

The Dining Room

À la carte

Starters

Wild garlic soup smoked haddock, quail's egg	6
Chargrilled tiger prawns chilli jam, mango salad	12
Yellowfin tuna tartare spiced avocado, black pepper dressing, coconut bread crisp	12/18
Rabbit & Foie Gras rabbit terrine poached rhubarb, brioche bun	14
Pan-fried Scottish scallops pernod fennel puree, crispy San Daniele ham, lemon & caper butter	14
Dressed Devon crab brown crab mayo, melba toast	14
Roasted beef carpaccio quail egg, horseradish, mustard cress, winter truffle & crème fraîche dressing	14

Mains

Shepherd's pie peas, heritage carrots	15
Cheeseburger dill pickle, rosemary fries	16
Beer battered haddock hand-cut chips, mushy peas, tartare sauce	17
Dorset lamb rump & breast, rosemary polenta, Jerusalem artichoke puree, pickled kohlrabi	20
Pan-fried seabass braised cuttlefish, fregola, orange & wild garlic gremolata, crispy kale	22
Beef Wellington (for 2 to share) truffle mash potato, hispi cabbage, bone marrow, albufera sauce <i>*Please allow 45 minutes to prepare</i>	80

Grill

Spatchcock poussin chimichurri sauce, burnt lemon	18
Dover Sole grilled or meunière	38
Steak frites garlic butter, rocket & watercress salad	24
Dry-aged Hereford Ribeye steak (400g) Bearnaise / green peppercorn sauce	36

Vegetarian

Roast heritage squash salsify, blood orange, blue cheese croquettes, hazelnut & chilli dressing	12/18
Superfood salad purple sprouting broccoli, baby gem, quinoa, bulgur wheat, avocado, courgettes crispy rice, crème fraîche dressing	12/18
Truffle tortelloni wild mushrooms, parmesan & mascarpone sauce, winter truffle	22

Sides

Hand-cut chips	all 5
Spinach (steamed, buttered, creamed)	
Buttered Jersey Royal potatoes	
Steamed tenderstem broccoli chilli almond shallots	
Bitter leaf salad roast walnut dressing	
Heritage tomato & shallot salad	



Before you order, please inform our staff if you have any food allergies.
Prices inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

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By the glass

White

Groucho Club Trebbiano/Pinot Grigio Terre di Chieti, Italy, 2017	7
Picpoul De Pinet, Domaine Félines Jourdan Languedoc, France, 2017	9
Gavi di Gavi, Roberto Sarotto Piedmont, Italy, 2016	12
Saar Riesling, Van Volxem Germany, 2016	14
Groucho Club Burgundy Olivier Leflaive, France, 2015	15
Sauvignon Blanc, Isabel Estate Marlborough, New Zealand, 2016	15

Red

Groucho Club Montepulciano D'Abruzzo Abruzzo, Italy, 2017	7
Pinot Noir Domaine Coudolet Pays D'oc, France, 2016	9
Groucho Club Claret Bordeaux, France, 2015	9
Malbec 'La Flor', Pulenta Wines Mendoza, Argentina, 2017	11
'La Vendimia', Palacios Remondo Rioja, Spain, 2016	12
Crozes-Hermitage Domaine Chenets Rhône, France, 2015	14

Rosé

Groucho Club Rosé Pay d'Oc, France, 2017	7
Miraval Jolie, Pitt & Perrin Côte de Provence, France, 2017	14

Sparkling

Perrier-Jouët NV	15
Perrier-Jouët Blason Rosé	25

Cocktails

Peated Negroni Inverso Tiramisu infused Sipsmith, Kamm & Sons Islay, Cocchi Americano	11
Bergamot Bellini Italicus Bergamot, pomegranate, Perrier-Jouët champagne	12
Floating on a Cloud Pineapple infused Sauvelle vodka, St. Germain elderflower, lime juice, vanilla syrup & Sauvignon Blanc foam	11

Apéritifs

Pimms No.1	7
Aperol Spritz	11
Campari soda	8.50



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