

# The Dining Room

À la carte

## Starters

Wild garlic soup smoked haddock, quail's egg	7
Chargrilled squid Isle of Wight tomato, spiced cod roe, mixed Cornish leaves	12
Smoked River Test trout Devon crab, green apple & celery salad, brown crab mayo	12
Yellowfin tuna tartare spiced avocado, black pepper dressing, coconut bread crisp	12/18
Rabbit & foie gras terrine poached rhubarb, brioche bun	14
Pan-fried Scottish scallops global artichoke purée, crispy San Daniele ham, truffle butter	14
Crispy sweetbread poached pheasant egg, girolle mushrooms, light lovage purée, dandelion	14
Lobster Thermidor or wild garlic butter (half or whole) mixed leaf & herb salad	18/36

## 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
Poached hake fillet herb crust, cauliflower, mussels, samphire, wild garlic velouté	18
Dorset lamb rump & croquettes grilled leek, broad bean purée, cottage mint yoghurt	20
Pan-fried John Dory brown shrimp, trombetta courgettes, heritage tomatoes, lemon verbena	24

## Grill

Spatchcock poussin chimichurri sauce, burnt lemon	18
Dover Sole grilled or meunière	38
Steak frites garlic butter, rocket & watercress salad	24
Lamb cutlets cumin yoghurt, mint sauce	35
Dry-aged Hereford Ribeye steak (400g) Bearnaise / green peppercorn sauce	36
Chateaubriand (for 2 to share) Albufera sauce, truffle mashed potato	65

## Vegetarian

Green asparagus aged parmesan, truffle hollandaise, quail eggs	12/18
Superfood salad purple sprouting broccoli, baby gem, quinoa, bulgur wheat, avocado, courgettes crispy rice, crème fraîche dressing	12/18
Pan-fried herb gnocchi wild mushrooms, baby spinach, Burford brown egg, mushroom sauce	18
Tortelloni Cacio e Pepe crispy courgette flower, Jersey parsley cream, roast pine nuts	18

## Sides

Hand-cut chips	all 5
Spinach (steamed, buttered, creamed)	
Buttered Jersey Royal potatoes	
Gem heart & avocado salad blue cheese dressing	
Roasted courgette, heritage tomato sauce, ricotta, pine nuts	
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.

# The Dining Room

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
Muscadet 'Sèvre et Maine Sur Lie' Haute Fevrie Loire, France, 2017	10
Gavi di Gavi, Roberto Sarotto Piedmont, Italy, 2016	12
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
Chianti Classico 'Retromarcia' Monte Bernardi Tuscany, Italy, 2016	15

## 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

<b>Peated Negroni Inverso</b> Tiramisu infused Sipsmith, Kamm & Sons Islay, Cocchi Americano	11
<b>Bergamot Bellini</b> Italicus Bergamot, pomegranate, Perrier-Jouët champagne	12
<b>Floating on a Cloud</b> 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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