

Spring Menu

Dean £45pp

Smoked haddock
red pepper & sweetcorn chowder

Roast Devonshire chicken breast
peas, pancetta, baby gem à la française

Lemon meringue pie

Wardour £55pp

Green asparagus
crispy poached egg, San Daniele ham,
parmesan hollandaise

Roasted lamb rump
Caponata, Cornish leaves, wild herb oil,
lamb jus

Set vanilla custard
poached rhubarb, yogurt ice cream

Berwick £60pp

Seared beef carpaccio
pickled pearl onions, truffle crème fraîche,
aged parmesan

Loch Duart salmon Teriyaki
pak choi, chili, ginger, soya & mirin dressing

Passion fruit curd tart
coconut sorbet

Compton £70pp

River Test smoke trout
quail egg, asparagus & jersey royal
potato salad

Baked scallops
cauliflower purée, wild garlic butter

Beef wellington
truffle mashed potato, spring greens,
red wine sauce

Bitter chocolate délice
raspberry sorbet

Pre-Dinner Canapés £9

Choose a selection of 3:

Arancini, tomato, mozzarella

Tuna tartare
chilli garlic sauce, crème fraîche, wonton crisp

Crabcakes, saffron aioli

Datterini tomatoes bruschetta

Crispy veal sweetbreads
rosemary & onion purée

Foie gras Torchon
apple purée, brioche

Citrus-cured salmon
buckwheat blini, red onion, avocado purée

Wild mushroom choux bun

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.

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Wine Suggestions

Dean

Sauvignon Blanc, De Martino Valle de Casablanca, Chile, 2017	£40
Pinot Noir “Le Fumees Blanches” Pays D’oc, France, 2017	£40
Groucho Club Burgundy Olivier Leflaive, France, 2015	£60
Fleuri “Les Moriers” Domaine Cedric Chignard, Beaujolais, France, 2015	£60

Wardour

Gavi di Gavi Roberto Sarotto, Piedmont, Italy, 2017	£50
Groucho Club Claret Bordeaux, France, 2014 Magnum	£75
Sauvignon Blanc Isabel Estate, Marlborough, New Zealand, 2018	£60
Chianti Classico “Retromarcia” Monte Bernardi, Tuscany, Italy, 2016	£60

Berwick

Gruener Veltliner Josef Ehmoser, Wagram, Austria, 2017	£50
Malbec ‘La Flor’ Pulenta Wines, Mendoza, Argentina, 2017	£50
Chablis Fourchaume, 1er Cru Domaine d’Henri Burgundy, France, 2012	£85
Barbaresco Cascina Luisin, Piedmont, Italy, 2013	£95

Compton

Petit Chablis Domaine du Colombier. France, 2017	£50
Kloof Street, Mullineux Swartland, South Africa, 2015	£50
Puligny-Montrachet Jacques Carillon France, 2015	£110
Margaux Chateaux Margaux, Bordeaux, France, 2013	£120



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