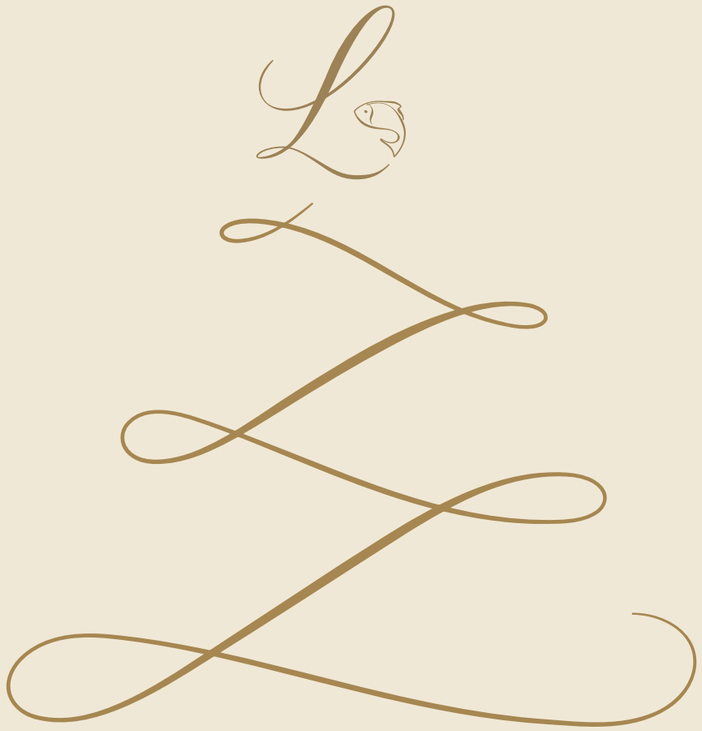

• PRIVATE DINING •

Lilibet's

• PRIVATE HIRE •

Lilibet's

- Mayfair -

Destination dining in the heart of Mayfair...

Home to an unexpected majesty,
Lilibet's Mayfair promises to
take you on a bon viveur's journey
of exquisite taste in fabulous style.

...the perfect place to host this festive season

Please speak to us about exclusive hire
and hosting standing receptions



• OUR SPACES •

Lilibet's

- Mayfair -

• THE HARTNELL ROOM •

Join us in The Hartnell Room

for exclusive private dining,

set in the height of fashion.

22 seated




THE HARTNELL ROOM

THE HARTNELL ROOM

THE HARTNELL ROOM



Lilibet's

- Mayfair -

• THE NOOK •

Venture to The Nook for

secluded dining where

days flow easily to night.

12 seated



• THE NOOK •

• THE NOOK •

• THE NOOK •

Lilibet's

- Mayfair -

• THE FIRESIDE •

Come be beside The Fireside

to share in a space rich in detail

and full of convivial atmosphere.

40 seated



• THE FIRESIDE •

• THE FIRESIDE •

• THE FIRESIDE •

Lilibet's

- Mayfair -

• THE TERRACE •

Alight on The Terrace to

share in delightful days

and elegant evenings.

24 seated
50 standing



• THE TERRACE •

• THE TERRACE •

• THE MENUS •

• THE MENUS •

‘I thought of the sky, the earth, the sun, the moon, the stars and everything heavenly that might be embroidered upon a dress destined to be historic.’

Sir Norman Hartnell - The Queen's Coronation Dress

• THE SKY •

- 95 per person -

SEA BASS CRUDO
Lemon, verjus, olive oil

PRESSED OCTOPUS
Lemon, chilli oil

TUNA TORO
Gazpacho, basil

ROASTED PEPPERS
Italian olive oil, crisp garlic

CHRYSANTHEMUM SALAD
Caesar dressing

SEA BREAM FILLET
Grilled tomatoes, capers, basil

LAMB CHOPS
Mint sauce

ENGLISH PEAS
Roasted turbot butter, marjoram

FRENCH FRIES
Chipotle salt & Caesar dressing

DESSERT PLATTER
Ice cream, sorbets and seasonal fruits

TEA & COFFEE

Daniele Guerini our Head of Bars
Seasonal Cocktails

FIRESIDE BOULEVARDIER
Four Roses Single
Barrel Bourbon
Mulled Wine Syrup, Campari,
Karminia Rosso
16

NEGRONI PANETTONE
Portofino Botanical Spirit
Panettone Liqueur
Fat-Washed Croissant
Campari, Karminia
16

RUBY HORIZON MOCKTAIL
Everleaf mountain,
Blood orange, Pomegranate
cordial, Grapefruit soda

16

Sommelier Marcello Colletti's
Recommended Wine Pairing

CHAMPAGNE
Deutz, Brut Classic | NV
99

WHITE
Riesling, Schloss Johannisberg Gelblack Trocken,
Rheingau, Germany | 2024
95

Tyler Winery | 2023 Santa Barbara County,
California | USA | Chardonnay
85

RED
Akarua, Bannockburn | 2023 Central Otago |
New Zealand | Pinot Noir
85

Gevrey Chambertin, Henri Magnien |
2023 Burgundy | France | Pinot Noir
155

DESSERT
Saint-Albert, AOC Pacherenc du Vic-Bilh,
Plaimont, 75cl | 2022 Gascony | France |
Manseng, Petit Courbu
85

• THE MENUS •



• THE SUN •

- 120 per person -

TUNA TARTARE
Pickled cucumber, shallots

SEA BASS CRUDO
Lemon, verjus, olive oil

ROASTED PEPPERS
Italian olive oil, crisp garlic

LANGOUSTINES
Lizzy rose, lemon

NIÇOISE
Anchovies, Romaine lettuce, olives, soft boiled egg

SEA BASS FILLET
Spiced tomato salsa

LAMB CHOPS
Mint sauce

BAKED SHELLFISH RICE
Spanish prawns

SPROUTING BROCCOLI
Colatura vinaigrette, chilli, mint

DESSERT PLATTER
Ice cream, sorbets and seasonal fruits

TEA & COFFEE

Daniele Guerini our Head of Bars
Seasonal Cocktails

FIRESIDE BOULEVARDIER
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Barrel Bourbon
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NEGRONI PANETTONE
Portofino Botanical Spirit
Panettone Liqueur
Fat-Washed Croissant
Campari, Karminia
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Everleaf mountain,
Blood orange, Pomegranate
cordial, Grapefruit soda

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Sommelier Marcello Colletti's
Recommended Wine Pairing

CHAMPAGNE
Deutz, Millésime | 2019
165

WHITE
Sancerre 'Les Monts Damnés', Anthony & David Girard,
Loire, France | 2023
118

Chablis 1er Cru 'Mont de Milieu', Billaud Simon |
2022 Burgundy | France | Chardonnay
158

RED
Barolo Riserva, Casa Ricossa,
Piedmont, Italy | 2017
145

La Neblina, Radio-Coteau | 2023 Sonoma |
USA | Pinot Noir
165

DESSERT
Tokaji Aszú, 5 Puttonyos, Sauska,
Tokaji, Hungary | 2022
95

• THE MOON •

- 145 per person -

Anchovy Eclair
Parfait, sweet & sour sauce

Tuna tartare
Pickled cucumber, shallots

Sea bass crudo
Lemon, verjus, olive oil

Red prawn carpaccio
Chilli, lime, lavosh

Niçoise
Anchovies, Romaine lettuce, olives, soft boiled egg

Cornish Turbot
Pil Pil sauce

Lamb chops
Mint sauce

Lilibet's mash
Shellfish bisque, lobster

Sprouting broccoli
Colatura vinaigrette, chilli, mint

Dessert platter
Ice cream, sorbets and seasonal fruits

Tea & coffee

Daniele Guerini our Head of Bars
Seasonal Cocktails

Fireside Boulevardier
Four Roses Single Barrel Bourbon
Mulled Wine Syrup, Campari, Karminia Rosso
16

Negroni Panettone
Portofino Botanical Spirit
Panettone Liqueur
Fat-Washed Croissant
Campari, Karminia
16

Ruby Horizon Mocktail
Everleaf mountain,
Blood orange, Pomegranate cordial, Grapefruit soda
16

Sommelier Marcello Colletti's
Recommended Wine Pairing

Champagne
Deutz, Blanc de Blancs Millésime | 2020
210

White
Pouilly-Fumé, Baron de 'L', Domaines De Ladoucette | 2023
Loire | France | Sauvignon Blanc
185

Puligny-Montrachet 1er Cru 'Champ Gain', Domaine Faiveley | 2023 Burgundy | France | Chardonnay
255

Red
Château Haut Gravet, Saint-Émilion Grand Cru, Bordeaux, France | 2016
125

Gevrey-Chambertin, Henri Magnien | 2023 Burgundy | France | Pinot Noir
155

Dessert
Graham's 20 Years Tawny Port, 75cl | NV Douro | Portugal | Touriga Nacional, Tinta Amarela, Alicante Bouschet
£135

• THE MENUS •

• THE STARS •

- 165 per person -

TUNA LOIN GILDA
Pickles, anchovy

CRUDITES
Raw seasonal vegetables,
green chilli taramasalata, anchovy dip

HAND DIVED SCALLOP
Basil, pine nuts

CRAB SALAD
Citrus mayonnaise, watercress, socca

RICOTTA AGNOLOTTI
Lemon ricotta, sage

WILD TIGER PRAWN
Chilli butter, lime

BONE-IN RIBEYE
Chimichurri

GREEN BEANS
XO sauce

LILIBET'S MASH
Shellfish bisque, lobster

DESSERT PLATTER
Ice cream, sorbets and seasonal fruits

TEA & COFFEE

Daniele Guerini our Head of Bars
Seasonal Cocktails

FIRESIDE BOULEVARDIER
Four Roses Single
Barrel Bourbon
Mulled Wine Syrup, Campari,
Karminia Rosso
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NEGRONI PANETTONE
Portofino Botanical Spirit
Panettone Liqueur
Fat-Washed Croissant
Campari, Karminia
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RUBY HORIZON MOCKTAIL
Everleaf mountain,
Blood orange, Pomegranate
cordial, Grapefruit soda
16

Sommelier Marcello Colletti's
Recommended Wine Pairing

CHAMPAGNE
Deutz, Cuvée William Deutz | 2014
295

WHITE
Far Niente, Napa Valley | 2024 Napa, California |
USA | Chardonnay
215

Chassagne-Montrachet 1er Cru 'Les Macherelles',
François Carillon | 2023 Burgundy | France | Chardonnay
285

RED
Château D'Armailhac, Pauillac, France | 2015
198

Cepparello, Isole & Olena | 2020 Tuscany |
Italy | Sangiovese
260

DESSERT
Gewürztraminer VT, Maison Trimbach, Alsace,
France | 2018
190

• THE MENUS •

EVERYTHING • HEAVENLY •

- 200 per person -

SEA BASS CRUDO
Lemon, verjus, olive oil
Oscietra caviar

TUNA TORO
Gazpacho, basil

RED PRAWN CARPACCIO
Chilli, lime, lavosh

LOBSTER BRIOCHE ROLL
Oscietra caviar

HAND DIVED SCALLOP
Seaweed butter

RICOTTA AGNOLOTTI
Lemon ricotta, sage

GRILLED CARABINERO PRAWNS

CRAB SALAD
Citrus mayonnaise, watercress, socca

AGED BEEF FILLET
Chimichurri

CORNISH TURBOT
Pil Pil sauce

LILIBET'S MASH
Shellfish bisque, lobster

SPROUTING BROCCOLI
Colatura vinaigrette, chilli, mint

DESSERT PLATTER
Ice cream, sorbets and seasonal fruits

TEA & COFFEE

Daniele Guerini our Head of Bars
Seasonal Cocktails

FIRESIDE BOULEVARDIER
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Barrel Bourbon
Mulled Wine Syrup, Campari,
Karminia Rosso
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Portofino Botanical Spirit
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Fat-Washed Croissant
Campari, Karminia
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RUBY HORIZON MOCKTAIL
Everleaf mountain,
Blood orange, Pomegranate
cordial, Grapefruit soda

16

Sommelier Marcello Colletti's
Recommended Wine Pairing

CHAMPAGNE
Deutz, Amour de Deutz | 2015
315

WHITE
Chablis Grand Cru 'Les Blanchots', Domaine Laroche | 2023
Burgundy | France | Chardonnay
210

Meursault 1er Cru 'Les Charmes Dessus', Domaine Tessier |
2022 Burgundy | France | Chardonnay
285

RED
Artemis, Stag's Leap Wine Cellars | 2021 Napa Valley | USA |
Cabernet Sauvignon
210

Valbuena 5°, Vega Sicilia | 2019 Ribera del Duero | Spain |
Tempranillo, Merlot
365

DESSERT
Ramos Pinto, 75cl | 1995 Douro | Portugal | Touriga Nacional,
Tinta Barroca, Touriga Franca
185

• 7 FISHES •

- 350 per person -

Seven fishes Platter
Oscietra caviar, Oysters, Lobster,
Langoustines, White truffle, Scallops, Kind crab,
Carabineros, Bluefin Tuna loin & toro

Lobster brioche roll
Oscietra caviar

Hand dived scallops
Seaweed butter

Ricotta agnolotti
Lemon ricotta, sage

Crab salad
Citrus mayonnaise, watercress, socca

Cornish Turbot
Pil Pil sauce

Beef rib on bone
Truffle Bordelaise

Lilibet's mash
Shellfish bisque, lobster

Sprouting broccoli
Colatura vinaigrette, chilli, mint

Dessert platter
Ice cream, sorbets and seasonal fruits

Christmas pudding

Tea & coffee

Daniele Guerini our Head of Bars
Seasonal Cocktails

Fireside Boulevardier
Four Roses Single
Barrel Bourbon
Mulled Wine Syrup, Campari,
Karminia Rosso
16

Negroni Panettone
Portofino Botanical Spirit
Panettone Liqueur
Fat-Washed Croissant
Campari, Karminia
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Ruby Horizon Mocktail
Everleaf mountain,
Blood orange, Pomegranate
cordial, Grapefruit soda
16

Sommelier Marcello Colletti's
Recommended Wine Pairing

Champagne
Deutz, Amour de Deutz Rosé | 2013
365

Champagne de Lossy Rosé | NV
585

White
Chablis Grand Cru 'Vaudésir', Domaine William Fèvre | 2023
Burgundy | France | Chardonnay
360

Condrieu Coteau de Vernon, Domaine Georges Vernay |
2023 Rhône | France | Viognier
295

Red
Baffonero | 2015 Tuscany | Italy | Merlot
350

Gran Reserva Especial, Castillo Ygay, Marqués de Murrieta |
2011 Rioja | Spain | Tempranillo, Mazuelo
465

Dessert
Château d'Yquem, Sauternes, France, 75cl | 2008 Sauternes |
France | Semillon, Sauvignon Blanc
760

CANAPÉS

Dressed oyster 5.3
Red wine shallots, green peppercorn

Tuna toro 5
Spiced tomato

Crab tart 4
Grapefruit, coriander

Parmesan Panisse 3

Lobster brioche roll 13
Oscietra caviar

Anchovy Eclair 6
Parfait, sweet and sour sauce

MENU ENHANCEMENTS

Spéciales de Claire six 32 / dozen 64

Louët-feisser six 30 / dozen 60

Carlingford six 26 / dozen 52

OSCIETRA 30g 160 / 50g 245
Fried oysters, tuna tartare, prawns, pickles,
seaweed potato crisps

LILIBET'S SEAFOOD PLATTERS

PETITE 100
Oysters, prawns, crab, octopus, sea bream

DELUXE 150
Oysters, prawns, crab, octopus, sea bass,
sea bream, scallop, bluefin tuna loin & gilda

THE FISHES ROYALE 220
Oysters, lobster, langoustines, prawns, crab, octopus, sea bass,
sea bream, scallop, wild red prawn, bluefin tuna loin, toro & gilda

- Add -

Half native lobster 30 | **Native lobster** 60 | **Prawn** each 4 | **Crab** 4
Oscietra 30g 80 / 50g 160

Lilibet's
- Mayfair -

We look forward to welcoming

you and please do feel free to

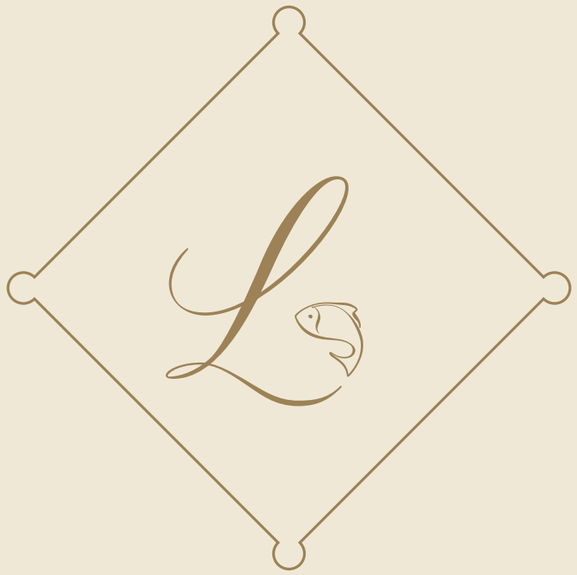
speak to us about hosting

your private party or event.

We are here to make it every bit

as special and unique as our

beloved No.17 Bruton Street home.



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