



MOUNT ST.

R E S T A U R A N T

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; and 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, behind many Hauser & Wirth spaces, was the lead architect on the restoration project.

Executive Head Chef Jamie Shears – previously of 45 Jermyn St. and Wolfgang Puck's CUT at 45 Park Lane – has created a distinct menu, inspired by the culinary history of London, with a contemporary twist. Working closely with farmers, growers and makers to secure the freshest seasonal produce from around the UK with an emphasis on sustainability. This includes our farm in Somerset where we source our beef and lamb, alongside home-grown foraged produce.

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 the late 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.

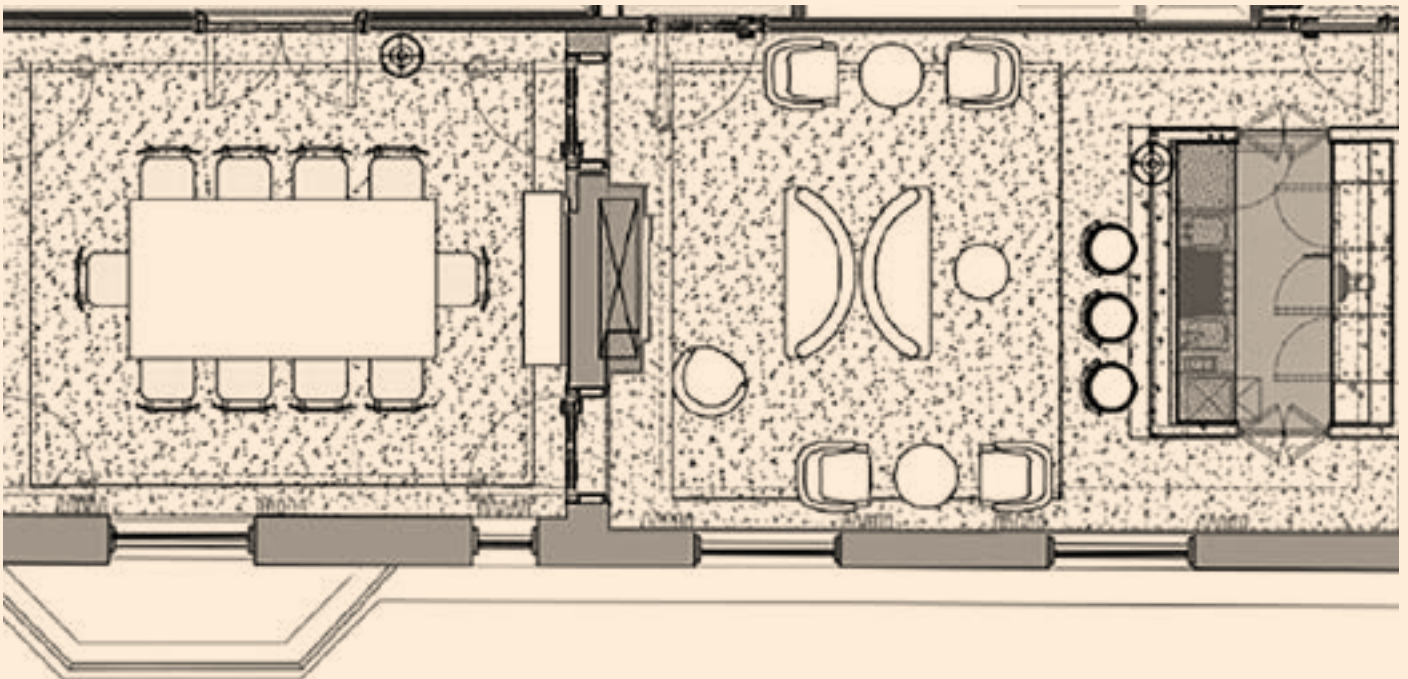


THE ITALIAN ROOM & THE ITALIAN BAR

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 Giorgio de Chirico's "La Muse" (1974).

Located on the second floor, the Italian rooms can be used together with the Swiss Room, which includes a dining table seating 14 guests.



Italian Room

Italian Bar





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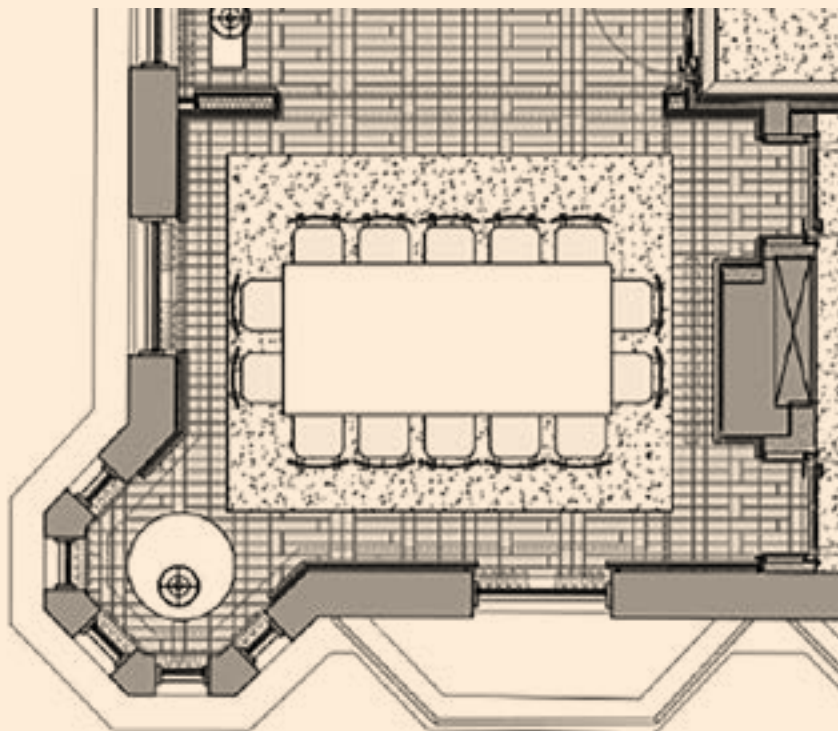
THE SWISS ROOM

A celebration of Switzerland's rich history of art and design, the Swiss Room is located on the second floor, with a spacious dining room that seats 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 individually stained by artisan Ian Harper, to resemble a watercolour painting.

This elegant room has lacquer panelling, dark oak wood doors and walls lined in linen. 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 rooms, located on the same floor, which includes a dining room seating 12 guests and a lounge area and bar.



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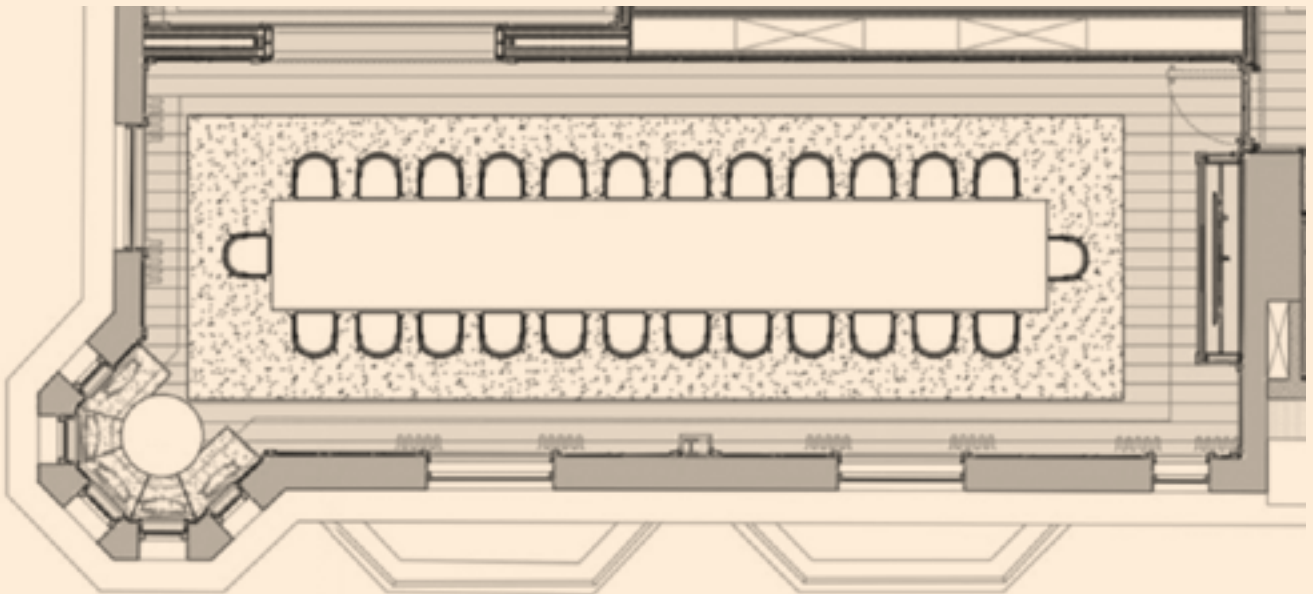
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THE SCOTTISH ROOM

Inspired by the history of the Highlands and our sister property, the Fife Arms, the Scottish Room, located on the third floor, is the largest of the private rooms, seating up to 28 guests.

Bringing Scotland to the heart of Mayfair, the Scottish Room showcases Jacobite history, as well as traditional Scottish crafts including a dramatic antler chandelier, designed by Laplace and created by Gareth Guy of the McLean Horn Shop in Braemar, which sits above a hand-carved 9-metre Scottish oak table featuring 38 unique Jacobite cockades in memory of the Glen Coe Massacre of 1692. This bespoke table, hand-carved chairs and glassfronted cabinet were all crafted by joinery artisan Kelvin Murray at Character Joinery. Weaver and designer Araminta Campbell has created an exclusive custom tartan in three colourways using pigments from natural plant dyes, a highly valued ancient skill.

A major highlight of the room is an important portrait of 'Prince Charles Edward Stuart ("The Young Pretender")' (1740), popularly known as 'Bonnie Prince Charlie', by celebrated Italian court painter Domenico Dupra.





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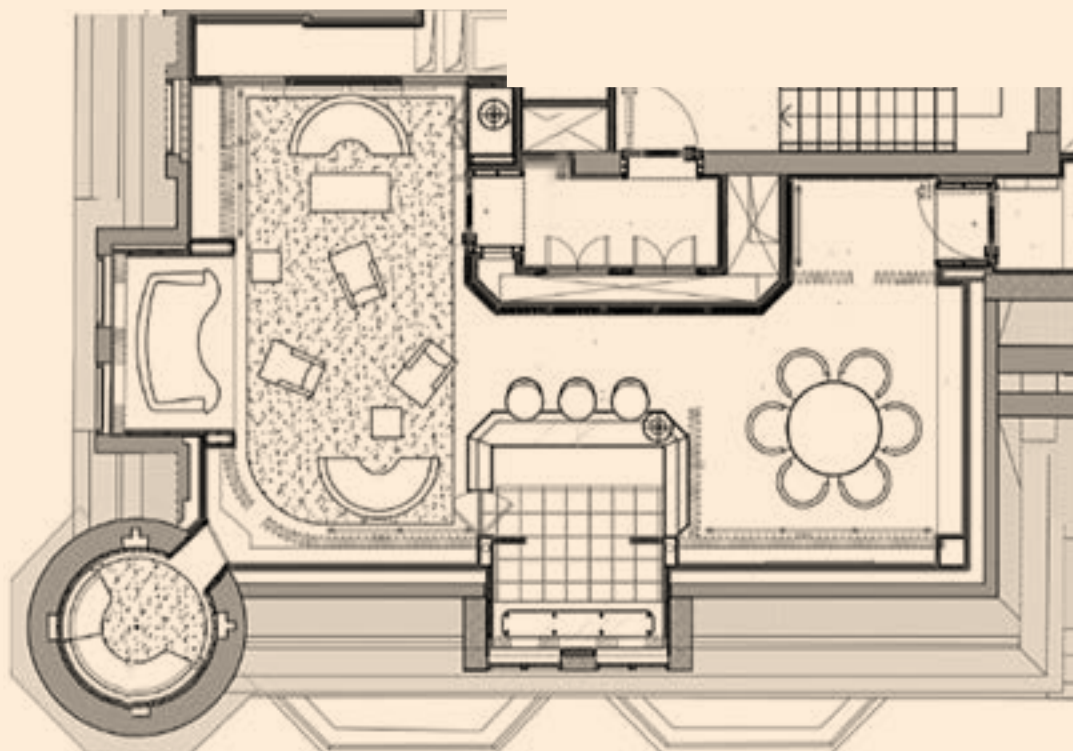
THE GAMES ROOM

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 for latenight soirées, the décor and atmosphere is dark and subdued, with deep red walls, dark lacquered joinery, dark glass tops, sumptuous materials and subdued golden lighting.

Laplace designed the rug in the main room as an homage to Louise Bourgeois (1911–2010). He worked closely with Jerry Gorovoy, Bourgeois's long-time assistant, to remain faithful to her signature style, and Laplace's design was bought to life by artisans in Nepal.

In the turret is 'Octopia', by British artist Anj Smith (b. 1978), as commissioned by Hauser & Wirth. Smith's artwork responds intuitively to accommodate the architectural character of the space. Exploring subjectivity and subversion, the floating organic forms evoke the inhabitation of a female body.

Located on the fourth floor, the Games Room can seat up to six 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**
Smoked trout **£12**

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.
v - vegetarian vg - vegan gf - gluten free



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ALL DAY MEETING MENU

£100

For working events, Monday – Friday, we offer the below menu, 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

Coronation chicken salad, soft boiled egg (df, gf)
Or
Grilled leeks vinaigrette, artichoke & smoked almonds (v, vg, gf)

DESSERT

Egg custard tart, blackberry sorbet (v)

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; 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, gf)

OR

Coronation chicken salad, soft boiled egg (df, gf)

DESSERT

Selection of British cheeses & Durslade Farm chutney (v)

OR

Egg custard tart, blackberry sorbet

Tea, filter coffee, petit fours

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DRINKS RECEPTIONS

We recommend serving four canapés per person during a pre-lunch or dinner reception, or serving a combination of five canapés and three small plates for drinks receptions.

CLASSIC COCKTAILS

£18

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

Olmea 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 246" Brut, Reims Nv **£125**

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

Ruinart Brut, Reims Nv **£165**

Dom Pérignon Brut, Épernay 2015 **£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 2023 **£68**

Clos Mireille Rosé, Domaine Ott, Côtes de Provence AOP, Provence, France 2024 **£115**

MAGNUMS

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

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



CANAPÉ MENU

£5

SAVOURY

Steak tartare on toast
Dorset crab rosti
Durslade Farm lamb scrumpet, mint jelly
Heritage of beetroot skewer (vg)
Tuna tartare, waffle cone
Smoked trout blini, lemon crème fraîche
Prawn scampi & tartare sauce
Beetroot cracker, goat's curd (v, gf)
Red & yellow endive, tomesco (vg, gf)
Broccoli & Stilton tartlet (v)
Chicken bonbon, truffle mayonnaise
Mini sausage rolls with piccalilli
Spiced aubergine samosa, coriander mayonnaise (v)

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 bubble & squeak

Oscietra

50g **£150**

125g **£375**

250g **£675**

OYSTERS

Louët-Feisser oysters

6 FOR **£30**

12 FOR **£60**

NIBBLES

Served in sharing bowls

Smoked almonds **£6**

Olives **£6**

TO ACCOMPANY

SIDE DISHES

£9

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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AUTUMN / WINTER MENUS

We ask you to select one menu for the whole party. Dietary requirements will be 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

Roast pumpkin soup, Cheddar & truffle rarebit,
pickled walnut (v)

MAIN

Fillet of Cornish cod, English chorizo,
mussels & celeriac (gf)

DESSERT

Egg custard tart, blackberry sorbet (v)

Tea, filter coffee, petit fours

MENU B

£100

Sourdough bread, butter & chicken liver parfait

STARTER

Stepney smoked trout, celeriac remoulade
& Dorset crab (df, gf)

MAIN

Cornfed chicken, confit potato, sweetcorn
& maitake mushroom (gf)

DESSERT

Brown sugar tart, coffee ice cream (v)

Tea, filter coffee, petit fours

MENU C

£110

Sourdough bread, butter & chicken liver parfait

STARTER

Heritage beetroot salad, Dorstone goat's cheese
& candied walnuts (v, gf)

MAIN

Fillet of halibut Fisherman's pie

DESSERT

Lemon posset, raspberry sorbet

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
& honeycomb (v, gf)

Tea, filter coffee, petit fours

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CHOICE MENU

£130

If choosing the below choice menu we 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 the Italian and Swiss rooms only.

Sourdough bread, butter & chicken liver parfait

STARTER

Stepney smoked trout, celeriac remoulade & Dorset crab (df, gf)

Bruton beef tartare, toast

Heritage beetroot salad, Dorstone goat's cheese & candied walnuts (v, gf)

MAIN

Fillet of halibut Fisherman's pie

Beef Wellington, green peppercorn sauce (minimum order of 2 required)

Wild mushroom tart, caramelised onion & Cheddar cream (v)

DESSERT

Lemon posset, raspberry sorbet

Egg custard tart, blackberry sorbet (v)

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

Tea, filter coffee, petit fours

TASTING MENU

£150

Sourdough bread, butter & chicken liver parfait

STARTER

Heritage beetroot salad, Dorstone goat's cheese & candied walnuts (v, gf)

FISH COURSE

Fillet of halibut Fisherman's pie

MAIN COURSE

Highland venison, parsnip purée, beetroot & bone marrow sauce (gf)

CHEESE

Sticky toffee pudding, Waterloo cheese & quince (v)

DESSERT

Lemon posset, raspberry sorbet

Tea, filter coffee, petit fours

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TASTING MENU

£150

Sourdough bread, butter & chicken liver parfait

STARTER

Heritage beetroot salad, Dorstone goat's cheese & candied walnuts (v, gf)

FISH COURSE

Fillet of halibut Fisherman's pie

MAIN COURSE

Highland venison, parsnip purée, beetroot & bone marrow sauce (gf)

CHEESE

Sticky toffee pudding, Waterloo cheese & quince (v)

DESSERT

Lemon posset, raspberry sorbet

Tea, filter coffee, petit fours

VEGETARIAN MENU

£80

TO START

Sourdough bread, butter & tomesco

STARTER

Heritage beetroot salad, Dorstone goat's cheese & candied walnuts (v, gf)

MAIN

Wild mushroom tart, caramelised onion & Cheddar cream (v)

DESSERT

Brown sugar tart, coffee ice cream (v)

Tea, filter coffee, petit fours

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TRUFFLE MENU

£165

Available from Monday 13 October – Wednesday 31 December

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 (v)

DESSERT

Warm chocolate mousse, cocoa nibs & black truffle ice cream (gf)

Tea, filter coffee, petit fours

FESTIVE MENU

£145

Available from Monday 24 November – Wednesday 31 December

The below choice menu requires a pre-order and table plan two weeks prior to your event.

Sourdough bread, butter & chicken liver parfait

STARTER

Prawn cocktail with Imperial caviar

Heritage beetroot salad, Dorstone goat's cheese & candied walnuts (v, gf)

MAIN

Norfolk Bronze turkey, served with all the trimmings & cranberry sauce

Beef Wellington, green peppercorn sauce (minimum order of 2 required)

Served with

Duck fast roast potatoes, braised red cabbage, brussel sprouts & roasted chestnuts, roast carrots & parsnips

DESSERT

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

Tea, filter coffee, mince pies

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SUNDAY LUNCH MENU

£75

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, 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 corn-fed 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, blackberry sorbet (v)

DRINKS

Audley Bloody Mary £18

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

Breakfast Martini £17

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

Bucks Fizz £17

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 have 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, that 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

Menu pre-order may be required for your event.

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 Room	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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VEGETARIAN SUNDAY LUNCH MENU

£60

We offer the below two course menu, available at lunch on Sundays.

TO START

Sourdough bread, butter & tomesco

MAIN

Mushroom & beetroot Wellington, seasonal vegetables, gravy (v)

Served with sharing side dishes of:

Buttered greens (v, gf)

Roast potatoes

Garden peas (v, gf)

Leek & cauliflower gratin (v)

DESSERT

Egg custard tart, blackberry 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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41-43 MOUNT ST.

VEGETARIAN MENU

£80

TO START

Sourdough bread, butter & tomesco

STARTER

Heritage beetroot salad, Dorstone goat's cheese & candied walnuts (v, gf)

MAIN

Wild mushroom tart, caramelised onion & cheddar cream (v)

DESSERT

Brown sugar tart, coffee ice cream (v)

Tea, filter coffee, petit fours

SIDE DISHES

£9 per portion. To be ordered additionally

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

Mashed potato

London leaf salad, vinaigrette

Glazed carrots, thyme

Tenderstem broccoli

Triple cooked chips

Green beans & shallots

CHEESE

An additional cheese course can be added at a supplement of £18 per guest

Selection of British cheeses, Durslade Farm chutney

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Please refrain from intrusive or flash photography.

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