

BENTLEY'S

PRIVATE DINING A LA CARTE MENU
UP TO 16 PEOPLE

£85 PER PERSON

Selection of Dressed Oysters or Canapés £15pp
Add a Glass of Piper Heidsieck £15pp

Rooftop Smoked Salmon
Potato Blinis, Horseradish

Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallots

Scallop Ceviche
Jalapeño, Mint, Blood Orange

Lobster Bisque
Brandy & Tarragon Chantilly

Yellow Fin Tuna Tartare
Sesame, Wasabi, Avocado

Burrata (v)
Pickled Beetroot, Blood Orange, Salted Almond

Cornish Crab Conchigliette
Biber Chilli, Lemon

Roasted Cod
Squid, Chorizo, Parmantier Potatoes

Smoked Haddock
Spiced Brown Crab Rice, Burford Brown Egg

Himalayan Salt Aged Sirloin of Beef
Au Poivre

Classic Fish Pie
Prawns, Haddock, Salmon

Parmesan Gnocchi (v)
Chargrilled White Asparagus, Morels

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



BENTLEY'S

PRIVATE DINING A LA CARTE MENU
UP TO 16 PEOPLE

£115 PER PERSON

Add a Selection of Dressed Oysters or Canapés £15pp
Add a Glass of Piper Heidsieck £15pp

Cornish Dressed Crab
Mayonnaise

Tartare of Yellowfin Tuna
Sesame, Wasabi, Avocado

Sherry Cured Foie Gras
Quince Puree, Sauternes, Brioche

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

Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallots

Burrata (v)
Pickled Beetroot, Blood Orange, Salted Almond

Roasted Shetland Halibut
Smoked Eel, Morel Mushrooms

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, Caper

Parmesan Gnocchi (v)
Chargrilled White Asparagus, Morels

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

Petit Fours



BENTLEY'S

PRIVATE DINING A LA CARTE MENU
UP TO 12 PEOPLE

£150 PER PERSON

Our new family style sharing menu! Enough to feed your whole shoal, indulge in a Hot Shellfish Platter before an opulent main of your choosing - to be selected 7 days in advance.

Add a Glass of Piper Heidsieck £15pp

TO START

Hot Shellfish Platter
Grilled Lobster, Prawns, Steamed Mussels, Clams, Baked Crab, Oysters, Scallops

SERVED TO SHARE IN THE MIDDLE OF THE TABLE

MAIN COURSE

CHOOSE ONE OPTION
+ ADDITIONAL OPTION £25PP

Turbot En Croute
Shellfish Sauce

Suckling Pig Shoulder
Apple Compote

Beef Wellington
Bone Marrow Sauce

Cote de Boeuf
Bearnaise

SERVED TO SHARE, WITH SEASONAL SIDES

DESSERT

CHOOSE ONE OPTION

Prune Layer Cake
Armagnac, Caramel Sauce, Vanilla Soft Serve

Rhubarb Trifle
Rhubarb Compote, Vanilla Custard, Fresh Cream, Sponge

