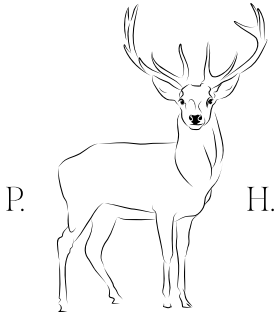


# THE HART

CHILTERN STREET

Events & Private Hire

56 Blandford Street, London W1U 7JA
thehartw1.com


P. H.

# Welcome to The Hart

Located on the corner of Chiltern Street and Blandford Street, The Hart offers a classic British pub experience celebrating British farmers, producers and seasonal ingredients from our Market Garden at Bruern Farms.

The Hart takes its name from the Hart family, who ran a much-loved local establishment on this very site in the 1840s. Their legacy of good food, great drinks and warm hospitality inspired the creation of this new space.

# The Den

Located on the top floor, The Den is the perfect setting for group dining and private events. The space features banquettes along the wall, a hand-painted whimsical ceiling, exposed beams and an inviting fireplace. Complete with a cocktail bar, the space is available for exclusive hire.

Seated 40

# The Den & Restaurant

On the second floor, the dining room features hand-aged panelling, scalloped banquettes, bespoke British lighting and gas fires that bring warmth and atmosphere. With plenty of natural light, it is the perfect space for lunch events. The restaurant can only be hired in conjunction with the The Den.

Restaurant: Seated 45

The Den: Seated 40

# The Snug

Situated on the second floor, adjacent to The Restaurant, The Snug is perfect intimate space to accommodate up to 16 guests for a sit down meal.

Seated 16

# Snacks

£30 per person, 5 choices.

£6 per person for additional choices.

Pork Scratchings

Cheese Straws

Sardines on Toast

Radishes, Mustard

Chicken Liver Toast

Pork Pie

Mince Roll (+£8pp)

A discretionary 12.5% service charge will be added to your bill

# Menu

£85pp

Dishes are served along the centre of the table for guests to share.

Dietary requirements will be catered for.

STARTERS - 3 choices to share

Mushrooms, Sour Cream
Raw Beef, Crisps
Crab Cakes
Jerusalem Artichoke, Chestnut
Chicken Liver, Pickles

MAINS - 2 choices to share

Bubble & Squeak, Mushrooms
Kedgeree
Trout, Sea Vegetables
Steak, Potatoes
Lamb Shoulder, Anchovy

Served with Hash Browns & Baby Gem

DESSERT - 2 choices to share

Banoffee Pie
Bakewell Tart
Rice Pudding, Quince
Chocolate Buns

A discretionary 12.5% service charge will be added to your bill


# Wine

| SPARKLING | Bottle |
|---|---|
| Spumante Grande Onore, Luca Botter, Extra Dry Prosecco, Italy, NV | 42 |
| Devaux Coeur de Bar, Blanc de Noirs, Champagne, France, NV | 97 |
| Ruinart, Rosé, Champagne, France, NV | 155 |
| Krug Grande Cuvée, 172eme Edition, Champagne, France, NV | 185 |

| WHITE | |
|---|---|
| L. Papin, Muscadet Sur Lie "Garance", Loire, France, 2023 | 54 |
| Guido Matteo Bosio, Gavi di Gavi, Piedmont, Italy, 2023 | 60 |
| Etienne Pochon, Crozes-Hermitage Blanc, Rhône, France, 2023 | 72 |
| Prophet's Rock Dry Riesling, Central Otago, New Zealand, 2021 | 84 |
| Olivier Leflaive, La Macabrée, Auxey-Duresses, Bourgogne, France, 2022 | 146 |

| ORANGE | |
|---|---|
| Judith Beck, Traminer, Burgenland, Austria, 2024 | 65 |

| RED | |
|---|---|
| Familia Castaño, Monastrell, Murcia, Spain, 2023 | 44 |
| Château de Mille St Lucide, Luberon AOP, France 2021 | 60 |
| Akarua RUA, Central Otago Pinot Noir, New Zealand, 2022 | 68 |
| Château Beaumont, Haut-Medoc, Bordeaux, France, 2020 | 87 |
| Rocche Costamagna Rocche dell'Annunziata Barolo, Italy 2020 | 102 |

| ROSÉ | |
|---|---|
| Moulin de Gassac, Reserve Rosé, Languedoc, France, 2024 | 48 |
| Chateau d'Astros, Cuvee Amour, Provence, France, 2024 | 66 |

# Cocktails

| | |
|---|---|
| Cosmopolitan | 14 |
| Martini | 13 |
| Margarita | 14 |
| Negroni | 14 |
| Old Fashioned | 14 |

P. H.

Thank you