

Set 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

Watermelon salad,
barrel aged feta, hazelnuts, rocket, avocado,
aged balsamic

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

Goat's cheese, blackberry & vanilla cheesecake
blackberry sorbet

Berwick £60pp

Crispy beef short rib,
grapefruit, mooli, chilli, sesame seed, honey
& hoisin sauce

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

Passion fruit curd tart
coconut sorbet

Extras

Chocolate truffles	£3
British Cheese selection	£6pp

Compton £70pp

River Test smoke trout
quail egg, celery, pickled apples,
Cornish potato salad

Scallops
cauliflower purée, garlic & parsley butter,
brioche crumbs

Beef wellington
truffle mashed potato, green beans,
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 beef short rib,
chilli, ginger, sesame seed, honey &
hoisin sauce

Crispy duck
pancake, spring onions, plum sauce

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

Wild mushroom choux bun



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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