

Winter / Autumn Menu

Dean £45pp

Mixed heritage beetroot, barrel aged feta, courgette, quinoa pomegranate dressing

Roast Devonshire chicken breast wild mushrooms, Jerusalem artichokes, kale, tarragon jus

Lemon meringue pie

Wardour £55pp

Kiln roast salmon, avocado & quail egg salad gem lettuce, honey mustard dressing

Roast rump of Cornish lamb tomato braised Jerusalem artichokes, preserved lemon dressing

Cheesecake mulled berry ripple Eton mess

Berwick £60pp

Crispy duck & watermelon salad spiced cashews, chilli dressing

Steamed seabream brown shrimps, braised leeks, tomatoes samphire, shellfish sauce

White chocolate mousse cherries, lemon verbana

Compton £70pp

Globe artichoke, truffled goat's curd & pickled Autumn vegetable salad wild herb dressing

Baked scallops in the shell chilli, hazelnut & garlic butter

Roast Hereford beef fillet Pommes Anna, rainbow chard, wild mushroom ketchup, jus

Bitter chocolate délice burnt orange ice cream

Pre-Dinner Canapés £9

Choose a selection of 3:

Arancini, tomato, mozzarella

Seared tuna, sesame, wasabi & ginger

Crabcakes, saffron aioli

Datterini tomatoes bruschetta

Crispy duck chilli, ginger, coriander, soya & orange glaze

Salt beef on buckwheat cracker wholegrain mustard, piccalilli

Smoked salmon tartare gin compressed charred cucumber

Wild mushroom vol-au-vents

Extras

Chocolate truffles

£3



All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%. A discretionary service charge of 15% will be added to the food and drinks bill.

+44(0)20 7432 6339 privateevents@thegrouchoclub.com

Wine Suggestions

Dean

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| Sauvignon Blanc Doña Javiera, Maipo Valley, Chile, 2016 | £40 |
| Pinot Noir “Le Fumees Blanches” Francois, Lurton Pays D’oc, France, 2016 | £40 |
| Groucho Club Burgundy Olivier Leflaive, France, 2015 | £60 |
| Fleuri “Les Moriers” Domaine Cedric Chignard, Beaujolais, France, 2015 | £60 |

Wardour

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| Gavi di Gavi Roberto Sarotto, Piedmont, Italy, 2016 | £50 |
| Groucho Club Claret Bordeaux, France, 2014 Magnum | £75 |
| Sauvignon Blanc Isabel Estate, Marlborough, New Zealand, 2016 | £60 |
| Chianti Classico “Retromarcia” Monte Bernardi, Tuscany, Italy, 2015 | £60 |

Berwick

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| Gruner Veltliner Josef Ehmoser, Wagram, Austria, 2016 | £50 |
| Malbec ‘La Flor’ Pulenta Wines, Mendoza, Argentina, 2016 | £50 |
| Chablis 1er Cru Fourchaume Domaine Colombie, Burgundy, France, 2015 | £70 |
| Barbaresco Cascina Luisin, Piedmont, Italy, 2013 | £103 |

Compton

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| Petit Chablis Domaine du Colombier. France, 2016 | £50 |
| Kloof Street Mullineux. Swartland, South Africa, 2015 | £50 |
| Puligny-Montrachet ‘Les Aubues’ Domaine Jean-Claude Bachelet, France, 2014 | £115 |
| Margaux Chateaux Margaux, Bordeaux, France, 2013 | £105 |



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