



# THE HART

CHILTERN STREET

Events & Private Hire

56 Blandford Street, London W1U 7JA

[thehartw1.com](http://thehartw1.com)

Enquire Here



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## 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 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

5 choices

Additional choices available

Pork Scratchings

Cheese Straws

Raw Vegetables, Pumpkin Seeds

Chicken Liver Toast

Pork Pie

Beef Scrumpet

Hash Brown, Chilli

Mince Roll (+£8pp)

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



# Menu

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

Dietary requirements will be catered for.

STARTERS - 3 choices to share

Sugar Snap, Almond

Cucumber, Sorrell

Apple, Cashel Blue

Raw Beef, Rocket

Trout, Jersey Royals

Chicken Liver, Pickles

MAINS - 2 choices to share

Spelt, Tunworth

Kedgerree

Hake, Courgette

Steak, Tomato

Roast Chicken, Herb Dumplings

Lamb Shoulder, Anchovy +£20pp

Market Fish, Brown Butter +£20pp

SIDES - 2 choices to share

Pink Firs | Mash | Baby Gem | Greens, Chilli

DESSERT - 2 choices to share

Banoffee Pie | Apple Cake | Granita

Hazelnut, White Chocolate

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



# Wine

## SPARKLING

Spumante Grande Onore, Luca Botter, Extra Dry Prosecco, Italy, NV  
Devaux Coeur de Bar, Blanc de Noirs, Champagne, France, NV  
Ruinart, Rosé, Champagne, France, NV  
Krug Grande Cuvée, 173e Édition, Champagne, France, NV

## WHITE

Luneau Papin, Muscadet sur Lie "Garance", Loire, France, 2025  
Guido Matteo Bosio, Gavi di Gavi, Piedmont, Italy, 2025  
Etienne Pochon, Crozes-Hermitage Blanc, Rhône, France, 2024  
Prophet's Rock Dry Riesling, Central Otago, New Zealand, 2022  
David Moret, Auxey-Duresses, Côte de Beaune, France, 2025

## RED

Familia Castaño, Monastrell, Murcia, Spain, 2024  
Château de Mille, St-Lucide, Luberon, France, 2022  
Akarua RUA, Central Otago Pinot Noir, New Zealand, 2025  
Château Beaumont, Haut-Médoc, Bordeaux, France, 2020  
Rocche Costamagna, Rocche dell'Annunziata, Barolo, Italy, 2020

## ROSÉ

Moulin de Gassac, Reserve Rosé, Languedoc, France, 2024  
Chateau d'Astros, Cuvée Amour, Provence, France, 2025



# Cocktails

Cosmopolitan

Martini

Margarita

Negroni

Old Fashioned



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