

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 boulangère, potato, pea purée, lamb & mint sauce

Baked cheesecake, passion fruit, macadamia nuts, mango sorbet

Extras

Chocolate truffles £3

British Cheese selection £6pp

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
chilli 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 Colombe Viognier Pays d'Oc France, 2018	£35
De Chansac Old Vine Carignan IGP de l'Herault France, 2018	£31
Touraine Sauvignon Blanc Domaine de Marce Loire, France, 2017	£39
Nostru Nerello Mascalese Cortese Sicily, 2017 (cert. organic)	£41

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

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 Fargueirol Rhône, France, 2016	£61
Bourgogne Pinot Noir Domaine Jean Chauvenet Burgundy, France, 2016 (cert. organic)	£59

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 Pindfleurs St Emilion Grand Cru Bordeaux, France, 2012	£70



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