



MOUNT ST.

RESTAURANT

# 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.

Executive Head Chef Jamie Shears (previously of 45 Jermyn St. 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.



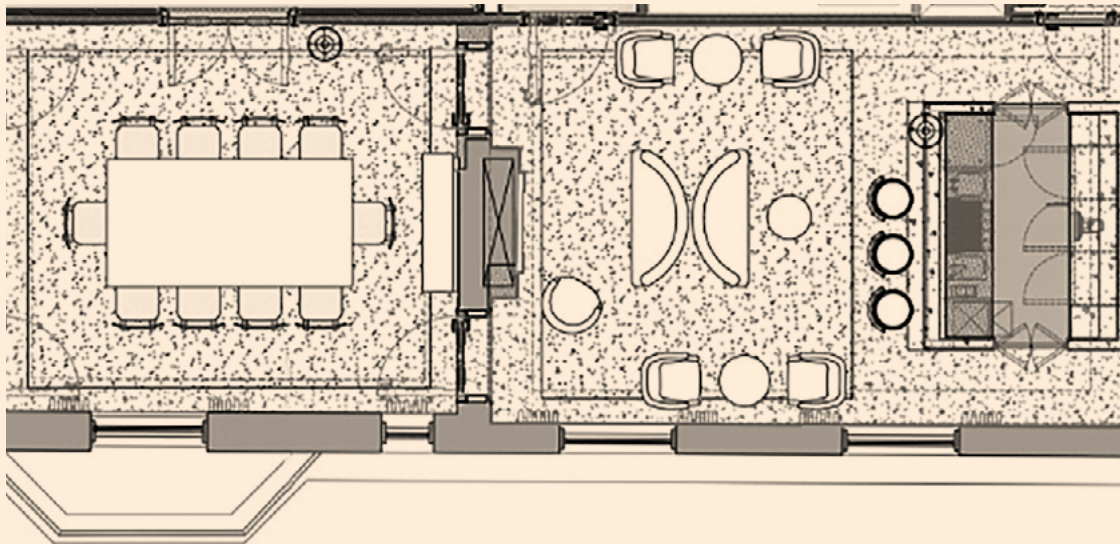


# THE ITALIAN ROOM & THE ITALIAN BAR

Resplendent in Venetian design, the Italian Rooms feature a private dining room for up to 12 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





41-43 MOUNT ST.



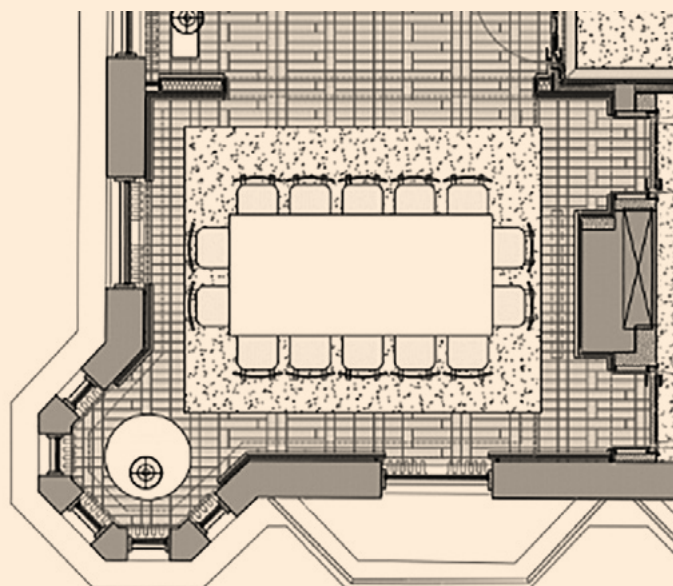
# THE SWISS ROOM

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 Room, located on the same floor, which includes a dining room seating 12 guests and a lounge area including a bar.





41-43 MOUNT ST.

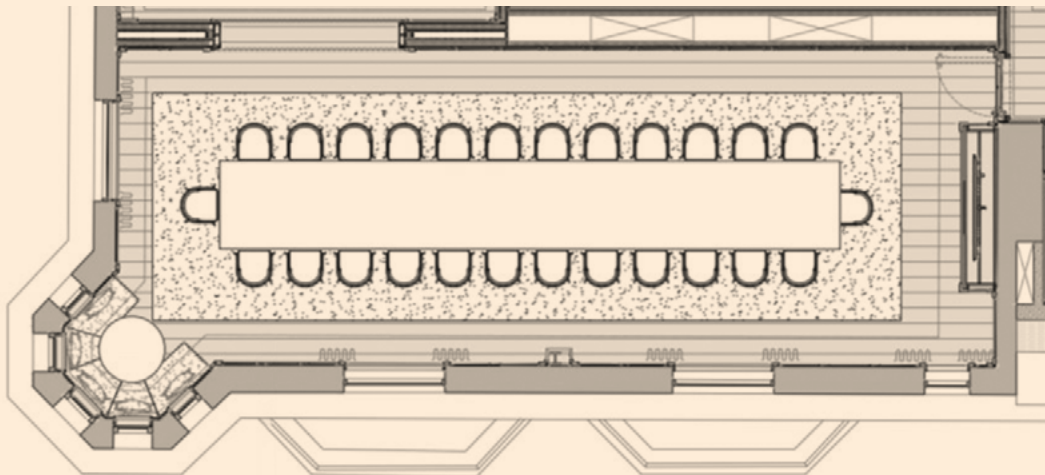
# THE SCOTTISH ROOM

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 28 guests, located on the third floor.

The dramatic antler chandelier, hung on meat hooks over the dining table, 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.







41-43 MOUNT ST.



# THE GAMES ROOM

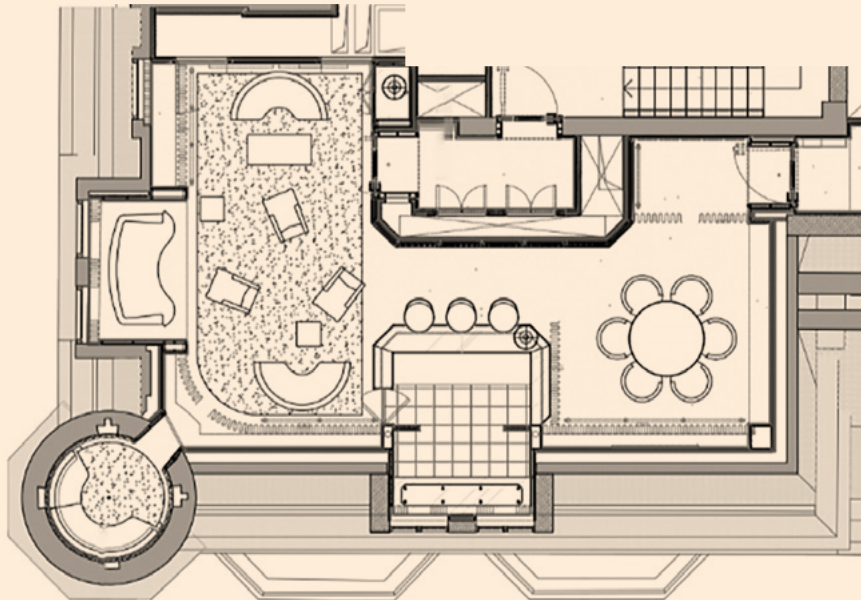
At the very top of The Audley, under the turret, is a clandestine enclave: The Games Room. An intimate and private space, with a comfortable lounge area, a card table and a private bar with bar seating. As befits a room designed to hang out in late into the night, the décor and atmosphere is dark and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

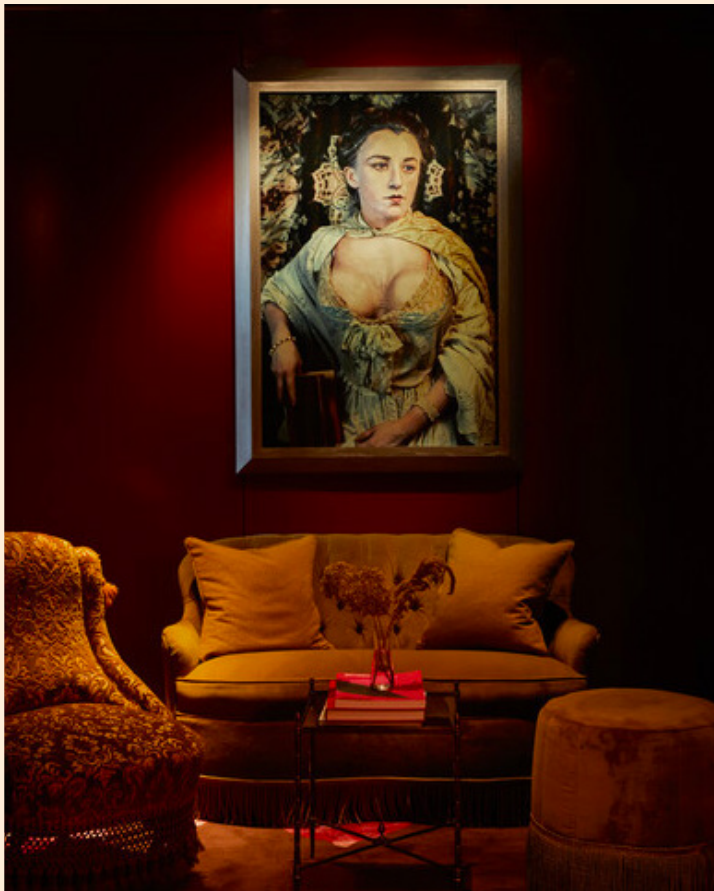
Laplace designed the rug in the main room as an homage to Louise Bourgeois (American, born in France, 1911–2010). He worked closely with Jerry Gorovoy, Bourgeois's long-time assistant, to remain faithful to her signature style.

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.





41-43 MOUNT ST.



# CANAPE MENU

\*£4.50 per piece

## SAVOURY

Chicken liver parfait choux bun  
Brioche crab roll  
Cheddar sable & tomato jam (v)  
Bubble & squeak, caviar  
Smoked trout blini, lemon crème fraiche  
Prawn scampi & tartare sauce  
Ham hock, piccalilli  
Beetroot cracker, goat's curd (v)  
Stuffed radish & tomesco (vg)  
Raw mackerel & caviar taco  
Roast pumpkin tarlet (vg)  
Duck leg croquette & orange jelly

## SWEET

Hazelnut macaroons  
Chocolate & honeycomb tart  
Blackberry shortbread & chantilly cream

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



# SMALL PLATES MENU

£8 per portion\*

## SAVOURY

Mini fish & chips

Scotch egg

Sausage roll

Market vegetable dip (vg)

Seasonal risotto (v)

Shepherd's pie

Durslade Farm beef & ale pie, mashed potato

Tomato, courgette & smoked almond salad (v)

Venison scrumpet & broccoli puree

## SWEET

Seasonal Eton mess

Lemon meringue tart

Chocolate mousse

Custard and raspberry tart

We recommend serving three small plates, alongside five canapes per person for a standing drinks reception\*



41-43 MOUNT ST.



# MENU A

£85

## OSCIETRA

Caviar

with blinis, potato crisps,  
sour cream & chives

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

## OYSTERS

Killough oysters

6 FOR **£27** • 12 FOR **£54**

## BELUGA

Caviar

with blinis, potato crisps,  
sour cream & chives

50g **£300** • 125g **£750** •  
250g **£1,500**

Sourdough bread, butter & chicken liver parfait

## STARTER

London butter lettuce, stilton, pear, walnuts (v)

## MAIN

Fillet of Cornish cod, cauliflower, caper, raisin

## DESSERT

Lemon tart with yoghurt ice cream

Selection of British cheeses, Durslade Farm chutney (supplement of **£15.00** per guest)

Tea, filter coffee, petit fours

## SIDE DISHES

**£8** per portion\*

To be ordered additionally

Duck fat roast potatoes

Mashed potato

London leaf salad, vinaigrette

Glazed carrots, thyme

Tenderstem broccoli

Triple cooked chips

Green beans & shallots

We recommend a maximum of three different side dishes for the table, allowing for one portion per person\*



41-43 MOUNT ST.

# MENU B

£90

## OSCIETRA

Caviar

with blinis, potato crisps,  
sour cream & chives

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

## OYSTERS

Killough oysters

6 FOR **£27** • 12 FOR **£54**

## BELUGA

Caviar

with blinis, potato crisps,  
sour cream & chives

50g **£300** • 125g **£750** •  
250g **£1,500**

Sourdough bread, butter & chicken liver parfait

## STARTER

Stepney smoked trout, celeriac & apple slaw

## MAIN

Durslide Farm lamb, Penny bun mushroom & braised turnip

## DESSERT

Egg custard tart, grapefruit sorbet

Selection of British cheeses, Durslide Farm chutney (supplement of **£15.00** per guest)

Tea, filter coffee, petit fours

## SIDE DISHES

**£8** per portion\*

To be ordered additionally

Duck fat roast potatoes

Mashed potato

London leaf salad, vinaigrette

Glazed carrots, thyme

Tenderstem broccoli

Triple cooked chips

Green beans & shallots

We recommend a maximum of three different side dishes for the table, allowing for one portion per person\*



41-43 MOUNT ST.



# MENU C

£95

## OSCIETRA

Caviar

with blinis, potato crisps,  
sour cream & chives

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

## OYSTERS

Killough oysters

6 FOR **£27** • 12 FOR **£54**

## BELUGA

Caviar

with blinis, potato crisps,  
sour cream & chives

50g **£300** • 125g **£750** •  
250g **£1,500**

Sourdough bread, butter & chicken liver parfait

## STARTER

Portland crab, brown crab mayonnaise

## MAIN

Fillet of Gigha halibut fisherman's pie

## DESSERT

Lemon tart, yoghurt ice cream

Selection of British cheeses, Durslade Farm chutney (supplement of **£15.00** per guest)

Tea, filter coffee, petit fours

## SIDE DISHES

**£8** per portion\*

To be ordered additionally

Duck fat roast potatoes

Mashed potato

London leaf salad, vinaigrette

Glazed carrots, thyme

Tenderstem broccoli

Triple cooked chips

Green beans & shallots

We recommend a maximum of three different side dishes for the table, allowing for one portion per person\*



41-43 MOUNT ST.

# MENU D

£110

## OSCIETRA

Caviar

with blinis, potato crisps,  
sour cream & chives

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

## OYSTERS

Killough oysters

6 FOR **£27** • 12 FOR **£54**

## BELUGA

Caviar

with blinis, potato crisps,  
sour cream & chives

50g **£300** • 125g **£750** •  
250g **£1,500**

Sourdough bread, butter & chicken liver parfait

## STARTER

Beef tartare, toast

## MAIN

Lobster pie & seasonal greens (serves 2)

## DESSERT

Salted caramel tart, banana ice cream

Selection of British cheeses, Durslade Farm chutney (supplement of **£15.00** per guest)

Tea, filter coffee, petit fours

## SIDE DISHES

**£8** per portion\*

To be ordered additionally

Duck fat roast potatoes

Mashed potato

London leaf salad, vinaigrette

Glazed carrots, thyme

Tenderstem broccoli

Triple cooked chips

Green beans & shallots

We recommend a maximum of three different side dishes for the table, allowing for one portion per person\*



41-43 MOUNT ST.

# MENU E

£145

## OSCIETRA

Caviar

with blinis, potato crisps,

sour cream & chives

50g **£100** • 125g **£250** •

250g **£450**

## OYSTERS

Killough oysters

6 FOR **£27** • 12 FOR **£54**

## BELUGA

Caviar

with blinis, potato crisps,

sour cream & chives

50g **£300** • 125g **£750** •

250g **£1,500**

Sourdough bread, butter & chicken liver parfait

## STARTER

London butter lettuce, stilton, pear, walnuts (v)

## FIRST COURSE

Fillet of Gigha halibut fisherman's pie

## SECOND COURSE

Beef Wellington, celeriac purée

## CHEESE

Selection of British cheeses, Durslade Farm chutney

## DESSERT

Dark chocolate mousse

Tea, filter coffee, petit fours

## SIDE DISHES

**£8** per portion\*

To be ordered additionally

Duck fat roast potatoes

Mashed potato

London leaf salad, vinaigrette

Glazed carrots, thyme

Tenderstem broccoli

Triple cooked chips

Green beans & shallots

We recommend a maximum of three different side dishes for the table, allowing for one portion per person\*



41-43 MOUNT ST.



# TRUFFLE MENU

£180

## OSCIETRA

Caviar

with blinis, potato crisps,

sour cream & chives

50g **£100** • 125g **£250** •

250g **£450**

## OYSTERS

Killough oysters

6 FOR **£27** • 12 FOR **£54**

## BELUGA

Caviar

with blinis, potato crisps,

sour cream & chives

50g **£300** • 125g **£750** •

250g **£1,500**

Sourdough bread, butter & chicken liver parfait

## STARTER

Burrata, black truffle honey & bitter leaves (v)

## MAIN

Champagne & white truffle risotto (v)

## CHEESE

Truffle brie & Somerset quince

## DESSERT

Lemon tart, yogurt ice cream

Tea, filter coffee, petit fours

## SIDE DISHES

**£8** per portion\*

To be ordered additionally

Duck fat roast potatoes

Mashed potato

London leaf salad, vinaigrette

Glazed carrots, thyme

Tenderstem broccoli

Triple cooked chips

Green beans & shallots

We recommend a maximum of three different side dishes for the table, allowing for one portion per person\*



41-43 MOUNT ST.

# CHOICE MENU

Available in the Italian & Swiss rooms

£120

## OSCIETRA

Caviar

with blinis, potato crisps,  
sour cream & chives

50g **£100** • 125g **£250** •

250g **£450**

## OYSTERS

Killough oysters

6 FOR **£27** • 12 FOR **£54**

## BELUGA

Caviar

with blinis, potato crisps,  
sour cream & chives

50g **£300** • 125g **£750** •

250g **£1,500**

Sourdough bread, butter & chicken liver parfait

## STARTER

Smoked trout, celeriac & apple slaw

Beef tartare, toast

Portland crab, brown crab mayonnaise

## MAIN

Beef Wellington, celeriac purée

Fillet of Gigha halibut fisherman's pie

Durslade Farm lamb, Penny bun mushroom & braised turnip

## DESSERT

Lemon tart, yoghurt ice cream

Dark chocolate mousse

Egg custard tart, grapefruit sorbet

Tea, filter coffee, petit fours

## SIDE DISHES

**£8** per portion\*

To be ordered additionally

Duck fat roast potatoes

Mashed potato

London leaf salad, vinaigrette

Glazed carrots, thyme

Tenderstem broccoli

Triple cooked chips

Green beans & shallots

We recommend a maximum of three different side dishes for the table, allowing for one portion per person\*



41-43 MOUNT ST.

# FESTIVE MENU

£120

## OSCIETRA

Caviar

with blinis, potato crisps,  
sour cream & chives

50g **£100** • 125g **£250** •

250g **£450**

## OYSTERS

Killough oysters

6 FOR **£27** • 12 FOR **£54**

## BELUGA

Caviar

with blinis, potato crisps,  
sour cream & chives

50g **£300** • 125g **£750** •

250g **£1,500**

Sourdough bread, butter & chicken liver parfait

## STARTER

Prawn cocktail

## MAIN

Norfolk bronze turkey, all the trimmings, served with cranberry sauce

## DESSERT

Salted caramel tart, vanilla ice cream

Selection of British cheeses, Durslade Farm chutney (supplement of **£15.00** per guest)

Tea, filter coffee, petit fours

## SIDE DISHES

(Included)

Duck fat roast potatoes

Braised red cabbage

Brussel sprouts & roasted chestnuts

Available from 27th November until 31st December

We recommend a maximum of three different side dishes for the table, allowing for one portion per person\*



41-43 MOUNT ST.



# VEGETARIAN MENU

£70

Sourdough bread, butter

## STARTER

Grilled leeks vinaigrette, smoked almonds (vg)

## MAIN

Globe artichoke, smoked almond & green beans (vg)

## DESSERT

Dark chocolate mousse

Selection of British cheeses, Durslade Farm chutney (supplement of £15.00 per guest)

Tea, filter coffee, petit fours

## SIDE DISHES

£8 per portion\*

To be ordered additionally

Duck fat roast potatoes

Mashed potato

London leaf salad, vinaigrette

Glazed carrots, thyme

Tenderstem broccoli

Triple cooked chips

Green beans & shallots

We recommend a maximum of three different side dishes for the table, allowing for one portion per person\*



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  
Seasonal floral arrangements and candles will be provided  
Corkage is not permitted

## Audio Visual

Each of our meeting spaces offer a large plasma-screen television,  
a voice-tracking camera and microphone for video-conferencing and complimentary Wi-Fi  
An aux cable is available in all rooms  
Our tables are equipped with HDMI connection to connect directly to the screens  
We have hidden speaker systems in all spaces which connect to the plasma-screen, and via XLR or  
Bluetooth adaptors for background music

## Further Information

A discretionary 15% service charge will be added to your bill  
All prices include VAT at the current rate

## Menu

Please 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  
In our Italian and Swiss Rooms, we offer a choice of three starters, three main courses and three  
desserts, provided all dietaries are catered for and a full pre-order is received in advance of the booking  
Our dishes are subject to seasonal changes  
Should you wish to provide your own cake, a fee of £5.00 per guest will be charged



# CAPACITY OVERVIEW

SPACE	CAPACITY
The Italian Bar	15 standing
The Italian Rooms	12 seated
The Italian Rooms & The Swiss Room	26 seated   50 standing
The Swiss Room	14 seated
The Scottish Room	28 seated
The Games Room	6 seated   20 standing

The Italian Rooms and The Swiss Room are separate spaces with adjoining doors,  
all located on the second floor.

# BOOKING

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

Email: [events@mountstrestaurant.com](mailto:events@mountstrestaurant.com) or call 020 3840 9861.

Mount St. Restaurant & Rooms

41-43 Mount Street

London

W1K 2RX



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