



MOUNT ST.
ROOMS

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.

Head Chef Jamie Shears (previously of 45 Jermyn Street 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.

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, Henry Matisse, Lucian Freud, Ferdinand Hodler, Peter Fischli and David Weiss.

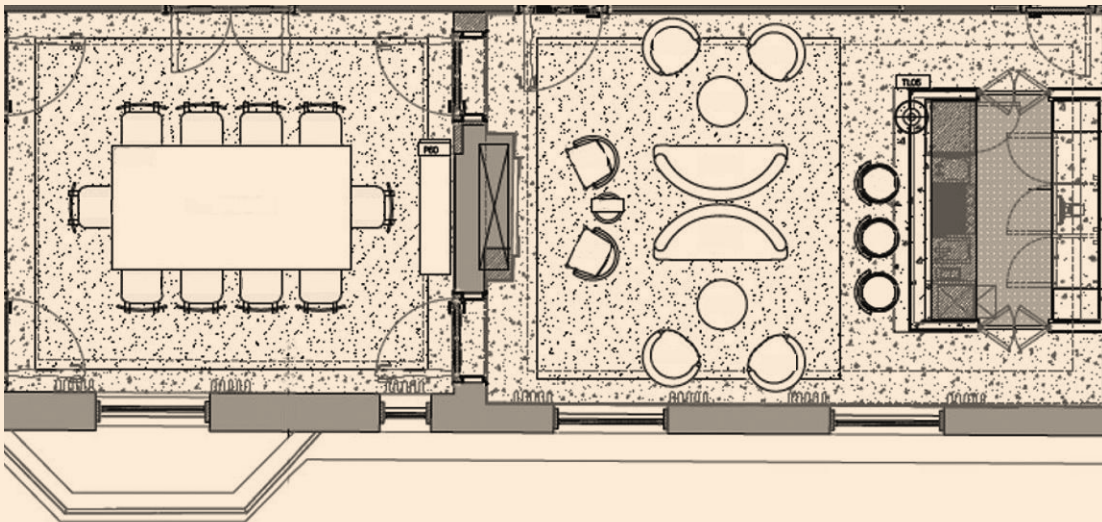


THE ITALIAN ROOM & THE ITALIAN BAR

Resplendent in Venetian design, the Italian Rooms feature a private dining room for up to 10 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.





41-43 MOUNT ST.

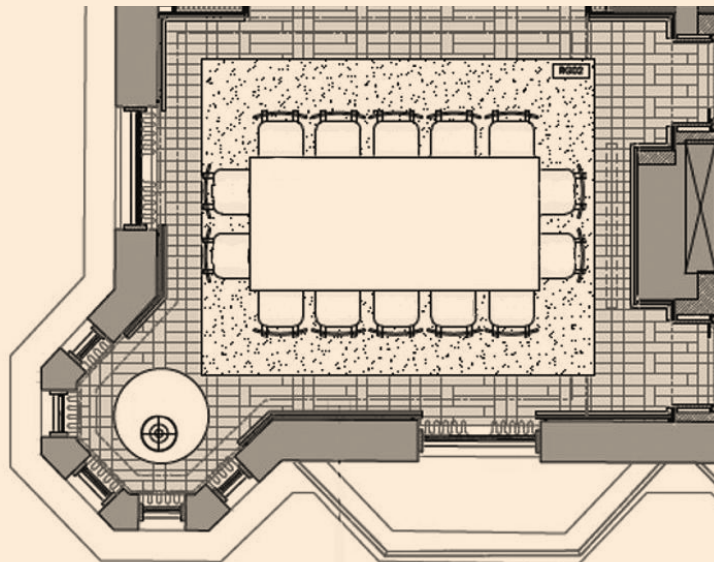
THE SWISS ROOM

A tribute to Iwan and Manuela Wirth's roots and 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 room was specifically designed to showcase the extraordinary collection of seminal paintings by Ferdinand Hodler (1853 - 1918) generously loaned by the renowned Thomas Schmidheiny Collection. Other artwork includes a work by Swiss sculptor Hans Josephsohn (1920 – 2012) and vintage chairs by Guhl.

The floor was inspired by the Davos-born artist Sophie Taeuber-Arp (1889-1943), made of sycamore wood, each plank has been separately stained, one by one by artisan Ian Harper, to resemble a watercolour painting.

The room can be used in conjunction with the Italian Rooms, located on the same floor, which includes a dining room seating 10 guests and a lounge area including a bar.





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THE SCOTTISH ROOM

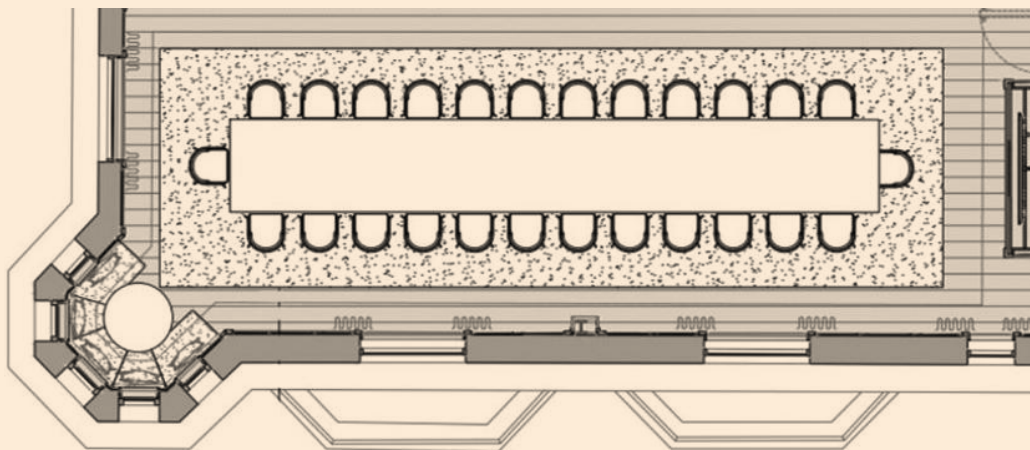
Inspired by the history of the Highlands and our sister property, the Fife Arms, The Scottish Room is the largest of the private rooms, seating up to 28 guests, located on the third floor.

Bringing Scotland to the heart of Mayfair, the Scottish Room showcases Jacobite history, as well as traditional Scottish crafts. This includes 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. 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.

A major highlight 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.

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

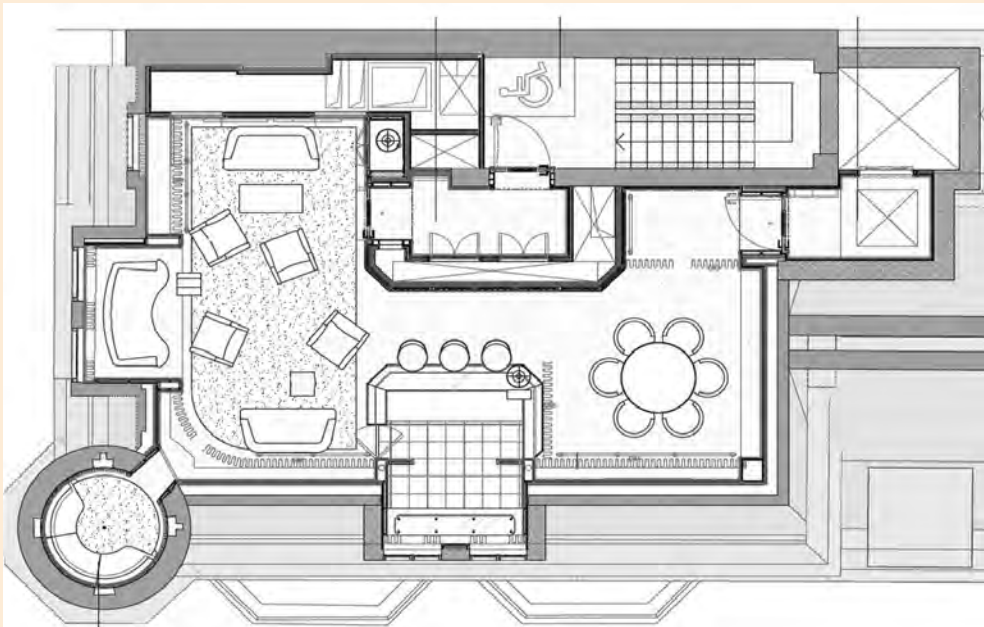
At the very top of The Audley, under the turret, is a clandestine enclave: The Games Room. An intimate and private space, with a comfortable lounge area, a card table and a private bar with bar seating. As befits a room designed to hang out in late into the night, the décor and atmosphere is dark and 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 stand up to 20 guests for a drinks reception.





41-43 MOUNT ST.

CANAPE MENU

£4 a piece*

SAVOURY

Crab roll

Cheddar sable, tomato jam

Bubble & squeak, caviar

Smoked salmon blini, lemon crème fraîche

Smoked eel & horseradish tart

Prawn scampi, tartare sauce

Ham hock, piccalilli

Beetroot cracker, goat's curd

Stuffed radish, tomesco

Raw mackerel, caviar taco

SWEET

Hazelnut macaroons

Mini custard tarts

*We recommend serving five canapes per person during a pre-lunch or dinner reception**



SMALL PLATE MENU

£8 a piece*

SAVOURY

Scotch egg

Sausage roll

Fish finger sandwich, tartare sauce

Market vegetable, dip (vg)

Seasonal risotto (vg)

Shepherd's pie

Braised pork cheek, parsnip purée

Durslade Farm beef & ale pie, mashed potato

Foraged mushroom, spelt, celeriac

SWEET

Vanilla & blackberry cheesecake

Chocolate & honeycomb tart

Lemon meringue tart

*We recommend serving three small plates per person during a pre-lunch or dinner reception**



41-43 MOUNT ST.

MENU A

£80

OSCIETRA

Oscietra caviar

with blinis, potato crisps, sour cream & chives

50g **£100** • 125g **£250** •

250g **£450**

OYSTERS

Killough oysters

6 FOR **£24** • 12 FOR **£48**

BELUGA

Beluga caviar

with blinis, potato crisps, sour cream & chives

50g **£300** • 125g **£750** •

250g **£1,500**

Sourdough bread

STARTER

Grilled leeks vinaigrette, smoked almonds (vg)

MAIN

Fillet of Cornish cod, cauliflowers, caper, raisin

Selection of side dishes for the table

DESSERT

Seasonal blancmange

Selection of British cheeses, Durslade Farm chutney (*supplement of £15.00 per guest*)

Tea, coffee, petit fours

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK. These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

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



MENU B

£85

OSCIETRA

Oscietra caviar

with blinis, potato crisps, sour cream & chives

50g **£100** • 125g **£250** •

250g **£450**

OYSTERS

Killough oysters

6 FOR **£24** • 12 FOR **£48**

BELUGA

Beluga caviar

with blinis, potato crisps, sour cream & chives

50g **£300** • 125g **£750** •

250g **£1,500**

Sourdough bread

STARTER

Stepney smoked salmon

MAIN

Loin of Highland venison, braised haunch, parsnip

Selection of side dishes for the table

DESSERT

Lemon tart, yoghurt ice cream

Selection of British cheeses, Durslade Farm chutney (*supplement of £15.00 per guest*)

Tea, coffee, petit fours

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41-43 MOUNT ST.

MENU C

£90

OSCIETRA

Oscietra caviar

with blinis, potato crisps, sour cream & chives

50g **£100** • 125g **£250** •

250g **£450**

OYSTERS

Killough oysters

6 FOR **£24** • 12 FOR **£48**

BELUGA

Beluga caviar

with blinis, potato crisps, sour cream & chives

50g **£300** • 125g **£750** •

250g **£1,500**

Sourdough bread

STARTER

Portland crab, brown crab mayonnaise

MAIN

Fillet of Gigha halibut fisherman's pie

Selection of side dishes for the table

DESSERT

Lemon tart, yoghurt ice cream

Selection of British cheeses, Durslade Farm chutney (*supplement of £15.00 per guest*)

Tea, coffee, petit fours

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41-43 MOUNT ST.

MENU D

£95

OSCIETRA

Oscietra caviar

with blinis, potato crisps, sour cream & chives

50g **£100** • 125g **£250** •

250g **£450**

OYSTERS

Killough oysters

6 FOR **£24** • 12 FOR **£48**

BELUGA

Beluga caviar

with blinis, potato crisps, sour cream & chives

50g **£300** • 125g **£750** •

250g **£1,500**

Sourdough bread

STARTER

Beef tartare, toast

MAIN

Lobster pie for two, greens

Selection of side dishes for the table

DESSERT

Salted caramel tart, banana ice cream

Selection of British cheeses, Durslade Farm chutney (*supplement of £15.00 per guest*)

Tea, coffee, petit fours

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41-43 MOUNT ST.

MENU E

£145

OSCIETRA

Oscietra caviar

with blinis, potato crisps, sour cream & chives

50g **£100** • 125g **£250** •

250g **£450**

OYSTERS

Killough oysters

6 FOR **£24** • 12 FOR **£48**

BELUGA

Beluga caviar

with blinis, potato crisps, sour cream & chives

50g **£300** • 125g **£750** •

250g **£1,500**

Sourdough bread

STARTER

London butter lettuce, stilton, pear, walnuts (v)

FIRST COURSE

Fillet of Gigha halibut fisherman's pie

SECOND COURSE

Beef Wellington, celeriac purée

Selection of side dishes for the table

CHEESE

Selection of British cheeses, Durslade Farm chutney

DESSERT

Dark chocolate mousse

Tea, coffee, petit fours

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41-43 MOUNT ST.

VEGETARIAN MENU

£65

Sourdough bread

STARTER

London butter lettuce, stilton, pear, walnuts (v)

MAIN

Beetroot tart, goats curd, bitter leaves (v)

Selection of side dishes for the table

DESSERT

Dark chocolate mousse

Selection of British cheeses, Durslade Farm chutney (*supplement of £15.00 per guest*)

Tea, coffee, petit fours

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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

ROOM	CAPACITY
The Italian Room	10 seated
The Swiss Room	14 seated
The Scottish Room	28 seated
The Games Room	6 seated 20 standing

We also offer exclusive hire of The Italian Rooms and The Swiss Room for 24 seated or 40 standing. Please note, these 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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