



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. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

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, Henri Matisse, Lucian Freud, Philip Guston, Peter Fischli and David Weiss.

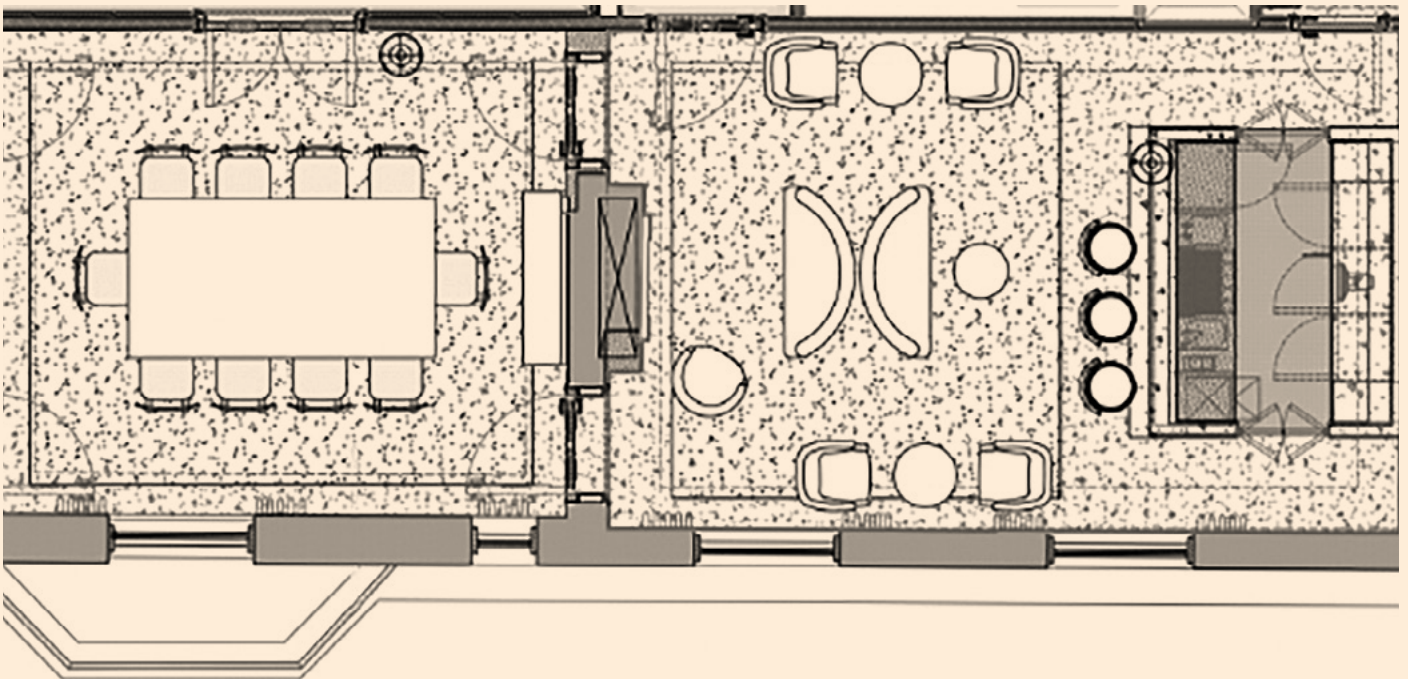


THE ITALIAN ROOM & THE ITALIAN BAR

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





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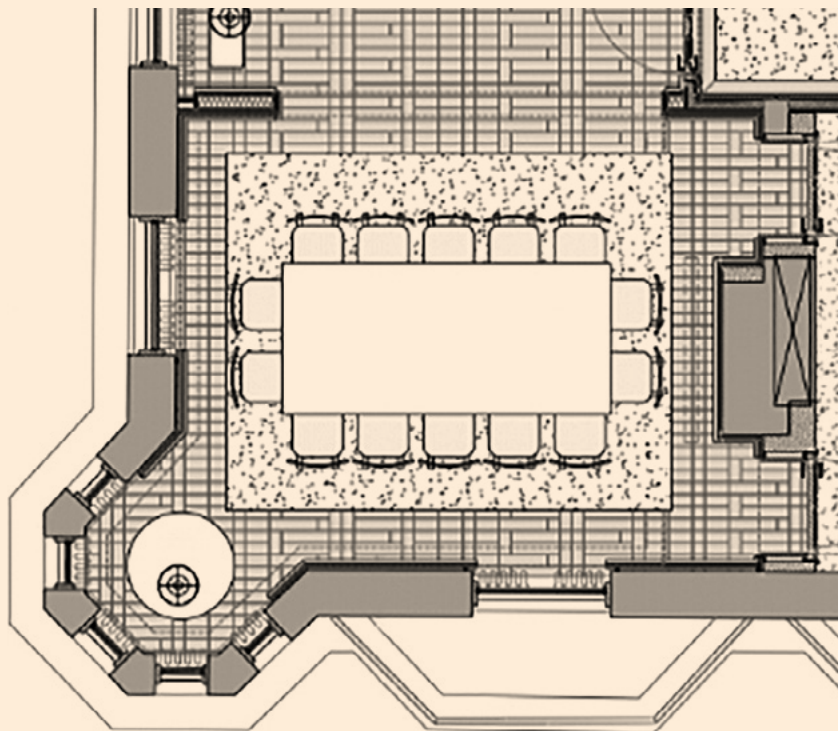
THE SWISS ROOM

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 artwork by Nicolas Party and Pipilotti Rist 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.





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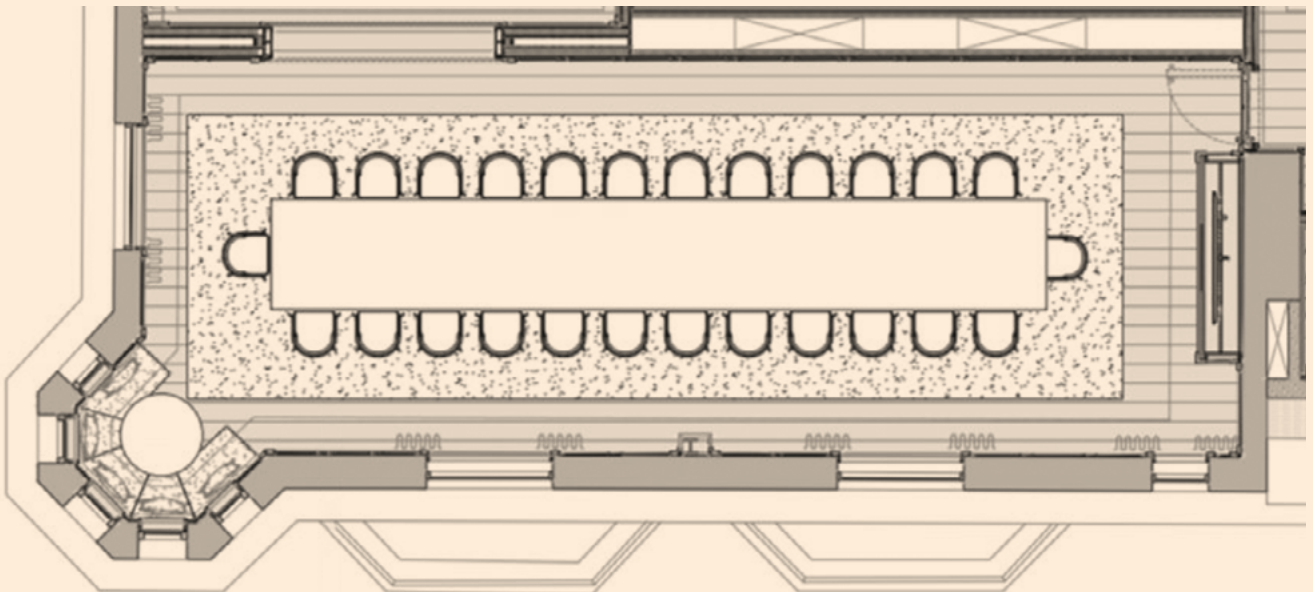
THE SCOTTISH ROOM

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.





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THE GAMES ROOM

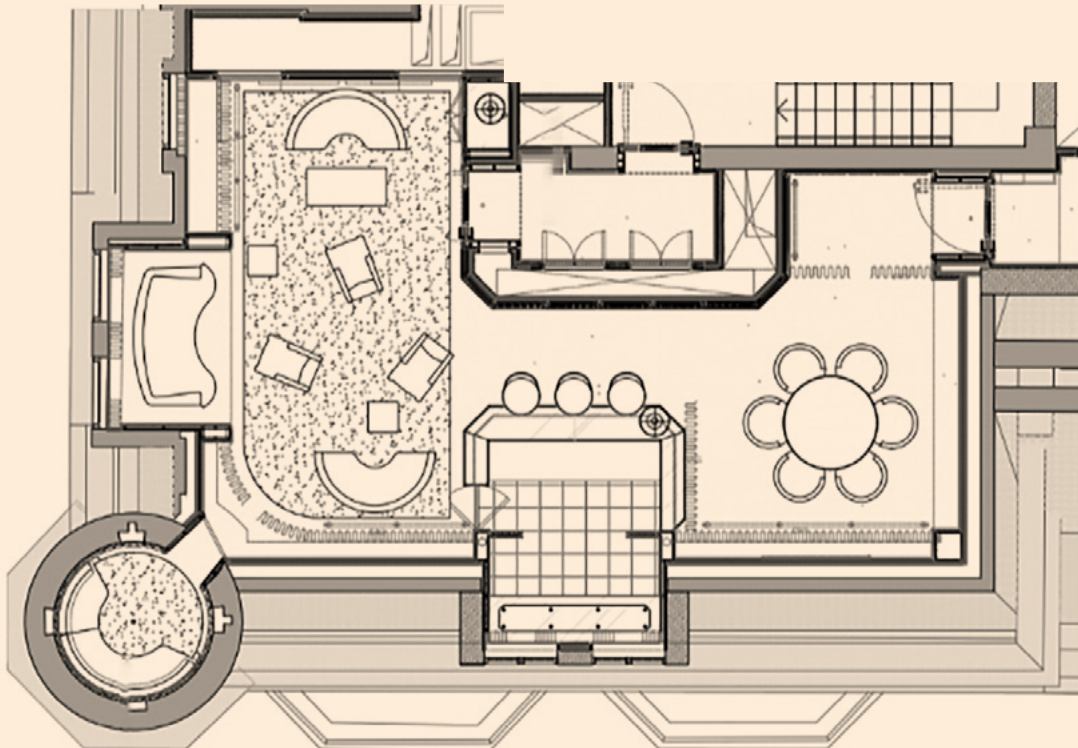
At the very top of The Audley, under the turret, is a clandestine enclave: The Games Room. An intimate and private space, with a comfortable lounge area, a card table and a private bar with bar seating. As befits a room designed to hang out in late into the night, the décor and atmosphere is dark and 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.





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BREAKFAST MENUS

We offer the three breakfast menus below. We ask that you select one menu for the whole party and we will cater for all dietary requirements separately. If selecting Menu B or Menu C we kindly require you to select one egg dish for your whole party.

MENU A

£35

Selection of fresh fruit juices (vg)
Yoghurt, granola & seasonal fruit compote (v, gf)
Fruit salad (vg)
Selection of pastries (v)
Filtered tea & coffee

MENU B

£50

Selection of fresh fruit juices (vg)
Yoghurt, granola & seasonal fruit compote (v, gf)
Fruit salad (vg)
Selection of pastries (v)
A choice of eggs (please select one choice for your party):
Eggs Benedict / eggs Florentine (v)
Filtered tea & coffee

MENU C

£55

Selection of fresh fruit juices (vg)
Yoghurt, granola & seasonal fruit compote (v, gf)
Fruit salad (vg)
Selection of pastries (v)
A choice of eggs (please select one choice for your party):
Smoked trout Benedict / smoked trout & scrambled egg
Filtered tea & coffee

SIDES

Please select a max of 3 for the table

Sausage / bacon **£7**

Tomatoes / mushroom / spinach (vg) **£7**

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



ALL DAY MEETING MENU

£100

For working events, Monday – Friday, we offer the below menu which will be served throughout the day at appropriate break points for you.

If choosing the below menu we kindly require a full pre-order and table plan two weeks prior to your event. Please note that a choice menu is only available in The Italian and Swiss Rooms, if dining in The Scottish Room we ask that you to select one main course for the whole party. We will cater for all dietary requirements separately.

ON ARRIVAL

Selection of fresh fruit juices
Yoghurt, granola & seasonal fruit compote (v, gf)
Selection of pastries (v)
Tea & filter coffee

MID-MORNING

Tea & filter coffee
Biscuits (v)

LUNCH

Sourdough bread, butter & chicken liver parfait

MAIN COURSE

Roast chicken salad, grilled broccoli, gentleman's relish mayonnaise (gf)
Or
Grilled leeks vinaigrette, artichoke & smoked almonds (v, vg, gf)

DESSERT

Egg custard tart, rhubarb sorbet

MID-AFTERNOON

Tea & filter coffee
Fresh fruit (vg, gf)

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EXPRESS LUNCH MENU

£60

We offer the below two course menu, available at lunch Monday – Friday. We ask that you select one main course and one dessert for the whole party or if you prefer to offer a choice to your guests we kindly require a pre-order two weeks prior to your event, please note that dietary requirements will be catered for separately.

TO START

Sourdough bread, butter & chicken liver parfait

MAIN

Grilled leeks vinaigrette, artichoke & smoked almonds (v) (vg)

OR

Roast chicken salad, grilled broccoli, gentleman's relish mayonnaise (gf)

DESSERT

Selection of British cheeses & Durslade Farm chutney (v)

OR

Egg custard tart, rhubarb sorbet

Tea, filter coffee, petit fours

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DRINKS RECEPTIONS

We recommend serving four canapes per person during a pre-lunch or dinner reception, or serving a combination of five canapes and three small plates for Drinks Receptions

CLASSIC COCKTAILS

£17

Manhattan

Bulleit Rye, Antica Formula, Maraschino cherry,
Angostura bitters

Classic Gin or Vodka Martini

Tanqueray Dry, Noilly Prat
OR

Ketel One, Noilly Prat

Whiskey Sour

Bulleit Bourbon, Lemon,
Angostura Bitters, Egg White

Espresso Martini

Ketel One, Kahlúa, Coffee by Mozzo

French 75

Tanqueray Dry, Lemon, Emile Leclère Champagne

Daiquiri

Havana 3YO, Lime, Sugar

Kir Royal

Briottet Crème de Cassis, Emile Leclère Champagne

Margarita

Olmeqa Altos Plata, Cointreau, Lime

Negroni

Tanqueray Dry, Campari, Antica Formula

Old Fashioned

Bulleit Bourbon, Brown Sugar, Angostura Bitters

Tom Collins

Tanqueray Dry, Lemon, Double Dutch Soda Water

Dark & Stormy

Goslings Black Seal, Lime, Double Dutch Ginger Beer,
Angostura Bitters

ENGLISH SPARKLING AND CHAMPAGNES

Subject to seasonal price and vintage change.

Gusbourne Blanc De Blancs Brut, Kent 2019 **£115**

Louis Roederer "Collection 245" Brut, Reims Nv **£125**

Hundred Hills Blanc De Noirs Brut, Oxford 2019 **£150**

Ruinart Brut, Reims Nv **£165**

Dom Pérignon Brut, Épernay 2013 **£450**

Krug Grande Cuvée Brut, Reims Nv **£485**

Louis Roederer "Cristal" Brut, Reims 2015 **£650**

SPARKLING ROSÉ

Arlenoble Rosé "Terroir Schouilly - Bisseuil" Extra Brut, Mareuil-Sur-Aÿ Nv **£135**

Louis Roederer Rosé Brut, Reims 2017 **£156**

Ruinart Rosé Brut, Reims Nv **£250**

ROSÉ

Rosa dei Frati, Cà dei Frati, Lombardy, Italy 2021 **£66**

Bandol Rosé, Château Romassan, Domaine Ott, Provence, France 2022 **£115**

MAGNUMS

Louis Roederer "Collection 243" Brut, Reims NV **£255**

Louis Roederer Rosé Brut, Reims 2013 **£350**



CANAPE MENU

£5

SAVOURY

Steak tartare on toast
Confit potato & crab mayonnaise
Durslade Farm lamb scrumpet, mint jelly
Cheddar sable & tomato jam (v)
Mackerel tartare, waffle cone
Smoked trout blini, lemon crème fraiche
Prawn scampi & tartare sauce
Beetroot cracker, goat's curd (v, gf)
Radish & tomesco (vg, gf)
Cheddar & truffle tartlet (v)
Chicken bonbon, truffle mayonnaise
Mini sausage rolls with piccalilli

SWEET

£5

Passionfruit & white chocolate macaroon (v)
Chocolate & honeycomb tart (v)
Hazelnut choux (v)

SMALL PLATES MENU

£9.50

SAVOURY

Heritage of beetroot, goat's curd & walnut salad
Beef sliders with cheese
Mushroom & beetroot sliders (v)
Mini fish & chips
Scotch egg
Sausage roll
Seasonal risotto (v, gf)
Shepherd's pie
Chicken, ham hock & leek pie, mashed potato
Salad of baby artichoke, smoked almonds
& bitter leaves (vg, gf)

PREMIUM SMALL PLATES MENU

£14

Sirloin steak, chips & béarnaise sauce
Raw tuna taco, soy vinaigrette

SWEET

£9

Chocolate & honeycomb tart (v)
Lemon meringue tart (v)
Chocolate & praline choux (v)

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MENU ENHANCEMENTS

TO START

CAVIAR

We recommend 20g per person
Served with blinis, potato crisps, sour
cream & chives

Oscietra
50g **£150**
125g **£375**
250g **£675**

OYSTERS

Louet-Feisser oysters

6 FOR **£30**
12 FOR **£60**

NIBBLES

Served in sharing bowls

Smoked almonds **£6**
Olives **£6**

TO ACCOMPANY

SIDE DISHES

£8.50

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

Duck fat roast potatoes
Mashed potato
London leaf salad, vinaigrette
Glazed carrots, thyme
Tenderstem broccoli
Triple cooked chips
Green beans & shallots

TO FINISH

CHEESE

£18

Selection of British cheeses, Durslade Farm chutney

PORT & MADEIRA

10y.o. Tawny "Quinta De
Ervamoira " Ramos Pinto
£95 75cl

Vintage Port Ramos
Pinto, 1997
£250 75cl

Vintage Port Ramos
Pinto, 2011
£305 75cl

SHERRY

Fino Bodegas Maestro Sierra,
DO Jerez-Xerés-Sherry, NV,
£65 75cl

Pedro Ximénez Bodegas Maestro Sierra,
DO Jerez-Xerés-Sherry, NV
£78 75cl

DESSERT WINE

Barsac Château Coutet Barsac,
France 2017 **£80** 37.5cl

Tokaji Aszú 5 Puttonyos Oremus, Tokaj,
Hungary 2016 **£190** 50cl

Passito di Pantelleria DOC "Ben Ryé"
Donnafugata, Italy 2022 **£205** 75cl

Château d'Yquem Sauternes,
France, 1996 **£475** 37.5cl

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WINTER MENUS

We ask you to select one menu for the whole party. Dietaries catered for separately.

We also offer one tasting menu and choice menu on the following page.

MENU A

£90

Sourdough bread, butter & chicken liver parfait

STARTER

Jerusalem artichoke soup, cheese & truffle toastie

MAIN

Fillet of Cornish cod, roast cauliflower & brown shrimp butter (gf)

DESSERT

Egg custard tart, rhubarb sorbet

Tea, filter coffee, petit fours

MENU B

£95

Sourdough bread, butter & chicken liver parfait

STARTER

Stepney smoked trout, crab mayonnaise, horseradish crème fraîche (gf)

MAIN

Devon white chicken, confit potatoes, Jerusalem artichoke & truffle sauce (gf)

DESSERT

Brown sugar tart, coffee ice cream

Tea, filter coffee, petit fours

MENU C

£105

Sourdough bread, butter & chicken liver parfait

STARTER

Mock turtle croquette, oyster mayonnaise, herb salad

MAIN

Fillet of Gigha halibut, mashed potato, lobster peppercorn sauce (gf)

DESSERT

Passionfruit posset, mango sorbet & salsa

Tea, filter coffee, petit fours

MENU D

£120

Sourdough bread, butter & chicken liver parfait

STARTER

Bruton beef tartare, toast

MAIN

Lobster pie (serves two)

DESSERT

Dark chocolate mousse, vanilla ice cream (gf, v)

Tea, filter coffee, petit fours

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CHOICE MENU

£125

If choosing the below choice menu we do kindly require a full pre-order and table plan two weeks prior to your event.
We will cater for all dietary requirements separately. Available in Italian and Swiss room only.

Sourdough bread, butter & chicken liver parfait

STARTER

Stepney smoked trout, crab mayonnaise, horseradish crème fraîche (gf)

Mock turtle croquette, oyster mayonnaise, herb salad

Salad of Heritage beetroot, goat's curd & candied walnuts (v, gf)

MAIN

Filet of Gigha halibut, mashed potato, lobster peppercorn sauce (gf)

Beef Wellington, black truffle jus (serves two)

Champagne & black truffle risotto, London burrata & truffle honey (gf)

DESSERT

Passionfruit posset, mango sorbet & salsa

Egg custard tart, rhubarb sorbet (v)

Dark chocolate mousse, vanilla ice cream (gf, v)

Tea, filter coffee, petit fours

TASTING MENU

£145

Sourdough bread, butter & chicken liver parfait

STARTER

Salad of Heritage beetroot, goat's curd & candied walnuts (v, gf)

FISH COURSE

Filet of Gigha halibut, mashed potato, lobster peppercorn sauce (gf)

MAIN COURSE

Beef Wellington, black truffle jus

CHEESE

Caramelised apple tart, stilton

DESSERT

Dark chocolate mousse, vanilla ice cream (gf, v)

Tea, filter coffee, petit fours

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SUNDAY LUNCH MENU

£70

We offer the below two course menu, available at lunch on Sundays. If dining in The Italian or Swiss Rooms we offer a choice of main course to your guests and we kindly require a pre-order two weeks prior to your event. If dining in The Scottish Room we ask that you select one main course for the whole party. Please note that dietary requirements will be catered for separately.

TO START

Sourdough bread, butter & chicken liver parfait

MAIN

Roast Devon chicken, sage & onion stuffing, gravy

OR

Roast beef, Yorkshire pudding, gravy

Served with sharing side dishes of:

Buttered greens (v, gf)

Duck fat roast potatoes

Crushed carrot & swede (v, gf)

Leek & cauliflower gratin (v)

DESSERT

Egg custard tart, rhubarb sorbet (v)

DRINKS

Audley Bloody Mary £18

Ketel One Vodka, Barley Miso, Beetroot Brine, Worcestershire Sauce, Tabasco, Tomato Juice

Breakfast Martini £15

Tanqueray London Dry, Cointreau, Farm Shop Clementine and Gin Marmalade, Lemon

Bucks Fizz £15

Fresh Orange, Emile Leclère Champagne

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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 or call 020 3840 9861.

Mount St. Restaurant & Rooms

41-43 Mount Street

London

W1K 2RX



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