

KERRIDGE'S BAR & GRILL



Private Dining Room

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.



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 Tom Childs 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 £2000 for lunch and £2500 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: We have a 14-day cancellation policy, cancellations or amendments made within the cancellation period will incur a loss of the deposit. You can move your reservation 72 hours before the event to a future date should the venue agree.

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

3 COURSES - £150 PER PERSON

4 COURSES - £175 PER PERSON

(Two courses may be chosen from the top section or add a cheese course)

Starters

Duck Liver Parfait
orange chutney, poultry jelly, toasted brioche

Onion Squash Soup
truffled cheese tortellini, puffed rice, bramley apple, winter truffle

Cured Chalk Stream Trout
jellied dashi, gentleman's relish

Brixham Crab Scotch Egg
crab bisque, parsley emulsion

Rollright with Crisp Bread
ruby and smoked golden beetroots, hazelnuts, horseradish cream

Mains

Beef Wellington
mash potato & garlic hispi cabbage

Fillet of Hereford Beef
café du Paris butter, red wine sauce, baby gem with salad cream,
crispy beef, marmite & parmesan roasted new potatoes

Barnsley Lamb Chop
sauce reform

Pan Roasted Monkfish on the Bone
sea vegetables, green peppercorn sauce

Venison Bun
matson curry sauce

Maple Glazed Rôtisserie Celeriac (V)
marmite roasted kohlrabi, hazelnut pesto,
green olive and artichoke sauce

Desserts

Gary Rhodes Bread and Butter Pudding
chocolate ice cream

Paris Brest
yorkshire rhubarb, white chocolate ganache

Tonka Bean Crème Brûlée
salted caramel

Chocolate Orange Bar
cognac crème fraîche

Selection of Cheeses
crackers & chutney

Side Dishes

(Priced individually)

- Triple Cooked Chips – £9.50
- Clotted Cream Mash – £9
- Garlic Roasted Mushrooms – £9
- Baby Gem Lettuce with Salad Cream – £9

Enhance your dish: Add 5g Black Winter Truffle for £15

Sides are available at an additional cost and can be added to complement your main course.



WINE RECOMMENDATION

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

Heritage Pairing – A tribute to classic, time-honored wines.

On Arrival – NV Laurent-Perrier | ‘Heritage’ | Brut £115

White – 2022 Gavi Di Gavi | Villa Sparina £70

Red – 2020 Rioja ‘Reserva’ | Marques de Murrieta £75

Sweet – 2021 Icewine Vidal ‘Gold’ | Inniskillin (375ml) £80

The Connoisseur’s Journey – A curated selection for wine lovers.

On Arrival - NV Juget-Brunet | ‘La Tradition’ Grand Cru | Brut £125

White - 2022 Carricante ‘IDDA’ | Gaja £125.00

RED – 2022 Gevrey Chambertin | Domaine René Bouvier £175

Sweet - 2010 500ml Tokaji ‘5 Puttonyos’ | Hetszolo £135

Cellar Treasures – Featuring exclusive and rare bottles.

On Arrival – 2014 Bollinger | ‘La Grande Année’ | Brut £295

White - 2021 Assyrtiko ‘Clos Stegasta’ | T-OINOS £199

RED – 2009 Château Durfort-Vivens | 2nd Cru Classé £280

Sweet – 2001 Sauternes | Château Climens (375ml) £250

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Finishing touches to your experience with us:

Celebration Cakes (Chocolate & Stout Cake, Banana & Caramel Cake)

Small cake (2-4 guests) £51.75

Large cake (6-8 guests) £74.75

Personalised Signed Tom Kerridge Books

Tom Kerridge's Proper Pub Food - £20.00

Tom Kerridge's Best Ever Dishes - £26.00

Tom's Table - £25.00

Tom Kerridge's Dopamine Diet - £20.00

Tom Kerridge's Lose Weight for Good - £22.00

Tom Kerridge's Lose Weight & Get Fit - £22.00

Tom Kerridge's Fresh Start - £26.00

The Hand and Flowers Cookbook - £40.00

Tom Kerridge Outdoor Cooking - £22.00

Tom Kerridge Pub Kitchen - £26.00

Tom Kerridge Real Life Recipes - £26.00

Please contact us on 0207 321 3245 or email privatedining@kerridgesbarandgrill.co.uk should you wish to organise any of the above.