

The image shows a dimly lit interior of a restaurant. In the foreground, a round wooden table with a dark metal top is set for two people. It features two wine glasses, two water glasses, a small lit oil lamp, a folded white napkin, and silverware. The background shows a dark wood-paneled wall and a window with white curtains. A lamp with a pleated shade sits on a side table near the window. The overall atmosphere is warm and intimate.

THE HART

CHILTERN STREET

EVENTS & PRIVATE HIRE



ABOUT

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.

Private Sports Viewing

THE DEN

Located on the top floor, The Den can accommodate up to 30 guests for a private seated dinner with screening. The space is fully private and is fitted with a bar and beer taps.

Seated 40



The Den



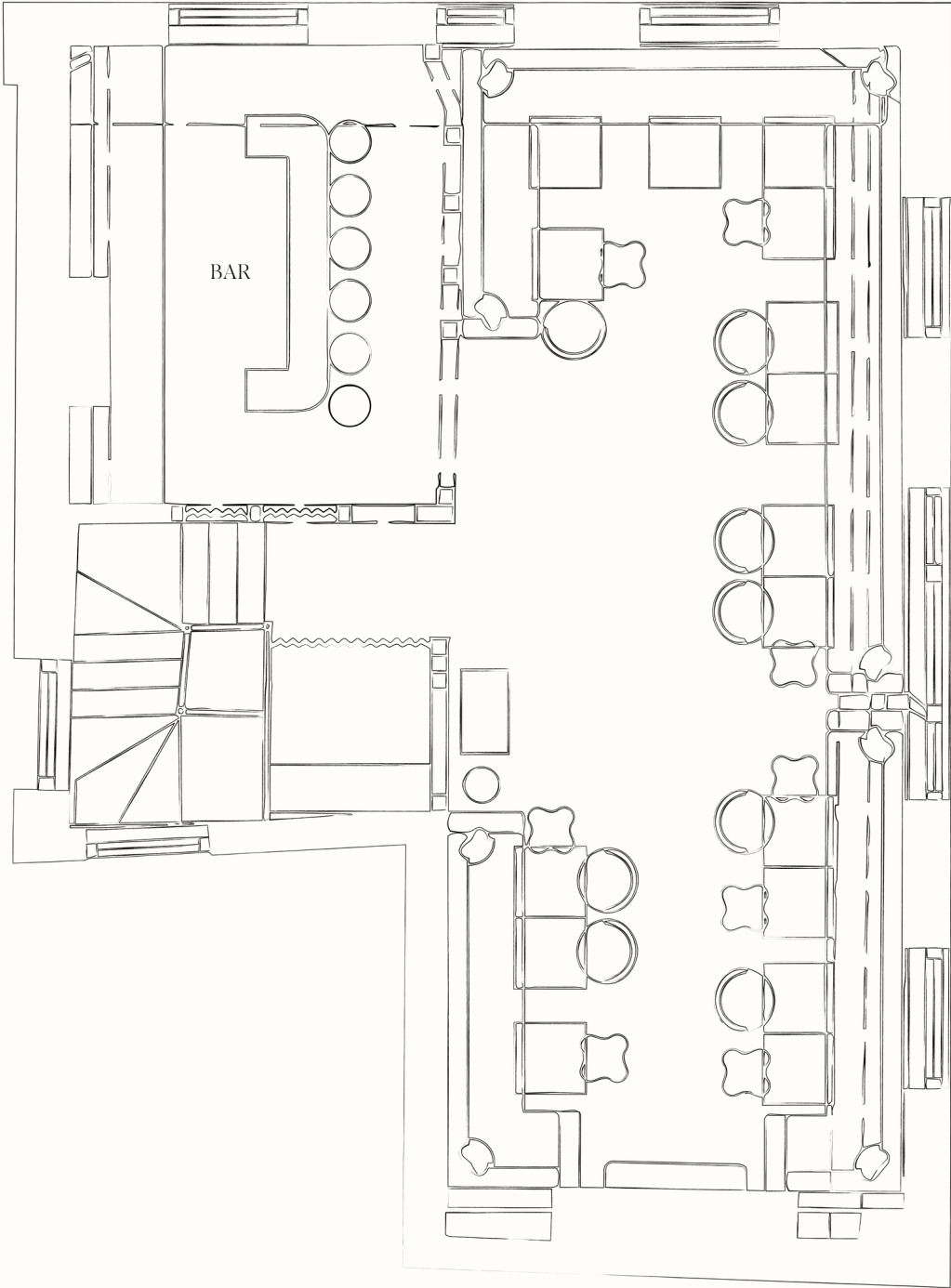


The Den

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



The Snug



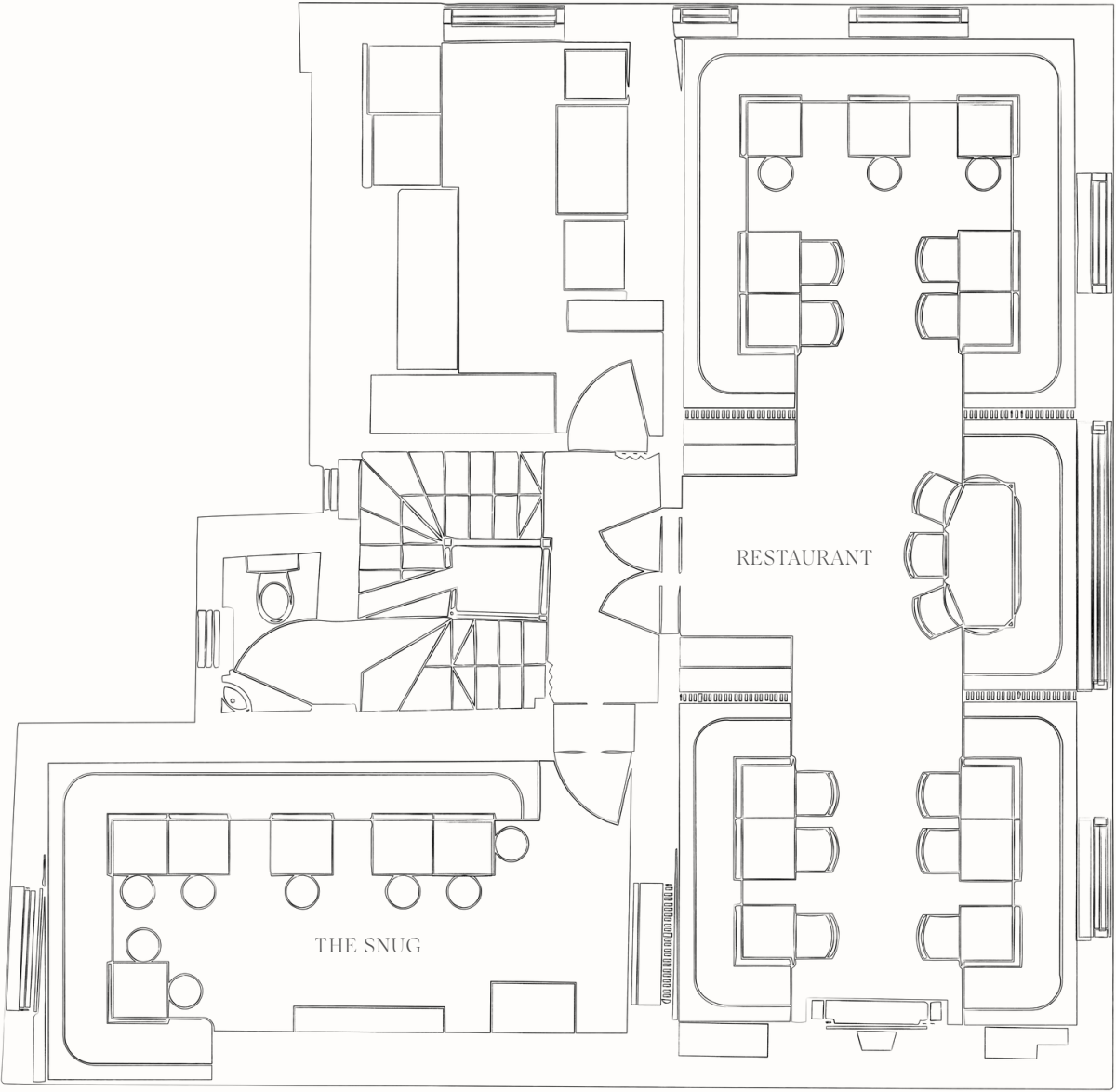
The Snug

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



The Snug



The Nook



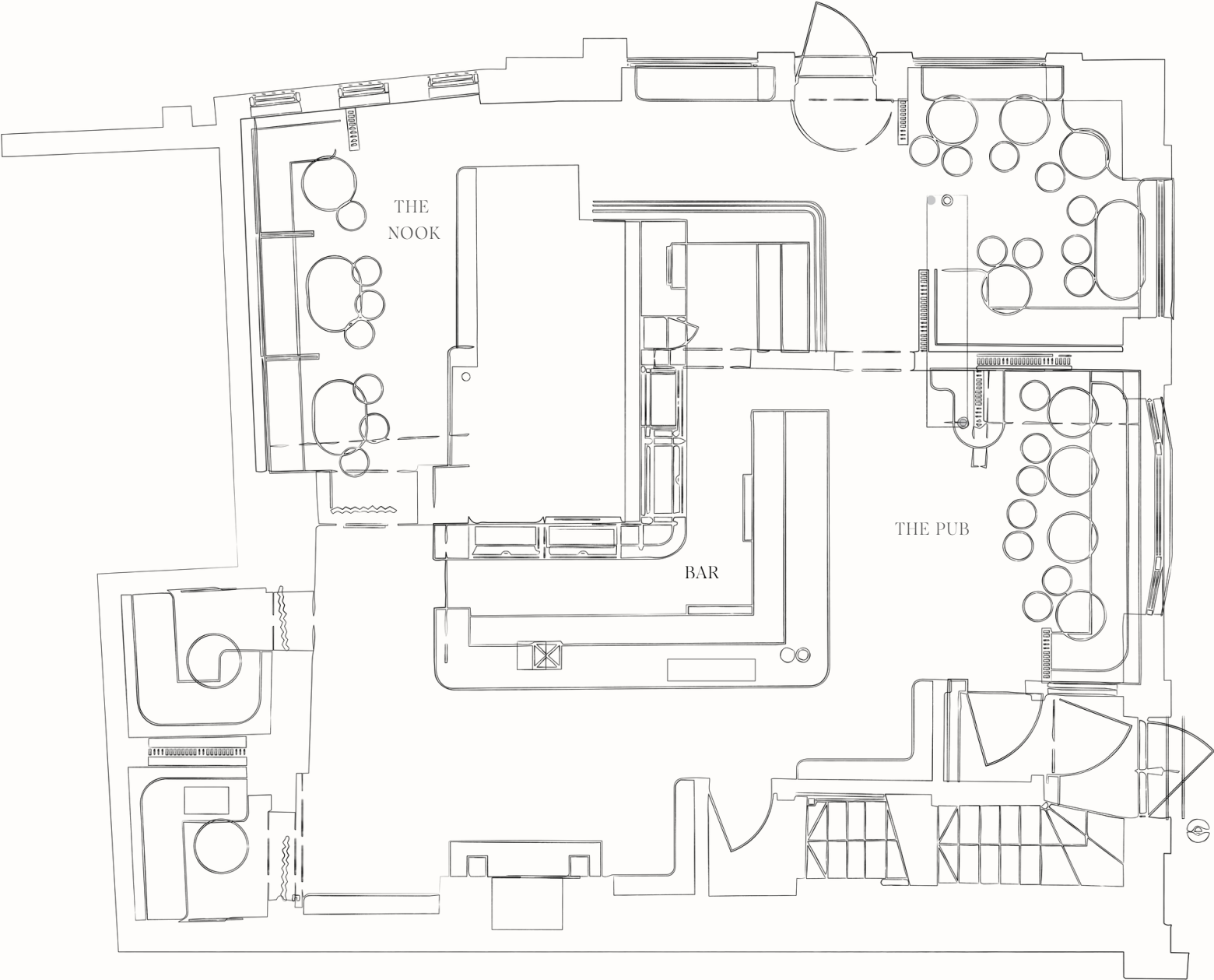


The Nook

Tucked in the corner of the pub, The Nook offers intimate booths with glass partitions that can be hired for small private parties for standing events of up to 25 guests.

Standing 25

The Nook



Snacks Sample

£35 per person, 5 choices

£7 per person for additional choices

Pork Scratchings
Cheese Straws
Raw Vegetables, Pumpkin Seeds
Pork Pie
Beef Scrumpet
Hash Brown, Chilli
Mince Roll (+£8pp)

Lunch & Dinner Sample

£85 per person

Served along the centre of
the table for guests to share.
Dietary requirements will be
catered for individually.

STARTERS - 5 choices to share

Sugar Snap, Almond
Sweetcorn, Grace Burn
Green Beans, Shallot
Raw Beef, Old Winchester
Trout, Horseradish
Chicken Liver, Pickles
Sweetbread, Mustard

MAINS - 2 choices to share

Spelt, Aubergine
Kedgeriee
Hake, Courgette
Steak, Tomato
Pot Roast Chicken
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 | Granita | Chocolate Frozen Parfait

CHEESE COURSE (+10pp)

Cheese & Crackers

Wine Sample

Sparkling

Ca' di Alte, Prosecco Spumante Extra Dry, Veneto, Italy, NV	42
Devaux Coeur de Bar, Blanc de Noirs, Champagne, France, NV	105
Ruinart, Rosé, Champagne, France, NV	155
Krug Grande Cuvée, 173e Édition, Champagne, France, NV	189

White

Saveroni, Trebbiano/Garganega, Veneto, Italy, 2025	42
Loimer, Gruner Veltliner, Kamptal, Austria, 2025	56
Château La Verrerie, Hautes Collines Blanc, S. Rhône, France, 2025	72
La Gustiniana, Lugarara, Gavi di Gavi, Piedmont, 2025	75
Prophet's Rock, Dry Riesling, Central Otago, New Zealand, 2022	80
Philippe le Hardi, "Les Foires", Hautes Côtes de Beaune, France, 2024	95

Red

Les Vignes de l'Église, Grenache/Merlot, Côtes de Thau, France, 2024	42
Mandrarossa, Frappato, Sicily, 2025	49.5
De Loach, Heritage Collection Pinot Noir, California, USA, 2022	75
Château Beaumont, Haut-Médoc, Bordeaux, France, 2020	81
Corino, La Morra Barolo, Piedmont, Italy, 2022	105

Rosé

Ochoa, Rosado de Lagrima, Navarra, Spain, 2024	42
Château d'Astros, Cuvée Amour, Provence, France, 2025	61

Wine Packages

£45pp

Sparkling	Jean Becker, Cremant d'Alsace, France, NV
White	Domaine Goisot, Exogyra Virgula Sauvignon Blanc, Cote d'Auxerre, France, 2025
White	Trinity Hill, Chardonnay, Hawkse Bay, New Zealand 2025
Red	Chateau Mahon-Laville, Bordeaux Superieur, France, 2024
Red	De Loach, Heritage Collection Pinot Noir, California, USA, 2022

£75pp

Sparkling	Devaux, Coeur de Bar, Champagne, France, NV
White	Domaine Vrignaud, Chablis, Burgundy, France, 2025
White	Joseph Grau, Granit, Monsant, Spain, 2025
Red	Corino, La Morra Barolo, Piedmont, Italy, 2022
Red	Phelp's Creek, Pinot Noir, Oregon, USA, 2022

£120pp

Sparkling	Pol Roger, Brut Tradidion, Champagne, France, NV
White	David Moret, Auxey-Duresses, Côte de Beaune, Burgundy, 2025
White	François Villard, Les Terrasses du Palat, Condrieu, N. Rhône, 2025
Red	Château Pédesclaux, Pauillac, Bordeaux, 2018
Red	Villa de Prata, Brunello di Montalcino, Tuscany, Italy, 2017



Cocktails Sample

Cosmopolitan	14
Martini	15
Margarita	14
Negroni	14
Old Fashioned	14

The Den

Capacity	Up to 40 guests seated
Event Timings	Lunch 12pm - 5pm Dinner Mon-Thurs: 6pm - 11:30pm / Fri-Sat: 6pm - Midnight / Sun: 6pm - 10:30pm
Amenities	Private use of The Den Private Bar Fireplace Table dressing including candles, name cards and menus
Minimum Spend	We operate on a minimum spend basis, which is fulfilled through food and beverage purchased during your event. Should the minimum spend not be reached on the day, the remaining balance will be charged as a private room hire fee. Minimum spends are inclusive of VAT and exclusive of service charge. To secure your booking, a deposit is required. This is within the minimum spend.
Booking Info	All event spaces are offered subject to availability and are booked on a first-come, first-served basis. Unfortunately, we are unable to hold dates without a confirmed booking and deposit.

The Snug

Capacity	Up to 14 guests seated along 1 long table or 16 guests along 2 tables
Event Timings	Lunch 1pm - 4pm Dinner 5:30pm - 8pm or 8:30pm till midnight
Amenities	Private room on restaurant floor Feature fireplace Table dressing including, candles, name cards and menus
Music	The Hart music to play throughout
Minimum Spend	We operate on a minimum spend basis, which is fulfilled through food and beverage purchased during your event. Should the minimum spend not be reached on the day, the remaining balance will be charged as a private room hire fee. Minimum spends are inclusive of VAT and exclusive of 12.5% discretionary service charge. To secure your booking, a signed contract and deposit is required and will be deducted from your final bill.
Booking Info	All event spaces are offered subject to availability and are booked on a first-come, first-served basis. Unfortunately, we are unable to hold dates without a confirmed booking and deposit.

The Nook

Capacity

Up to 25 guests standing

Event Timings

Sun - Weds

Minimum Spend

We operate on a minimum spend basis, which is fulfilled through food and beverage purchased during your event.
Should the minimum spend not be reached on the day, the remaining balance will be charged as a private room hire fee.
Minimum spends are inclusive of VAT and exclusive of 12.5% discretionary service charge.
To secure your booking, a signed contract and deposit is required and will be deducted from your final bill.

Booking Info

All event spaces are offered subject to availability and are booked on a first-come, first-served basis. Unfortunately, we are unable to hold dates without a confirmed booking and deposit.



ENQUIRE HERE

56 Blandford Street, London, W1U 7JA
+44 (0)203 468 1647 • thchartw1.com