Set Menu

Please choose one menu for your group as a whole:

**Dean** £50pp

Wood-roasted Heritage beetroot, Klara’s goat’s cheese, Yorkshire rhubarb, honey-roasted almonds, watercress, aged balsamic

Roasted Devonshire corn-fed chicken breast, wild mushrooms, curly kale, Jerusalem artichokes, potato gnocchi, chicken jus

Amalfi lemon pie, mint, raspberry coulis

**Wardour** £60pp

Green English asparagus, Pata Negra ham, crispy Burford brown egg, Parmesan hollandaise

Roasted Cornish cod, white onion purée, crispy kale, brown shrimps, capers, lemon & butter sauce

Vanilla crème brûlée, roasted balsamic strawberries, strawberry ice cream, short bread

**Berwick** £65pp

Poached Scottish salmon ballotine, pickled fennel, caviar, crème fraîche dressing

Roasted rack of lamb, croquette boulangerè, potato, pea purée, lamb & mint sauce

Baked cheesecake, passion fruit, macadamia nuts, mango sorbet

**Compton** £75pp

Yellowfin tuna tartare, spiced avocado, black pepper dressing, coconut bread crisp

Scottish scallops, cauliflower purée, wild garlic & parsley butter, toasted brioche crumbs

Fillet of Beef Wellington, truffle mashed potato, sprouting broccoli, red wine sauce

Valrhona chocolate delice, honeycomb, raspberry sorbet

**Pre-Dinner Canapés** £9

Choose a selection of 3:

Arancini
pea & mozzarella arancini, ash mayo, parmesan snow

Tuna tartare
chili garlic sauce, crème fraîche, wonton crisp

Crabcakes
white & brown crab meat, Charlotte potato, ginger, chilli, parsley, saffron & lime aioli

Bruschetta
marinated Datterini tomatoes, basil, toasted rosemary focaccia

Crispy beef
crispy beef short rib, chilli, ginger, coriander, sesame seeds, honey & hoison glaze

Octopus
Spanish octopus, crispy polenta, tomato & hazlenut Romesco sauce

Prosciutto roll
24-month aged San Daniele ham, red wine poached pear, gorgonzola cheese, rocket

Choux bun
wild mushroom, formaggi sauce, ricotta salata

---

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.

+44(0)20 7432 6339     privateevents@thegrouchoclub.com
## Wine Suggestions

### Dean
- **Val Colome Viognier**  
  Pays d’Oc, France, 2018  
  £35
- **De Chansac Old Vine Carignan**  
  IGP de l’Hérault, France, 2018  
  £31
- **Touraine Sauvignon Blanc**  
  Domaine de Marce  
  Loire, France, 2017  
  £39
- **Nostru Nerello**  
  Mascalese Cortese  
  Sicily, 2017  
  (cert. organic)  
  £41

### Berwick
- **Gruner Veltliner ‘Spiegel’ Johann Mullner**  
  Krems, Austria, 2017  
  £45
- **Sanziana Pinot Noir Recas Cramele**  
  Benat, Romania, 2018  
  (available chilled)  
  £37
- **Châteauneuf du Pape Blanc ‘Tradition’**  
  Château Fargueiro  
  Rhône, France, 2016  
  £61
- **Bourgogne Pinot Noir**  
  Domaine Jean Chauvenet  
  Burgundy, France, 2016  
  (cert. organic)  
  £59

### Wardour
- **Gavi di Gavi ‘Bric Sassi’ Roberto Sarotto**  
  Piedmont, Italy, 2018  
  £47
- **Groucho Club Claret**  
  Château des Antonins  
  Bordeaux, France, 2015  
  £43
- **Isabel Estate Sauvignon Blanc**  
  Marlborough, New Zealand, 2018  
  (cert. organic)  
  £60
- **Chianti Classico Monte Bernardi**  
  Tuscany, Italy, 2016  
  (cert. organic & biodegradable)  
  £57

### Compton
- **Côtes-du-Rhone Blanc ‘Les Becs Fins’**  
  Tardieu-Laurent  
  Rhône, France, 2017  
  £51
- **Knock Knock Shiraz Magpie Estate**  
  Barossa Valley, South Australia, 2016  
  £55
- **Shaw + Smith ‘M3’ Chardonnay**  
  Adelaide Hills, South Australia, 2016  
  £75
- **Château Pindefleurs**  
  St Emilion Grand Cru  
  Bordeaux, France, 2012  
  £70

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.

+44(0)20 7432 6339   privateevents@thegrouchoclub.com