

# 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.



## OUR ROOM

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 Nick Beardshaw 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)*

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Red Prawn Scotch Egg with Pickled Mooli and Roasted Shell Satay

*"A Moon Shaped Pool" – Great British Menu 2023*

Hand Dived Orkney Scallop with Thai Green Velouté,  
Salty Fingers, Marinated Cucumber and Exmoor Caviar (+£20.00 supplement)

Potted Cornish Crab with Smoked Paprika Butter,  
Caraway Crumpet and Cucumber Chutney

Truffled Chicken, Ham Hock and Black Pudding Terrine  
with Fruit Chutney and Cornichons

Claude's Mushroom 'Risotto' with Daniel's Crispy Egg and Aged Parmesan

Smoked and Marinated Beetroots with Whipped Goats Cheese,  
Candied Walnuts and Cheddar Sablé

Pumpkin and Ginger Soup with Goat's Cheese Gougère,  
Caper and Walnut Pesto

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Beef Wellington with Clotted Cream Mash,  
Garlic Roasted Hispi Cabbage and Red Wine Sauce

Double Wagyu Burger with Homemade Cheese Slice, Pulled Brisket,  
Wiltshire Truffle Remoulade and Chips

West End Farm Pork Loin with Glazed Delica Pumpkin,  
Choucroute Roll and Spiced Peanut Sauce

Fish Du Jour with Seaweed Butter, Parsnip Purée,  
Braised Leek, Crispy Mussels and Chicken Wing Reduction

Cotswold Venison Skewer with Braised Kale, Beetroot Tartare,  
Blackberry Ketchup and Red Wine Sauce

Chanterelles with Pomme Boulangère,  
Baby Courgettes and Smoked Aubergine (VE)

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Selection of Cheeses with Crackers and Chutney

Baked Chocolate Torte with Puffed Rice, Caramelised Milk and Yoghurt Sorbet

Amalfi Lemon Tart with Raspberry Coulis and Isigny Crème Fraiche

'Mont Blanc' Choux Bun with Milk Chocolate Ice Cream  
and Coffee Liquor Jelly

Madagascan Vanilla Crème Brulée with Salted Caramel Jelly

Coconut Rice Pudding with Mango Sorbet and Coriander Oil (VE)

Blackcurrant Soufflé with Parma Violet Ice Cream and Lemon Verbena Sauce

*"Balloon Girl" – Great British Menu 2023*

Raspberry and Rose Cheesecake with Chocolate Raspberry Torte,  
and Blackcurrant 'Pate de Fruit' (+ £10.00 supplement)

# GREAT BRITISH MENU 2023

£350 per person with wine pairing

## **Canapé**

Crispy Pig's Head with Pickled Apple and Truffle Mayonnaise

*2018 Gusbourne 'Blanc des Blancs' | Kent | England*

## **The Golden Carrot**

Carrot Royale with "Golden Carrot" - Potato Cone

Filled with Whipped Vegan Feta and Pickled Vegetable Pesto

*2018 'Blanc Fumé de Pouilly' | D. Dagueneau | Loire Valley | France*

## **A Moon Shaped Pool**

Hand Dived Orkney Scallop with Thai Green Velouté,  
Salty Fingers, Marinated Cucumber and Exmoor Caviar

*2020 Riesling 'Spätlese' Juffer Sonnenuhr | Schloss Lieser | Mosel | Germany*

## **Savoury Crocodile**

Venison Wellington with Charred Hispi Cabbage,  
Artichoke Mash and Gherkin Gravy

*2017 Château Lassegue | St Émilion Grand Cru | Bordeaux | France*

## **The Trap Door**

Passion Fruit Panna Cotta with Worm Jellies,  
Meringue Skull and Edible Eyes

*NV 'BLÅ' | Copenhagen Sparkling Tea Company | Denmark*

## **Balloon Girl**

Raspberry and Rose Cheesecake with Chocolate Raspberry Torte,  
and Blackcurrant 'Pâte de Fruit'

*2018 Recioto Della Valpolicella 'Fiorato' | Tommasi | Veneto | Italy (100ml)*





## 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** – 2019 Albariño Lagar de Pintos | Rias Baixas | Spain - £59.00

**Red** - 2019 Siblings Shiraz | Leeuwin Estate | Margaret River | Australia - £69.00

**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** - 2021 Montagny 1er Cru 'Les Coeres' | Feuillat-Juillot | Burgundy | France - £95.00

**Red** – 2016 Barolo | Cascina Nuova | Piedmont | Italy - £119.00

**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