cream

Paris Brest  
milk chocolate, hazelnuts, frangelico caramel

Tonka Bean Crème Brûlée  
salted caramel

Praline Nougat Parfait  
raspberry coulis

Selection of Cheeses  
crackers & chutney



## WINE RECOMMENDATION

We have three wine pairing options you can choose from.  
Our Head Sommelier also is happy to help pair wine with every course once the dishes have been selected.

*Full wine list available on request*

### PAIRING A

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**On Arrival** - NV Laurent Perrier 'La Cuvee' | Champagne | France - £95.00

Or

**On Arrival** - NV Laurent Perrier 'Cuvee Rose' | Champagne | France - £140.00

**White** – 2022 Gavi Di Gavi | Villa Sparina - £70

**Red** - 2021 Cotes-du-Rhone 'Adunatio', M.Chapoutier £60

**Sweet** - 2009 Sauternes | Chateau Monteils | Bordeaux | France - £95.00

### PAIRING B

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**On Arrival** - NV 'Blanc des Blancs' | Henriot - £135.00

**White** - 2022 Carricante 'IDDA' | Gaja | Sicily | Italy - £125.00

**Red** – 2021 Langhe Nebbiolo | Gian Luca Colombo | Piedmont | Italy - £118

**Sweet** - 2018 Vidal Icewine 'Gold' | Inniskillin | Niagara Peninsula | Canada - £80.00

### PAIRING C (large format)

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NV 1500ml Laurent Perrier 'La Cuvee' | Champagne | France - £180.00

Or

NV 1500ml Laurent Perrier 'Cuvee Rose' | Champagne | France - £280.00

2020 1500ml 'M3' Chardonnay, Shaw + Smith | Adelaide Hills | Australia - £200.00

2018 1500ml Télégraphe Châteauneuf-du-Pape | Southern Rhone | France - £320.00

Or

2018 (3000ml) Télégraphe Châteauneuf-du-Pape | Southern Rhone | France - £680.00

2014 1500ml Vin de Constance | Klein Constantia | Constantia | South Africa - £450.00

# Kerridge's Bar and Grill Private Dining Room

*Finishing touches to your experience with us:*

## **Celebration Cakes** (Chocolate & Stout Cake, Banana & Caramel Cake)

Small cake (2-4 guests) £51.75

Large cake (6-8 guests) £74.75

## **Personalised Signed Tom Kerridge Books**

Tom Kerridge's Proper Pub Food - £20.00

Tom Kerridge's Best Ever Dishes - £26.00

Tom's Table - £25.00

Tom Kerridge's Dopamine Diet - £20.00

Tom Kerridge's Lose Weight for Good - £22.00

Tom Kerridge's Get Fil - £22.00

Tom Kerridge's Fresh Start - £26.00

The Hand and Flowers Cookbook - £40.00

Tom Kerridge Outdoor Cooking - £22.00

Tom Kerridge Pub Kitchen - £26.00

Tom Kerridge Real Life Recipes - £26.00

Please contact us on 0207 321 3245 or email [privatedining@kerridgesbarandgrill.co.uk](mailto:privatedining@kerridgesbarandgrill.co.uk) should you wish to organise any of the above.