

# The Dining Room

À la carte

## Starters

Pea & leek soup, smoked haddock & quail's scotch egg	7
Pig's head croquettes, gribiche sauce, pickled shallots, breakfast radishes	10
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
Crispy beef short rib, grapefruit, mooli, chilli, sesame seed, honey & hoisin sauce	14
Pan-fried Scottish scallops, global artichoke purée, crispy San Daniele ham, truffle butter	14
Lobster Thermidor or garlic butter, (half or whole) mixed leaf & herb salad	18/36

## Mains

Spatchcock poussin, chimichurri sauce, burnt lemon	18
Poached hake fillet, herb crust, mussels, samphire, cauliflower, courgettes, green pea velouté	18
Pan-fried sea bream fillet, roasted Romero pepper, fregola, sardine dressing	18
Dorset lamb rump & croquettes, grilled leek, broad bean purée, cottage mint yoghurt	20
Steak frites, garlic butter, rocket & watercress salad	24
Lemon sole, grilled or meunière	24
Lamb T-bone, confit garlic, cumin yoghurt, mint sauce	36
Dry-aged Hereford Ribeye steak (400g), Bearnaise / green peppercorn sauce	36
Chateaubriand (for 2 to share), Albufera sauce, truffle mashed potato	65

## Groucho Classics

Shepherd's pie, peas, heritage carrots	15
Groucho cheeseburger, dill pickle, tomato, red onion, bacon mayo, rosemary fries	16
Beer battered haddock, hand-cut chips, mushy peas, tartare sauce	17

## Vegetarian

Watermelon salad, barrel aged feta, hazelnuts, rocket, avocado, aged balsamic	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
Pasta fredda, Paccheri pasta filled with burrata, black olive & pesto, Datterini tomato dressing, parmesan crisps	18

## Sides

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



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

## Apéritifs

Fiero é Tonic	9
Lustau Manzanilla	10
Aperol Spritz	11

## Sparkling

Perrier-Jouët, Epernay Champagne France NV	15
Perrier-Jouët Blason Rosé, Epernay Champagne France NV	25

## Cocktails

<b>The Sawa</b> Suntory Toki, yuzu liqueur, lemon juice, ginger, lemongrass syrup, egg white, soda	11
<b>The Kusuguru</b> Rosemary infused Haku, plum sake, Suze, lemon juice, fresh mint syrup	11

## White

		Carafe
Groucho Club House White, Trebbiano Pinot Grigio, Veneto Italy 2017	7	18.25
Picpoul de Pinet 'La Viste', Languedoc France 2018	9.25	25
Touraine Sauvignon Blanc, Domaine de Marce, Loire France 2017	9.50	25.50
Gavi di Gavi 'Bric Sassi, Roberto Sarotto, Piedmont Italy 2018	11	29.50
Soave Classico 'Monte Tenda', Gianni Tessari, Veneto Italy 2017	11.25	31
Pazo la Maza Albarino Adegas Galegas, Rias Baixas Spain 2017	11.50	31.50
Isabel Estate Sauvignon Blanc, Marlborough New Zealand 2018 (cert organic)	14	38.25
Groucho Club Burgundy, Olivier Leflaive, Burgundy France 2015	14	38.25

## Red

Groucho Club Red Montepulciano, Abruzzo Italy 2017	7	18.25
Sanziana Pinot Noir Recas Cramele, Benat Romania 2018 (Available chilled)	9	24.25
Nostru Nerello Mascalese Cortese, Sicily 2017 (cert. organic)	10	27
Groucho Club Claret Chateau des Antonins, Bordeaux France 2015	10.50	28.25
Melipal Malbec, Agrelo Mendoza Argentina 2016	11.25	31
Quinta de Chocalha Tinto, Lisbon Portugal 2015	11.50	31.50
Rioja Vendimia Palacios Remondo, Spain 2017	12	33
Elephant Hill Syrah, Hawkes Bay New Zealand 2015	14	38.25

## Rosé

Groucho Club Rosé, Pays d'Oc France 2017	7	22
Source Gabriel Rosé, Côtes de Provence France 2018 (non cert. organic)	9.50	28
Miraval Jolie, Pitt & Perrin, Côtes de Provence France 2017	14	42.50



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