

DAVIES ^{AND} BROOK

Private Dining

BROOK STREET, MAYFAIR LONDON W1K 4HR
events@daviesandbrook.co.uk

ABOUT



Davies and Brook, named for the cross-streets at which the legendary *Claridge's* sits, is a London restaurant from Chef Daniel Humm, notably of New York City's Michelin three-starred *Eleven Madison Park*.

Davies and Brook is rooted in casual elegance, one whose atmosphere and attitude reflect the idea of dressing down the concept of fine dining.

ABOUT

The cuisine reflects Humm's upbringing in Europe (including a stint at Claridge's as a fifteen-year-old junior cook), his time in New York City, and the incredible bounty of ingredients from throughout the United Kingdom.

Davies and Brook has a large Dining Room with a connecting Bar and Lounge and a seasonal Terrace.

Adjacent to the main dining room of *Davies and Brook*, the Private Dining Room is an intimate space ideal for entertaining groups of up to 12 guests.

With the Private Dining Room guests will collaborate with our events team to create a bespoke dining experience.

Our Private Dining Room is booked for a minimum spend of £750 for Lunch and £1,500 for Dinner.



MENUS

For Dinner, we offer a four course customisable menu, as well as our Chef's tasting menu. Both menus take their cues from the season and highlight the best ingredients available.



APPLE CIDER DOUGHNUT
with Mulled Wine Ice Cream



DRY-AGED DUCK

Honey and Lavander Glazed with Beetroot and Sauce Civet

FOUR COURSE A LA CARTE MENU

COLD STARTERS

CARROT SALAD v

Sunflower Seeds, Horseradish, and Pickled Quail Egg

ROASTED BEETROOT v

Salad with Pistachio, Pickled Beetroot and Green Bean Hummus

MARINATED GREY MULLET

Thinly Sliced with Daikon Radish and Puffed Rice

FOIE GRAS

Torchon with Black Truffle and Apple Chutney + £10 per person

CAVIAR

*Imperial Baerii Caviar with Butternut Squash,
Smoked Shellfish, and Naan*

+ £50 per person as an additional course

WARM STARTERS

AUBERGINE v

Variations with Coriander and Roasted Garlic

BUTTER-POACHED LOBSTER

with Hen of the Woods Mushroom, Potato, and Lobster Bisque

SHIITAKE CHAWANMUSHI v

with Ginger, Enoki Mushrooms, and Soy Milk

BLACK COD

Roasted with Kale, Turnip, and Miso

MAINS

MONKFISH

Grilled with Kohlrabi and Apple Dumplings

CAULIFLOWER v

Marinated and Roasted with Black Sesame, Pumpkin Seeds, and Kale

SUCKLING PIG

Roasted Rack with Plum, Leek, and Pork Jus

GRILLED LAMB

Saddle with Roasted Endive and Minted-Lamb Sauce

DRY-AGED DUCK

Honey and Lavender Glazed with Napa Cabbage and Onion

WHOLE ROASTED CHICKEN

Stuffed with Black Truffle, Foie Gras, and Brioche

Braised Leg Meat with Potato Espuma and Foie Gras +£10 per person

DESSERTS

CHOCOLATE COCONUT TART v

with Coconut Milk Ice Cream

MILK AND HONEY v

Soft Serve with Oat Shortbread and Bee Pollen

CHEESECAKE v

Sheep's Milk Cheesecake with Seasonal Berries

SELECTION OF CHEESES

3 Cheeses with Varying Accompaniments

+£20 per person as an additional course

+£10 per person instead of dessert

TASTING MENU

CAVIAR

Imperial Baerii Caviar with Butternut Squash, Smoked Shellfish, and Naan

CARROT SALAD v

Sunflower Seeds, Horseradish, and Pickled Quail Egg

BLACK COD

Roasted with Kale, Turnips, and Miso

SHIITAKE CHAWANMUSHI v

with Ginger, Enoki Mushrooms, and Soy Milk

DRY-AGED DUCK

Honey and Lavender Glazed with Napa Cabbage and Onion

DESSERT

Your Choice of Dessert from Our A La Carte Offering

TRIPLE CRÈME v

Baked with Black Truffle, Honey, and Potato Bread

+£20 per person as an additional course

+£10 per person instead of dessert

Pre-selected by the host, the four-course menu is inclusive of a two dish offering per course.

PRICES

FOUR COURSE MENU

Starting at £110 per person

SIX COURSE TASTING MENU

£155 per person

WINE PAIRINGS

from £105 per person

ADDITIONAL CHARGES

You are welcome to increase the number of choices given per course, with a supplemental charge per person, per each added choice. (maximum of two additional added choices per course).

£10 per person for Cold and Warm Starters

£15 per person for Mains

£10 per person for Desserts

ADDITIONAL OFFERS

Eleven Madison Park: The Next Chapter - Cookbook by Daniel Humm £60 each

Claridge's, The Cookbook - Cookbook by Martyn Nail and Meredith Erickson £30 each

