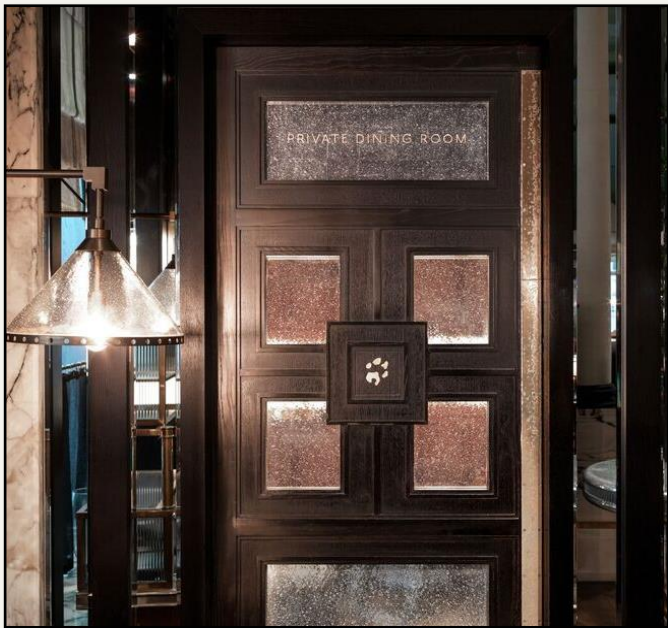


KERRIDGE'S BAR & GRILL



Private Dining Room Brochure

Kerridge's Bar & Grill has been designed to bring the Tom Kerridge ethos to life: iconic British food and drink cooked to perfection, using the very best seasonal ingredients.



OUR ROOM

The Private Dining Room at Kerridge's Bar & Grill is brought to you by the team of Michelin-Starred chef Tom Kerridge and can seat up to 16 guests.

Alongside Tom, our Head Chef Nick Beardshaw has created a menu that puts a twist on traditional British dishes and delivers big, robust flavours. This space has been designed to put food into the heart of the room.

We have three wine pairing options you can choose from, or our Head Sommelier is happy to help pair wine with every course once the dishes have been selected.

THE FINER DETAILS

To reserve this intimate space, we kindly ask for a minimum spend on food and beverage.

The minimum spend for the room is £1500 for lunch and £2000 for dinner including VAT, excluding 15% service charge

All reservations are confirmed by a payment of 50% of your minimum spend, which is used to secure your booking.

Cancellation policy: Your booking can be cancelled 7 days prior to your event with no charges. If cancellation is received after 7 days, your deposit will be non-refundable. Any amendments to the reservation after 72 hours prior to your event could result in the charge of the selected menu.

Our menus are designed for your entire party to dine on the same dishes for all courses. We can cater to any dietary requirements separately.

Please note that the menu in this brochure is subject to seasonal changes.

ROOM TIMINGS

Lunch – From 12pm until 4:30pm

Dinner – From 6pm until 11:30pm

HOW TO GET IN TOUCH

Please contact the Private Dining team who will be available to help you organise your perfect event.

Telephone: 0207 321 3245

Email: privatedining@kerridgesbarandgrill.co.uk

OUR SET MENU

3 COURSES - £125 PER PERSON

4 COURSES - £150 PER PERSON *(Two courses may be chosen from the top section)*

Prawn Scotch Egg with Pickled Mooli and Red Prawn Satay Sauce

Roasted Hand Dived Orkney Scallop Baked in the Shell with Seaweed Butter and Scallop Roe Cracker

Duck Liver Parfait with Fig and Cherry Chutney and Toasted Brioche

Claude's Mushroom 'Risotto' with Daniel's Crispy Egg and Aged Parmesan

Mushroom Parfait with Hazelnut Dukkah, Pickled Onions and Toasted Sourdough

Beef Wellington with Clotted Cream Mash, Garlic Roasted Hispi Cabbage and Red Wine Sauce

Rotisserie Cotswold White Chicken with Chanterelles, Sweetcorn, Polenta, Celeriac Remoulade and Honey Glazed Thigh Nugget

Fish Du Jour with Seaweed Butter, Charred Leek, Parsnip Puree and Crispy Mussels

Blythburgh Pork Belly 'Choucroute Garnie' with Pommery Mustard Mayo, Ham and Parsley Broth

English Lamb Cutlet with Mint Dressing, Gentleman's Relish, Sweetbread Popcorn and Lamb Cassoulet

Selection of Cheeses with Crackers and Chutney

Mille-Feuille of Pear, Hazelnut and Milk Chocolate with Salted Milk Ice Cream

Baked Chocolate and Brown Butter Torte with Puffed Rice, Roasted Jerusalem Artichoke Ice Cream and Caramelised Milk

Amalfi Lemon Tart with Isigny Crème Fraiche and Raspberry Coulis

Banana Soufflé with Coconut Sorbet and Rum Chocolate Sauce

Our menus are designed for your entire party to dine on the same dishes for all courses. We can cater to any dietary requirements separately



WINE RECOMMENDATIONS

We have three wine pairing options you can choose from.
Our Head Sommelier also is happy to help pair wine with every course once the dishes
have been selected.

Full wine list available on request

PAIRING A

On Arrival - NV Laurent Perrier 'La Cuvee' | Champagne | France - £90.00

Or

On Arrival - NV Laurent Perrier 'Cuvee Rose' | Champagne | France - £140.00

White - 2021 Albariño Lagar de Pintos | Rias Baixas | Spain - £55.00

Red - 2019 Siblings Shiraz | Leeuwin Estate | Margaret River | Australia - £65.00

Sweet - 2009 Sauternes | Chateau Monteils | Bordeaux | France - £95.00

PAIRING B

On Arrival - NV 'Blanc des Blancs' | Henriot - £105.00

White - 2019 Montagny 1er Cru 'Les Coeres' | Feuillat-Juillot | Burgundy | France - £85.00

Red - 2017 Barolo | Fenocchi | Piedmont | Italy - £109.00

Sweet - 2018 Vidal Icewine 'Gold' | Inniskillin | Niagara Peninsula | Canada - £80.00

PAIRING C (large format)

NV 1500ml Laurent Perrier 'La Cuvee' | Champagne | France - £180.00

Or

NV 1500ml Laurent Perrier 'Cuvee Rose' | Champagne | France - £280.00

2020 1500ml 'M3' Chardonnay, Shaw + Smith | Adelaide Hills | Australia - £200.00

2018 1500ml Télégraphe Châteauneuf-du-Pape | Southern Rhone | France - £320.00

Or

2018 (3000ml) Télégraphe Châteauneuf-du-Pape | Southern Rhone | France - £680.00

2014 1500ml Vin de Constance | Klein Constantia | Constantia | South Africa - £450.00