



The Perm.

PRIVATE DINING MENUS  
FOR LARGER TABLES



# THE HARBEN ROOM

Our intimate Harben Room, nestled behind The Pem's carefully curated wine collection, provides a calm escape for up to 20 guests to enjoy incredible dining experiences. Creative private dining with elegant flare for both lunch and dinner, business and pleasure.



*Menu Options*



# Summer Menu

## Starters

Summer Salad  
Flat peach, pistachio, lardo di Colonnata

*or*

Preso Ibérico Pork  
Datterini tomatoes, fennel

*or*

Hand Dived Orkney Scallop  
Wye Valley asparagus, saffron  
(£6 supplement)

## Mains

Cambridgeshire Artichoke  
Tender peas, green tomato vierge

*or*

Charred Skate Wing  
Peas, green tomato vierge, potted shrimps

*or*

Beef Sirloin & Shortrib  
Pink peppercorn, alliums  
(£8 supplement)

## Desserts

Pistachio Mousse  
Lime, stem ginger

*or*

Pink Grapefruit Meringue  
Grapefruit sorbet, Tequila

*or*

74% Manjari Chocolate  
Opaline tuile, gelato

~

Petit Fours

£75 per guest

Orders can be placed on the evening for groups of up to 10 guests. For groups of 11 guests and more, pre-orders are required 10 working days in advance. Vegetarian / Vegan options available.

Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.



# Sommelier's Recommendations of Wine

## White

Lugana 'I Frati', Ca' dei Frati  
Veneto, Italy 2024  
£74

Chablis 1er Cru 'Côte de Lechet', Gerard Tremblay  
Burgundy, France 2023  
£98

Mas de Daumas Gassac Blanc  
Terroir d'Aniane, Languedoc, France 2022  
£140

~

## Red

Le Haut-Médoc de Château Haut-Bages Libéral  
Haut-Médoc, Bordeaux, France 2016  
£75

Gigondas Aux Lieux-Dits, Domaine Santa Duc  
Southern Rhône, France 2020  
£115

Barbaresco, Ceretto  
Piedmont, Italy 2018  
£152

All prices are per bottle and inclusive of V.A.T. at current rate.



# Taste of The Pen

Native Lobster  
Granny Smith apple, lemongrass

~

Heritage Carrot  
Goats curd, pistachio, wild herbs

~

Hand Dived Orkney Scallop  
Wye Valley asparagus, saffron

~

Herdwick Lamb  
Cannon & sweetbread, courgette, basil

~

Lemon Sorbet  
Pepper anglaise foam

~

Macerated Strawberries  
Iced parfait, milk ice cream

£110 per guest



Vegetarian / Vegan menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.  
Our Sommelier would be delighted to recommend matching wines.





## *Bespoke Menu Options*

For the ultimate culinary experience, our team can create a fully bespoke menu for your private event or celebration.

Bespoke menus from £150 per guest | Require a minimum of 20 guests.



*Get in touch*

the.pem@conradhotels.com | +44 (0) 203 301 8080  
22-28 Broadway, Westminster, London SW1H 0BH