



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; 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.

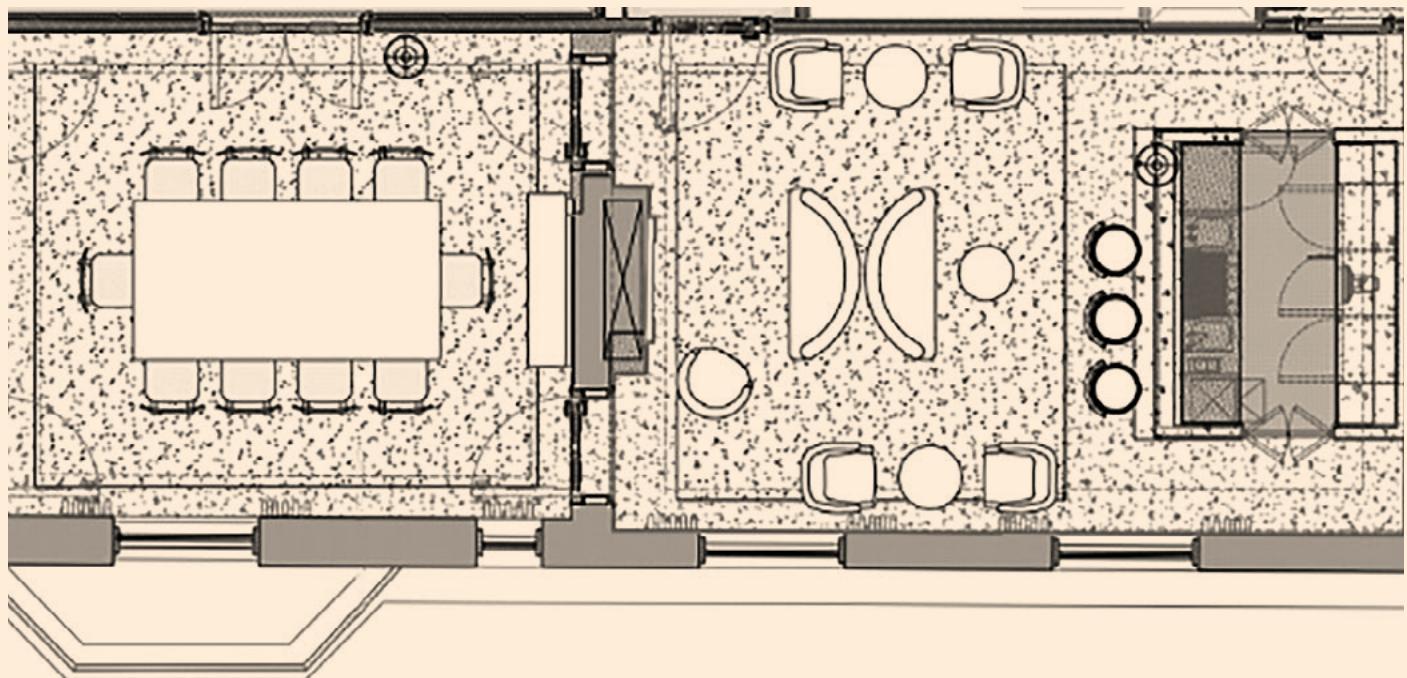


THE ITALIAN ROOM & THE ITALIAN BAR

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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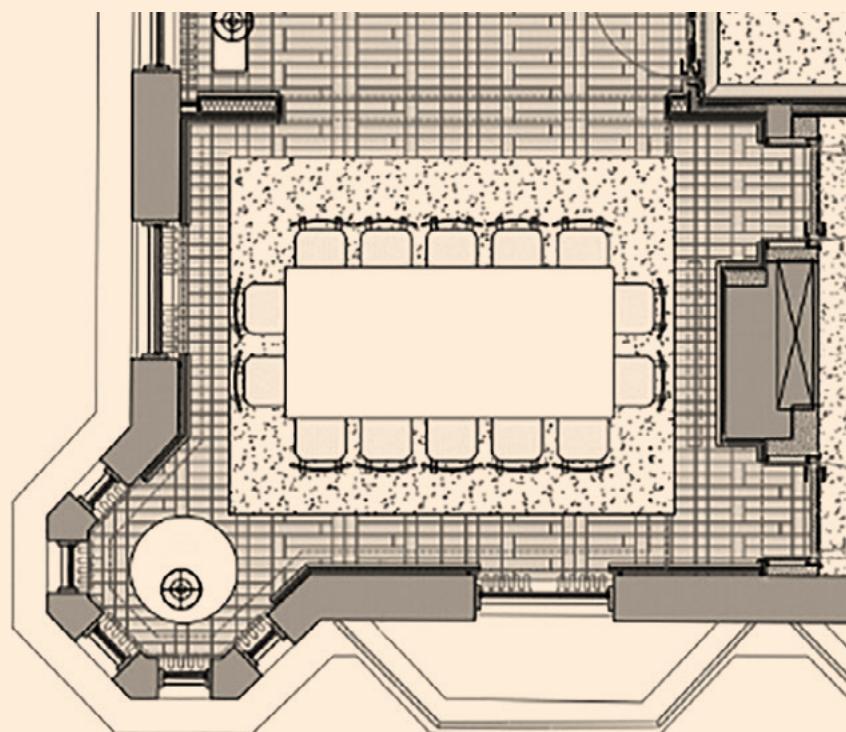
THE SWISS ROOM

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.





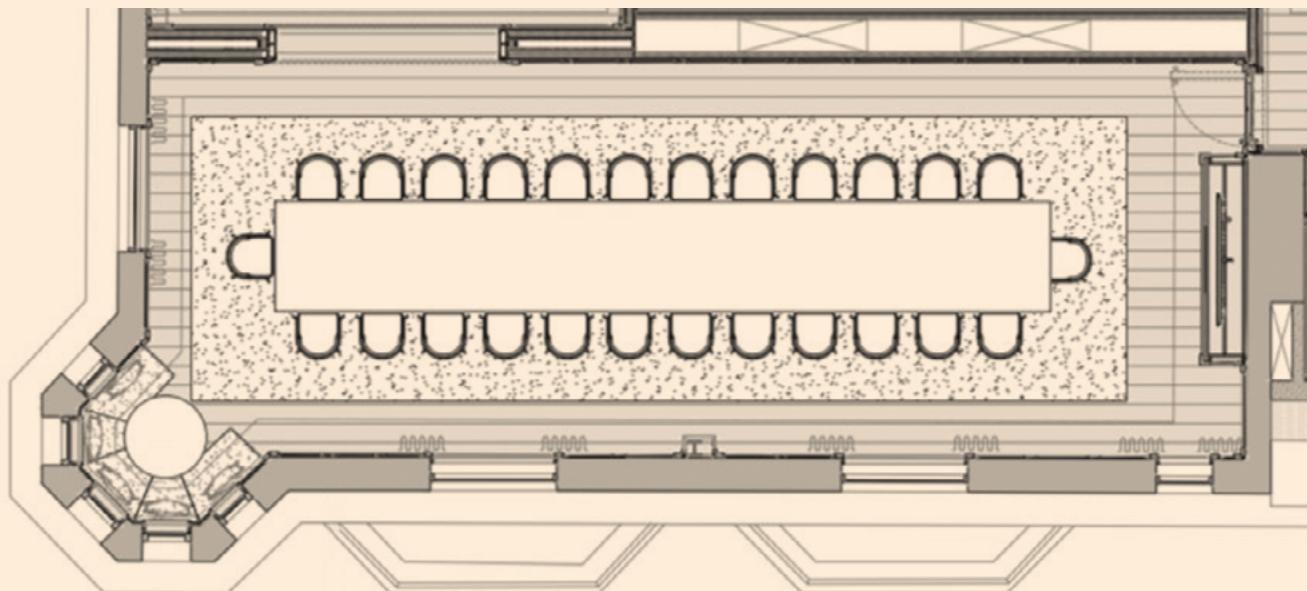
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THE SCOTTISH ROOM

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 Duprà.





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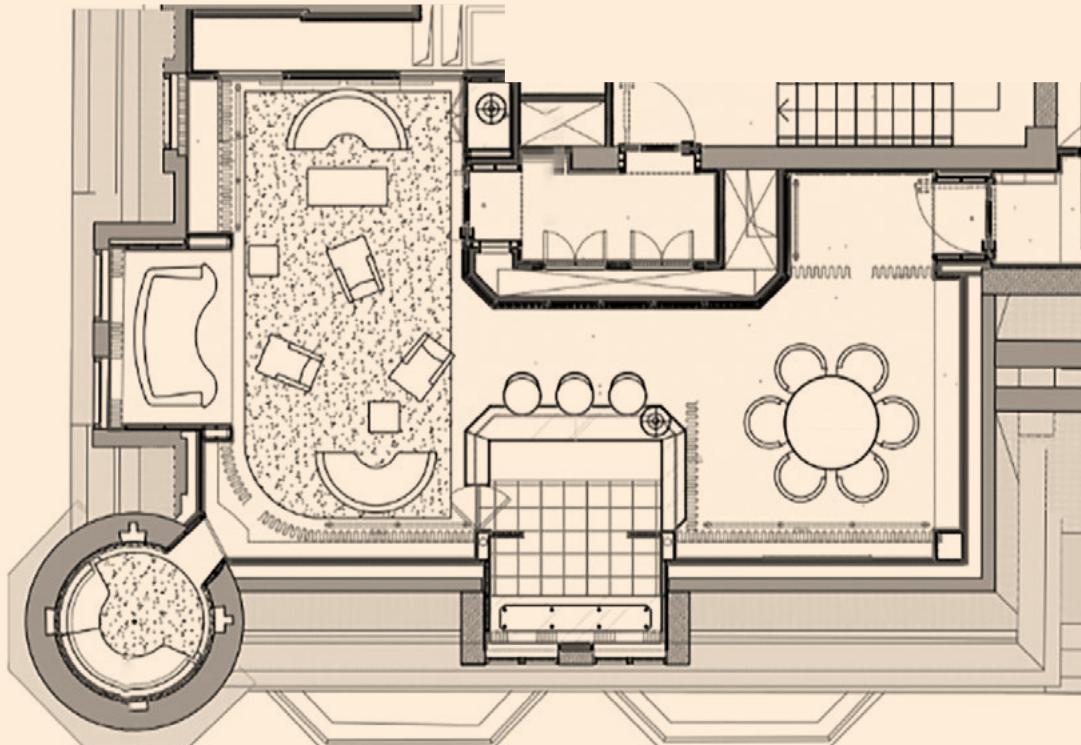
THE GAMES ROOM

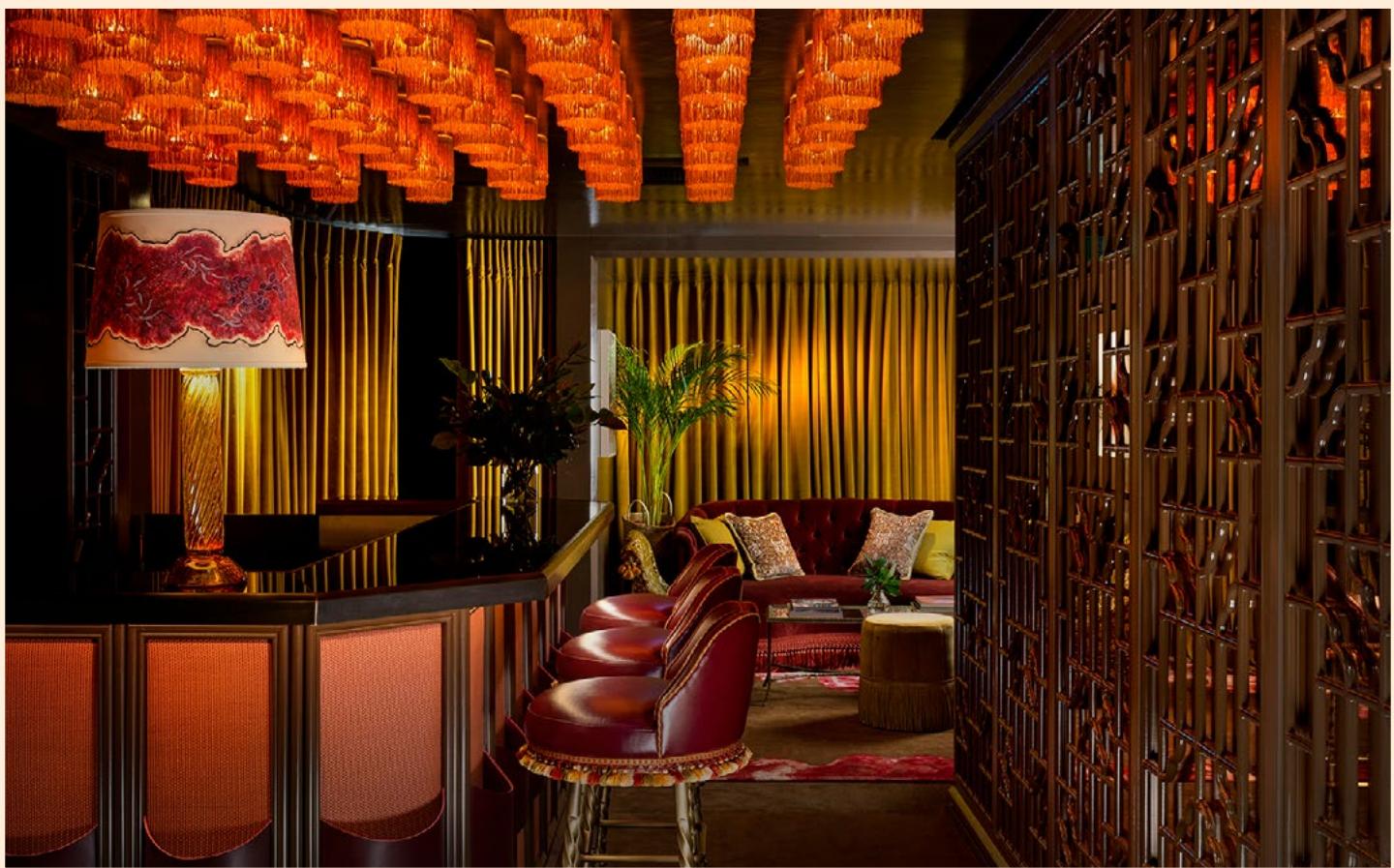
At the very top of The Audley, under the turret, is a clandestine enclave: the Games Room. An intimate and private space, with a comfortable lounge area, a card table and a private bar with bar seating. As befits a room designed for late-night soirées, the décor and atmosphere is dark and subdued, with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



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)

Stepney smoked trout, salad of kohlrabi, chicory & apple, horseradish crème fraîche (v, vg, gf)

Heritage radish and fennel salad, tomesco & orange vinaigrette (vg, gf)

DESSERT

Egg custard tart, rhubarb 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

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

Stepney smoked trout, salad of kohlrabi, chicory & apple, horseradish crème fraîche (v, vg, gf)

Heritage radish and fennel salad, tomesco & orange vinaigrette (vg, 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 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

Kir Royal

Briottet Crème de Cassis, Emile Leclère Champagne

Classic Gin or Vodka Martini

Tanqueray Dry, Noilly Prat
OR
Ketel One, Noilly Prat

Margarita

Olmeca Altos Plata, Cointreau, Lime

Whiskey Sour

Bulleit Bourbon, Lemon,
Angostura Bitters, Egg White

Negroni

Tanqueray Dry, Campari, Antica Formula

Espresso Martini

Ketel One, Kahlúa, Coffee by Mozzo

Old Fashioned

Bulleit Bourbon, Brown Sugar, Angostura Bitters

French 75

Tanqueray Dry, Lemon, Emile Leclère Champagne

Tom Collins

Tanqueray Dry, Lemon, Double Dutch Soda Water

Daiquiri

Havana 3YO, Lime, Sugar

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 £130

Hundred Hills Blanc De Noirs Brut, Oxford 2021 £180

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 £168

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 beetroot skewer (vg)
- Tuna tartare, waffle cone
- Smoked trout blini, lemon crème fraîche
- Prawn scampi & tartare sauce
- Goat's cheese & beetroot tartlet (v)
- Red & yellow endive, tomesco (vg, gf)
- Broccoli & Stilton tartlet (v)
- Chicken bonbon, truffle mayonnaise
- Mini sausage rolls with piccalilli
- Spiced aubergine samosa, coriander mayonnaise (vg)

SWEET

£5

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

SMALL PLATES MENU

£9.50

SAVOURY

- Salad of heritage radish, fennel & orange (vg, df, gf)
- Beef sliders with cheese
- Mushroom & beetroot sliders (v)
- Mini fish & chips
- Scotch egg
- Sausage roll
- Seasonal risotto (v, gf)
- Shepherd's pie
- Steak & ale pie, mashed potato
- Salad of kohlrabi, smoked almonds & bitter leaves (vg, df, gf)

PREMIUM SMALL PLATES MENU

£14

- Sirloin steak, chips & Béarnaise sauce (gf)
- Raw tuna taco, soy vinaigrette
- Fillet of halibut Fisherman's pie (gf)

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 £36

12 FOR £72

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

Roasted sprouts & chestnuts

TO FINISH

CHEESE

£20

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 Bodeagás Maestro Sierra,
DO Jerez-Xérés-Sherry, NV,
£65 75cl

Pedro Ximénez Bodeagás Maestro Sierra,
DO Jerez-Xérés-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. Dietary requirements will be catered for separately.

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

MENU A

£95

Sourdough bread, butter & chicken liver parfait

STARTER

Jerusalem artichoke soup, Cheddar & black truffle croquette, pickled walnut (v)

MAIN

Fillet of Cornish cod, brandade, monk's beard & shellfish velouté (gf)

DESSERT

Rhubarb & almond tart, vanilla ice cream (v)

Tea, filter coffee, petit fours

MENU B

£100

Sourdough bread, butter & chicken liver parfait

STARTER

Stepney smoked trout, salad of Portland crab, apple & kohlrabi, horseradish crème fraîche (gf)

MAIN

Cornfed chicken, hasselback potatoes, grilled leek, maitake mushroom & roast chicken sauce (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 radish and fennel salad, tomesco & orange vinaigrette (vg, gf)

MAIN

Fillet of Glitne halibut, smoked haddock crushed potatoes, leek velouté (gf)

DESSERT

Blood orange posset, cream cheese & lime 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

Egg custard tart, rhubarb sorbet (v)

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, salad of Portland crab, apple & kohlrabi, horseradish crème fraîche (gf)
Bruton beef tartare, toast
Heritage radish and fennel salad, tomesco & orange vinaigrette (vg, gf)

MAIN

Fillet of Glitne halibut, smoked haddock crushed potatoes, leek velouté (gf)
Beef Wellington, green peppercorn sauce (minimum order of 2 required)
Wild mushroom vol-au-vent, caramelised onion & cheddar cream (v)

DESSERT

Blood orange posset, citrus fruits, cream cheese & lime sorbet
Egg custard tart, rhubarb 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

Stepney smoked trout, salad of Portland crab, apple & kohlrabi, horseradish crème fraîche (gf)

FISH COURSE

Fillet of Glitne halibut, smoked haddock crushed potatoes, leek velouté (gf)

MAIN COURSE

Fillet of beef, cauliflower purée & bone marrow sauce (gf)

CHEESE

Mayfair toast & truffle brie

DESSERT

Blood orange posset, citrus fruits, cream cheese & lime sorbet

Tea, filter coffee, petit fours

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TA STING M ENU

£150

Sourdough bread, butter & chicken liver parfait

STAR TER

Stepney smoked trout, salad of Portland crab, apple & kohlrabi, horseradish crème fraîche (gf)

FISH COURSE

Fillet of Gigha halibut, smoked haddock crushed potatoes, leek velouté (gf)

MAIN COURSE

Fillet of beef, cauliflower purée & bone marrow sauce (gf)

CHEESE

Mayfair toast & truffle brie

DESSERT

Blood orange posset, citrus fruits, cream cheese & lime sorbet

Tea, filter coffee, petit fours

VEGETARIAN M ENU

£80

TO START

Sourdough bread, butter & tomesco

STAR TER

Heritage radish and fennel salad, tomesco & orange vinaigrette (vg, gf)

MAIN

Roasted cauliflower risotto, wild mushroom, burrata & truffle honey (v, gf)

DESSERT

Brown sugar tart, coffee ice cream (v)

Tea, filter coffee, petit fours

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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, rhubarb 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



41-43 MOUNT ST.



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, 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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VEGETARIAN MENU

£80

TO START

Sourdough bread, butter & tomesco

STARTER

Heritage radish and fennel salad, tomesco & orange vinaigrette (vg, gf)

MAIN

Roasted cauliflower risotto, wild mushroom, burrata & truffle honey (v, gf)

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

Roasted sprouts & chestnuts

CHEESE

An additional cheese course can be added at a supplement of £20 per guest

Selection of British cheeses, Durslade Farm chutney

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Please refrain from intrusive or flash photography.

v - vegetarian vg - vegan gf - gluten free



BURNS NIGHT MENU

£150

Available from Monday 19 – Sunday 25 January.

TO START

Sourdough bread, butter & chicken liver parfait

STARTER

Seared Orkney scallop with Cullen skink

MAIN

Venison & haggis Wellington, neeps & tatties, whisky peppercorn sauce

CHEESE

Isle of Mull Cheddar, oatcakes & heather honeycomb

DESSERT

Rhubarb & stem ginger tipsy laird

Tea, filter coffee, petit fours

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