
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.

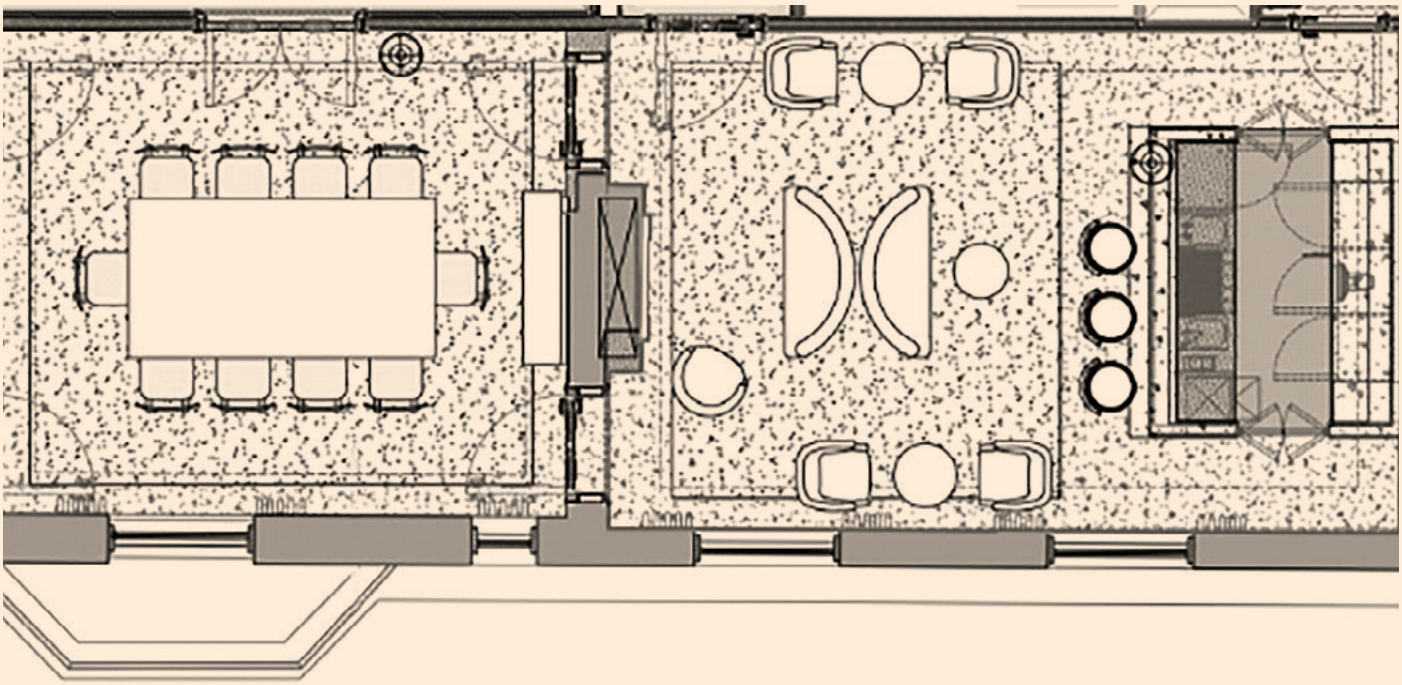
Over 200 pieces of art feature throughout The Audley, including works by Andy Warhol, Henri Matisse, Lucian Freud, Philip Guston, Peter Fischli and David Weiss.

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


CAMPARE
d'Arte





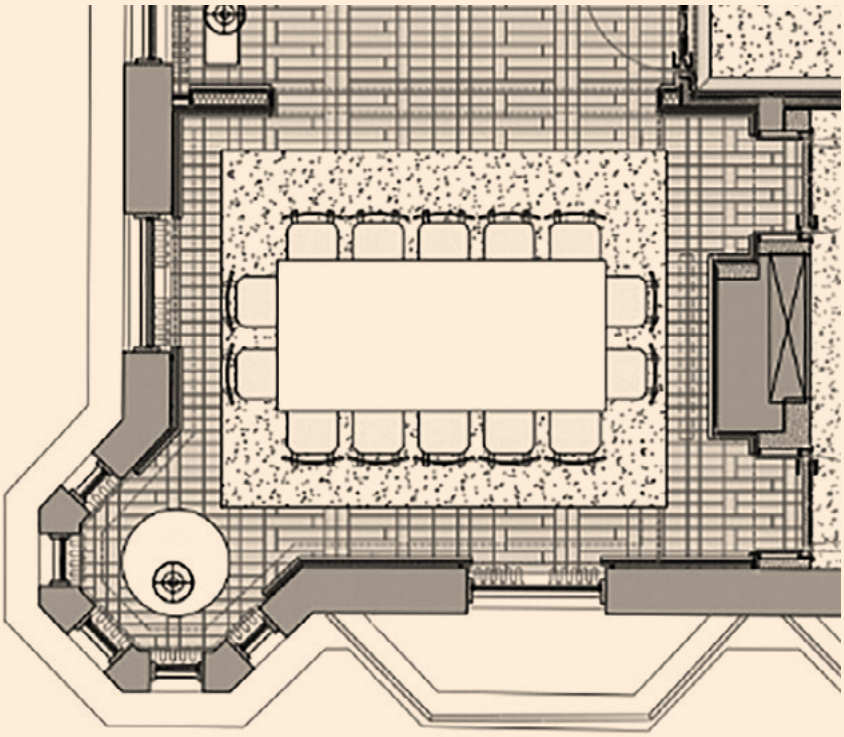
THE SWISS ROOM

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.









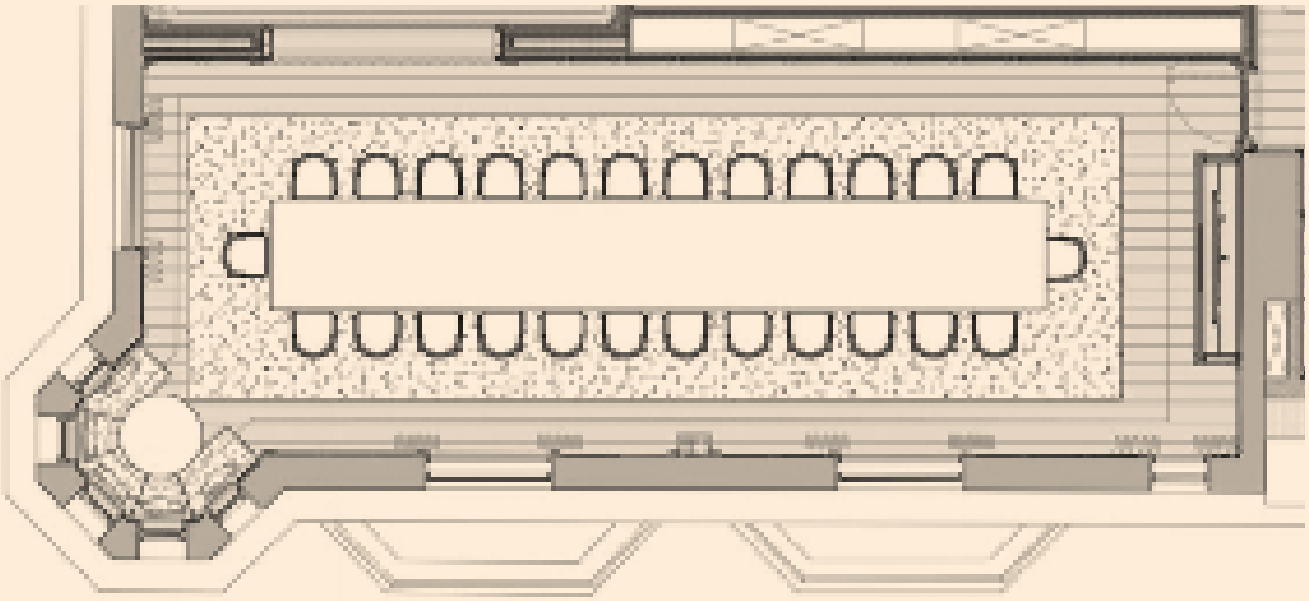
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THE SCOTTISH ROOM

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.

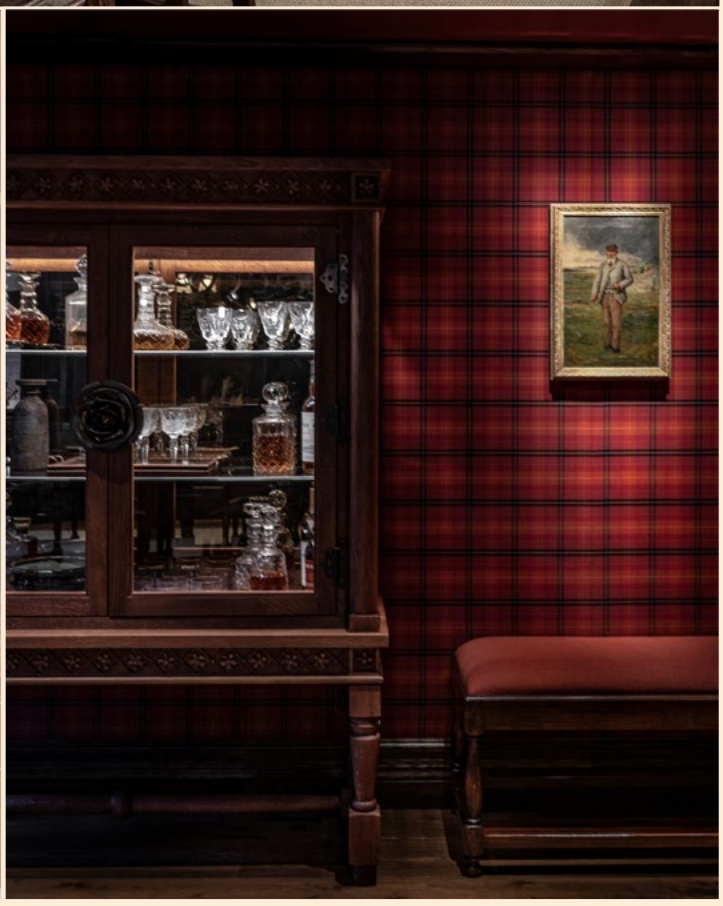
Bringing Scotland to the heart of Mayfair, the Scottish Room showcases Jacobite history, as well as traditional Scottish crafts including a dramatic antler chandelier, designed by Laplace and created by Gareth Guy of the McLean Horn Shop in Braemar, which sits above a hand-carved 9-metre Scottish oak 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 Dupra.









41-43 MOUNT ST.

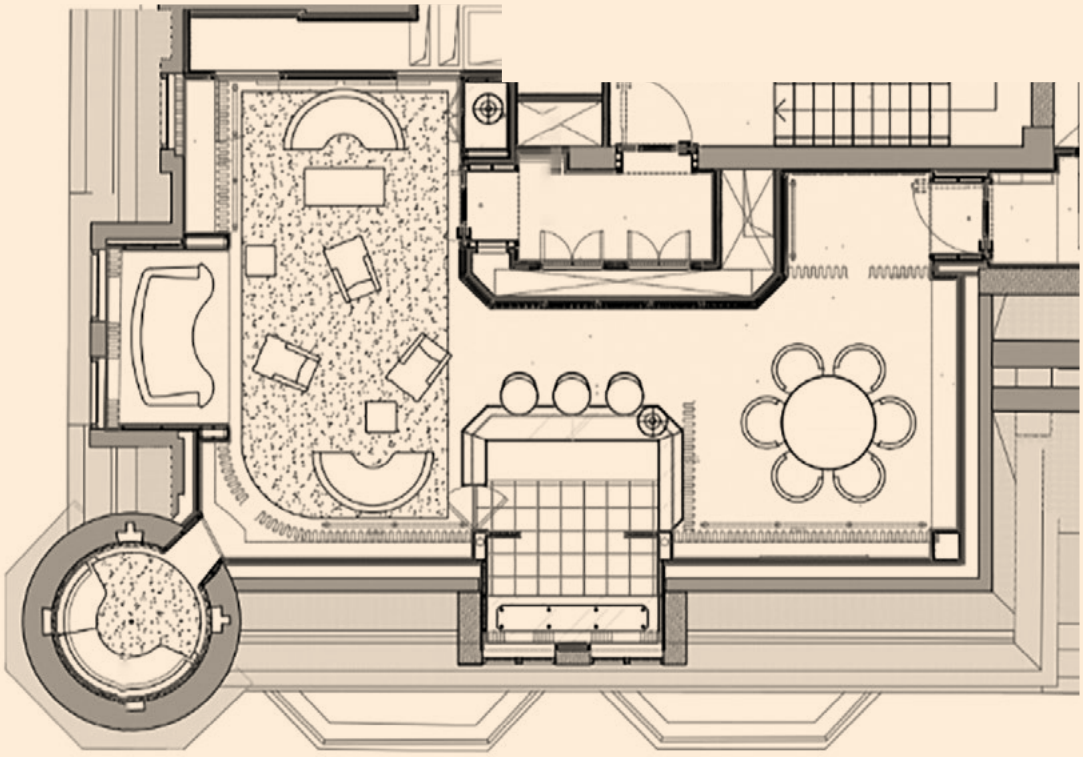
THE GAMES ROOM

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, 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.

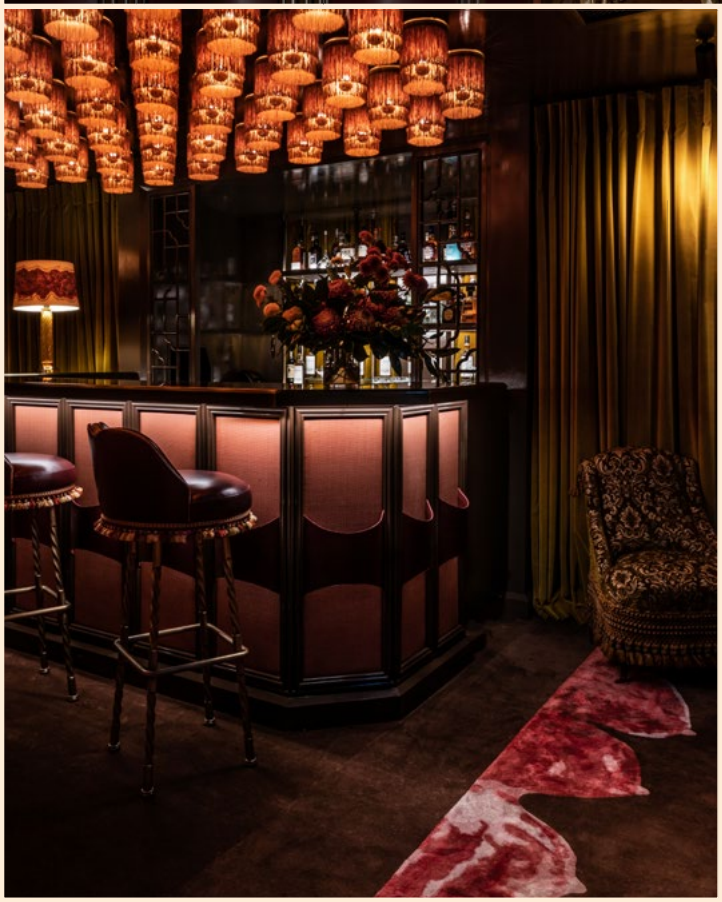
Laplace designed the rug in the main room as an homage to Louise Bourgeois (1911–2010). He worked closely with Jerry Gorovoy, Bourgeois's long-time assistant, to remain faithful to her signature style, and Laplace's design was bought to life by artisans in Nepal.

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 accomodate up to 20 guests, standing, including the lounge area.








MAN RAY

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)

Tea & filter 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)

Tea & filter 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

Tea & filter coffee

SIDES

Please select a max of 3 for the table

Sausage / bacon **£8**

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, crispy hen's egg
Hot smoked trout salad, golden beetroot, radish & horseradish crème fraîche (gf)

DESSERT

Brown sugar tart, coffee ice cream (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 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, crispy hen's egg
Hot smoked trout salad, golden beetroot, radish & horseradish crème fraîche (gf)

DESSERT

Brown sugar tart, coffee ice cream (v)

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
Olmeca 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 2020 **£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

AR Lenoble Rosé "Terroirs Choully-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 2024 **£68**
Clos Mireille Rosé, Domaine Ott, Côtes de Provence AOP, Provence, France 2025 **£115**

MAGNUMS

Louis Roederer "Collection 243" Brut, Reims NV **£255**
Louis Roederer Rosé Brut, Reims 2013 **£350**

CANAPÉ MENU

£5.50

SAVOURY

Steak tartare on toast

Dorset crab rosti

Durslade Farm lamb scrumpet, mint jelly

Crispy celeriac with beetroot ketchup (vg)

Tuna tartare, waffle cone

Smoked trout blini, lemon crème fraîche

Prawn scampi & tartare sauce

Pumpkin, ricotta & pecan tartlet (v)

Red & yellow endive, tomesco (vg, gf)

Broccoli & Stilton tartlet (v)

Chicken bonbon, truffle mayonnaise

Mini sausage rolls with piccalilli

Panisse with smoked almonds & sundried tomato (vg)

SWEET

£5.50

Passionfruit & white chocolate macaroon (v)

Chocolate & honeycomb tart (v)

Hazelnut choux (v)

SMALL PLATES MENU

£10.50

SAVOURY

Coronation chicken salad (gf)

Beef sliders with cheese

Mushroom & beetroot sliders (v)

Mini fish & chips

Scotch egg

Sausage roll

Seasonal risotto (v, gf)

Mini fish-finger sandwich

Shepherd's pie

Chicken, ham & leek pie

Salad of baby artichoke, fennel & tomesco (vg, df, gf)

PREMIUM SMALL PLATES MENU

£15

Sirloin steak, chips & Béarnaise sauce (gf)

Raw tuna taco, soy vinaigrette

Fillet of halibut Fisherman's pie (gf)

SWEET

£9.50

Chocolate & honeycomb tart (v)

Lemon meringue tart (v)

Chocolate & praline choux (v)

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41-43 MOUNT ST.

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
Braised red cabbage

TO FINISH

CHEESE

£20

Selection of British cheeses, Durslade Farm chutney

PORT & MADEIRA

10 YO Tawny "Quinta De Ervamoira" Ramos Pinto **£95** 75cl

Vintage Port Ramos Pinto, 1997 **£250** 75cl

SHERRY

Fino Bodeagas Maestro Sierra, DO Jerez-Xérès-Sherry, NV **£65** 75cl

Pedro Ximénez "Sandeman Royal Ambrosante" 20 YO, DO Jerez-Xérès-Sherry **£75** 50cl

DESSERT WINE

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

Tokaji Aszú 5 Puttonyos Oremus, Tokaj, Hungary 2017 **£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
£100

Sourdough bread, butter & chicken liver parfait

STARTER
Caramelised white onion soup, truffled rarebit toast

MAIN
Fillet of Cornish cod, roasted cauliflower, brown shrimp & caper butter (gf)

DESSERT
Custard tart, blackberry sorbet (v, gf)

Tea, filter coffee, petit fours

MENU B
£105

Sourdough bread, butter & chicken liver parfait

STARTER
Rillette of Stepney smoked trout, horseradish crème fraîche & heritage beetroot (gf)

MAIN
Corn-fed chicken, crispy leg, roasted celeriac & pickled shimeji mushroom

DESSERT
Brown sugar tart, coffee ice cream (v)

Tea, filter coffee, petit fours

MENU C
£115

Sourdough bread, butter & chicken liver parfait

STARTER
Portland crab royale, confit lemon & sourdough toast

MAIN
Fillet of beef, potato fondant, cep purée & bone marrow sauce (gf)

DESSERT
Set custard, raspberries & meringue (v, gf)

Tea, filter coffee, petit fours

MENU D
£125

Sourdough bread, butter & chicken liver parfait

STARTER
Bruton beef tartare, toast

MAIN
Lobster pie (serves two)

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

Tea, filter coffee, petit fours

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CHOICE MENU

£140

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

Portland crab royale, confit lemon & sourdough toast
Bruton beef tartare, toast
Salad of heritage beetroot, horseradish crème fraîche & caramelised walnuts (v, gf)

MAIN

Fillet of Cornish cod, roasted cauliflower, brown shrimp & caper butter (gf)
Fillet of beef, potato fondant, cep purée & bone marrow sauce (gf)
Wild mushroom risotto, hazlenut butter & cavolo nero (v, gf)

DESSERT

Set custard, raspberries & meringue (v, gf)
Brown sugar tart, coffee ice cream (v)
Dark chocolate mousse, vanilla ice cream & honeycomb (v, gf)

Tea, filter coffee, petit fours

TASTING MENU

£160

Sourdough bread, butter & chicken liver parfait

STARTER

Portland crab royale, confit lemon & sourdough toast

FISH COURSE

Fillet of seabass, tomato fodue & bouillabaisse

MAIN COURSE

Fillet of beef, potato fondant, cep purée & bone marrow sauce (gf)

CHEESE

Caramelised apple tart, Stilton (v)

DESSERT

Set custard, raspberries & meringue (v, gf)

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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

Set custard, raspberries & meringue (v, gf)

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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TRUFFLE MENU

£165

Available from Monday 12 October – Thursday 31 December.

Sourdough bread, butter & chicken liver parfait

STARTER

Burrata, black truffle honey & bitter leaves (v)

MAIN COURSE

Champagne & white truffle risotto (v, gf)

CHEESE

Truffle brie & Somerset quince (v, gf)

DESSERT

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

Tea, filter coffee, petit fours

FESTIVE MENU

£150

Available from Monday 23 November – Thursday 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

Caramelised white onion soup, Cheddar & truffle croquette (v)

Portland crab royale, confit lemon & sourdough toast

MAIN

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

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

Served with:

Duck fat roast potatoes, braised red cabbage, Brussels sprouts & roasted chestnuts,

roast carrots & parsnips

DESSERT

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

Tea, filter coffee, petit fours

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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 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	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

ARTFARM

FIFE ARMS

BRAEMAR

CHESA MARCHETTA

SILS MARIA

MOUNT ST.

MAYFAIR

THE AUDLEY

MAYFAIR

DA COSTA

BRUTON

CANTINA

MENORCA

FISH SHOP

BALLATER

FISH SHOP

WASHINGTON DC

Manuela

NEW YORK

Manuela

LOS ANGELES

FARM SHOP

BRUTON

FARM SHOP

MAYFAIR

ROTH BAR

BRUTON

THE GROUCHO CLUB

SOHO

artfarm.com

41-43 MOUNT ST.

