



MOUNT ST.
ROOMS

ABOUT

Situated in the elegant Victorian building on the corner of Mayfair's Mount Street and South Audley Street, The Audley offers guests three distinct experiences:

The Audley Public House, a traditional London pub on street level, Mount St. Restaurant, a modern London restaurant on the first floor, which then leads to three floors housing four beautifully designed spaces, each with its own story and available for private hire.

Built in 1888, The Audley was designed by Thomas Verity, the man who designed the exterior of the pavilion at Lord's Cricket Ground. Paris-based Luis Laplace, who designed various Hauser & Wirth spaces including Somerset and Menorca, was the lead architect behind the restoration of The Audley. With a signature style that is both bold and timeless, Laplace's design is refined and tailored while subdued, allowing the art to take centre stage in the building.

Head Chef Jamie Shears (previously of 45 Jermyn Street and Wolfgang Puck's The CUT at 45 Park Lane) has created a distinct menu, with one foot in the past and an eye very much on the present. Working closely with farmers, growers and makers to secure the freshest seasonal produce from around the UK with an emphasis on sustainability.

Art is at the heart of the building, with The Audley acting as a showcase for extraordinary and important works alongside specially commissioned site-specific art interventions created by Hauser & Wirth's roster of globally celebrated artists, including Phyllida Barlow in The Audley Public House, Rashid Johnson in Mount St. Restaurant and Anj Smith in the Games Room turret.

Over 200 pieces of art feature throughout The Audley, including works by Andy Warhol, Henry Matisse, Lucian Freud, Ferdinand Hodler, Peter Fischli and David Weiss.

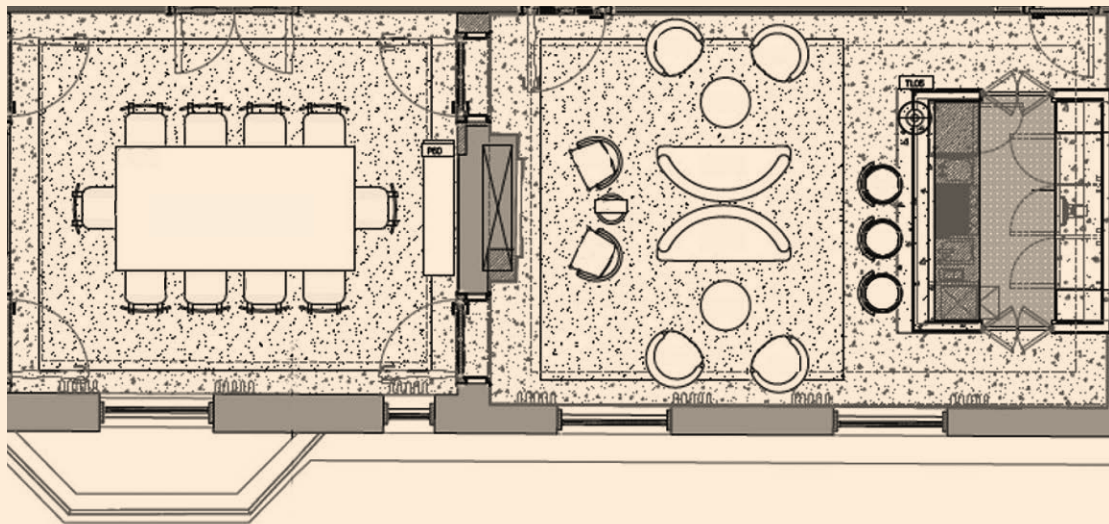


THE ITALIAN ROOM & THE ITALIAN BAR

Resplendent in Venetian design, the Italian Rooms feature a private dining room for up to 10 guests and a separate bar with lounge seating, that can be booked for pre or post dinner drinks.

Guests are greeted by carved wooden doors inspired by Palazzo interiors, while the floors are edged with Italian Verde Alpi green marble, covered in the centre by green carpeting. Both rooms have classic pelmets and curtain boxes, evoking the interiors of a Venetian Palazzo. Italian works of art line the walls, including Chirico's "La Muse" (1974).

Located on the second floor, the Italian dining room can be used in conjunction with the Italian bar, together with the Swiss Room, which includes a dining room seating 14 guests.



Italian Room

Italian Bar



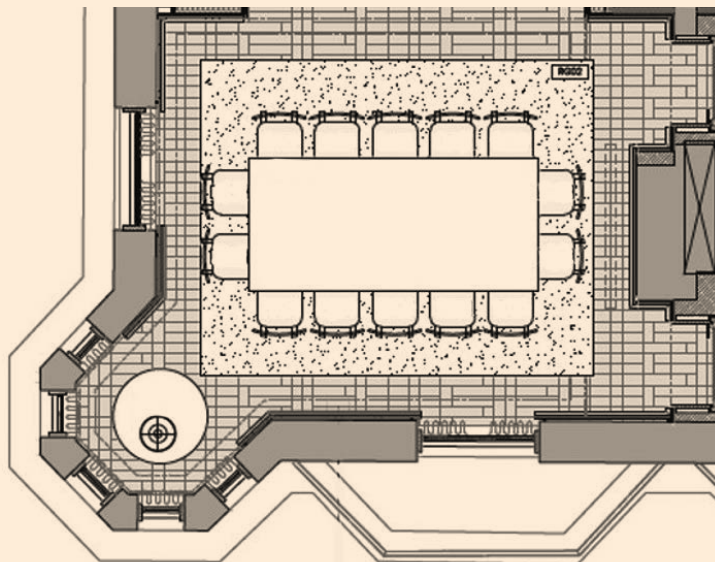
THE SWISS ROOM

A celebration of Switzerland's rich history of art and design, the Swiss Room is located on the second floor, and features an entrance hall and spacious dining room with seating for up to 14 guests.

The floor is the highlight of the room – inspired by the Davos-born artist Sophie Taeuber-Arp (1889-1943). The floor is made of sycamore wood and each plank has been separately stained, one by one by artisan Ian Harper, to resemble a watercolour painting.

This elegant room has lacquer panelling, dark oak wood doors and walls lined in linen. Art includes a work by Swiss sculptor Hans Josephsohn (1920 – 2012) and vintage chairs by Guhl. A selection of Swiss artwork, including paintings by Ferdinand Hodler, adorn the walls, while floor-to-ceiling windows provide views over Mount Street and South Audley Street.

The room can be used in conjunction with the Italian Rooms, located on the same floor, which includes a dining room seating 10 guests and a lounge area including a bar.



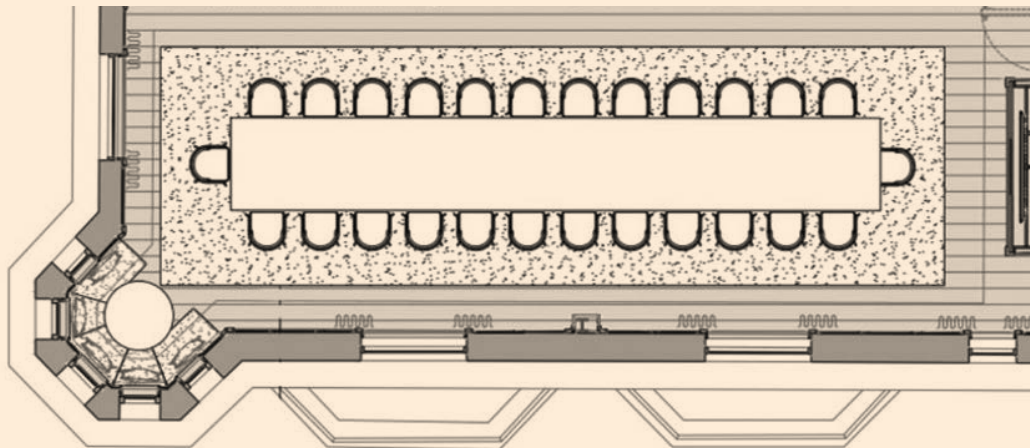
THE SCOTTISH ROOM

Inspired by the history of the Highlands and our sister property, the Fife Arms, The Scottish Room is the largest of the private rooms, seating up to 26 guests, located on the third floor.

The dramatic antler chandelier, hung on meat hooks over the dining table, was designed by Laplace and created by Gareth Guy of the McLean Horn Shop in Braemar. All the antlers were sustainably sourced. Weaver Araminta Campbell created an exclusive custom tartan in three colourways for The Scottish Room. Red features in all colourways to reflect the Jacobite clans favour for this colour as a show of wealth. Every tartan tells a story – and for The Scottish Room, select colours in the tartan were originally created with natural plant dyes, a highly valued ancient skill.

The bespoke, elegant 9-metre table, chairs and glass-fronted cabinet were hand carved by joinery artisan Kelvin Murray from Scottish oak.

The Scottish Room also features an intriguing collection of swords, taxidermy and other objects – all sourced from The Fife Arms' collection of legitimate Jacobean artefacts and antiques.



THE GAMES ROOM

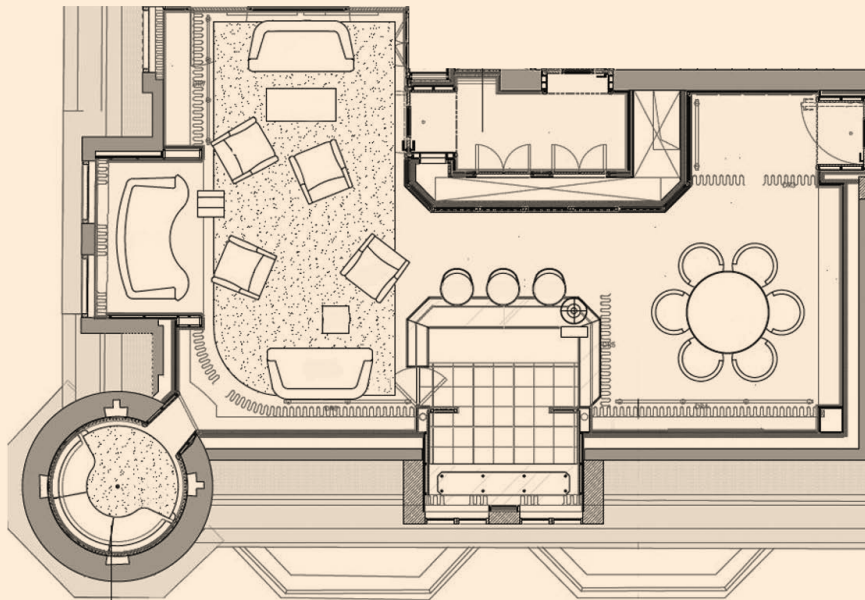
At the very top of The Audley, under the turret, is a clandestine enclave: The Games Room. An intimate and private space, with a comfortable lounge area, a card table and a private bar with bar seating. As befits a room designed to hang out in late into the night, the décor and atmosphere is dark and subdued, with deep red walls, dark lacquered joinery, dark glass tops, rich carpet and subdued golden lighting.

Laplace designed the rug in the main room as an homage to Louise Bourgeois (American, born in France, 1911–2010). He worked closely with Jerry Gorovoy, Bourgeois's long-time assistant, to remain faithful to her signature style.

The rug was then produced in Nepal.

A circular work reinterpreting tentacle erotica is painted directly onto the ceiling of the turret room, commissioned by Hauser & Wirth artist Anj Smith.

Located on the fourth floor, The Games Room can seat up to 6 guests at the card table, or 19 guests including the lounge area and bar seating.



CANAPE MENU

£4 a piece*

Cheddar Sable & Tomato Jam

Bubble & Squeak & Caviar

Mini Scotch Egg

Sausage Roll

Crab Roll

Blini with Smoked Salmon & Lemon Crème Fraîche

Cucumber & Trout Roe

Smoked Eel & Horseradish Tart

Langoustine Scampi & Tartare Sauce

Ham Hock & Piccalilli

Chicken Liver Parfait Tart

Pea Cracker & Seabass Tartare

Beetroot Cracker & Goat's Curd

Crab on Melba Toast

Stuffed Radish & Tomesco

Raw Mackerel & Caviar Taco

*We recommend serving five canapes per person during a pre-lunch or dinner reception**



MENU A

£80

CAVIAR

Oscietra Caviar

with Sour Cream & Onion Pringles

50g **£100** • 125g **£250** • 250g **£450**

OYSTERS

Killough Oysters

6 FOR **£24** • 12 FOR **£48**

Sourdough Bread

STARTER

London Butter Lettuce, Stilton, Pear & Walnuts (v)

MAIN

Cotswold Chicken, Turnips & Roast Chicken Sauce

Selection of Side Dishes for the Table

DESSERT

Seasonal Blancmange

Selection of British Cheeses & Durslade Farm Chutney (*supplement of £15.00 per guest*)

Tea, Coffee & Petit Fours

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. Prices include VAT at current rate.

A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.

v - vegetarian vg - vegan gf - gluten free



41-43 MOUNT ST.

MENU B

£85

CAVIAR

Oscietra Caviar

with Sour Cream & Onion Pringles

50g **£100** • 125g **£250** • 250g **£450**

OYSTERS

Killough Oysters

6 FOR **£24** • 12 FOR **£48**

Sourdough Bread

STARTER

Stepney Smoked Salmon

MAIN

Fillet of Cornish Cod, Cauliflowers, Capers & Raisin

Selection of Side Dishes for the Table

DESSERT

Lemon Tart & Yoghurt Ice Cream

Selection of British Cheeses & Durslade Farm Chutney (*supplement of £15.00 per guest*)

Tea, Coffee & Petit Fours

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. Prices include VAT at current rate.

A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.

v - vegetarian vg - vegan gf - gluten free



41-43 MOUNT ST.

MENU C

£90

CAVIAR

Oscietra Caviar

with Sour Cream & Onion Pringles

50g **£100** • 125g **£250** • 250g **£450**

OYSTERS

Killough Oysters

6 FOR **£24** • 12 FOR **£48**

Sourdough Bread

STARTER

Portland Crab, Brown Crab Mayonnaise

MAIN

Pigeons in Pimlico, Foie Gras, Bacon & Red Cabbage

Selection of Side Dishes for the Table

DESSERT

Lemon Tart & Yoghurt Ice Cream

Selection of British Cheeses & Durslade Farm Chutney (*supplement of £15.00 per guest*)

Tea, Coffee & Petit Fours

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. Prices include VAT at current rate.

A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.

v - vegetarian vg - vegan gf - gluten free



41-43 MOUNT ST.

MENU D

£95

CAVIAR

Oscietra Caviar

with Sour Cream & Onion Pringles

50g **£100** • 125g **£250** • 250g **£450**

OYSTERS

Killough Oysters

6 FOR **£24** • 12 FOR **£48**

Sourdough Bread

STARTER

Beef Tartare & Toast

MAIN

Sea Bass, Braised Shellfish, Saffron Sauce

Selection of Side Dishes for the Table

DESSERT

Lemon Tart & Yoghurt Ice Cream

Selection of British Cheeses & Durslade Farm Chutney (*supplement of £15.00 per guest*)

Tea, Coffee & Petit Fours

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. Prices include VAT at current rate.

A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.

v - vegetarian vg - vegan gf - gluten free



41-43 MOUNT ST.

MENU E

£145

CAVIAR

Oscietra Caviar

with Sour Cream & Onion Pringles

50g **£100** • 125g **£250** • 250g **£450**

OYSTERS

Killough Oysters

6 FOR **£24** • 12 FOR **£48**

Sourdough Bread

London Butter Lettuce, Stilton, Pear & Walnuts (v)

~

Sea Bass, Braised Shellfish, Saffron Sauce

~

Aged Beef Wellington & Celeriac Purée

~

Selection of British Cheeses & Durslade Farm Chutney

~

Dark Chocolate & Hazelnut Mousse

Tea, Coffee & Petit Fours

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. Prices include VAT at current rate.

A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.

v - vegetarian vg - vegan gf - gluten free



41-43 MOUNT ST.

VEGETARIAN MENU

£65

CAVIAR

Oscietra Caviar

with Sour Cream & Onion Pringles

50g **£100** • 125g **£250** • 250g **£450**

OYSTERS

Killough Oysters

6 FOR **£24** • 12 FOR **£48**

Sourdough Bread

STARTER

London Butter Lettuce, Stilton, Pear & Walnuts (v)

MAIN

Beetroot Tart, Goats Curd & Bitter Leaves (v)

Selection of Side Dishes for the Table

DESSERT

Dark Chocolate & Hazelnut Mousse

Selection of British Cheeses & Durslade Farm Chutney (*supplement of £15.00 per guest*)

Tea, Coffee & Petit Fours

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. Prices include VAT at current rate.

A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.

v - vegetarian vg - vegan gf - gluten free



41-43 MOUNT ST.

FACILITIES & FURTHER INFORMATION

Facilities

There is a lift and disabled access to all our floors

Menus can be printed and designed to your requirements

Complimentary place cards can also be provided

For floral arrangements, we can provide a list of preferred suppliers

No naked flame candles are permitted

Corkage is not permitted

Complimentary WI-FI is included

Audio Visual

An aux cable is available in all rooms

We do not have the facilities for DJ's or dancing

Further Information

A discretionary 15% service charge will be added to your bill.

All prices include VAT at the current rate

Menu

Please note that we ask that you select one menu for your party.

We offer guests a set menu of one starter,

one main course and one dessert

We will cater for dietary requirements separately to this

Our dishes are subject to seasonal changes



CAPACITY OVERVIEW

ROOM	CAPACITY
Italian Rooms	10 seated
Swiss Room	14 seated
Scottish Room	26 seated
Games Room	6 seated 10 lounge 3 bar

BOOKING

To enquire about our event spaces, please contact our events team

Email: events@mountstrestaurant.com or call 020 3840 9861

Mount St. Restaurant & Rooms

41-43 Mount Street

London

W1K 2RX



41-43 MOUNT ST.

