

The Dining Room

À la carte

Starters

Nettle & potato soup, anchovy grissini sticks	7
Pig's head croquettes, gribiche sauce, pickled shallots, breakfast radishes	10
Cured River Test trout, blood orange, wild Treviso & radish salad, pearl barley popcorn	12
Yellowfin tuna tartare, spiced avocado, black pepper dressing, coconut bread crisp	14/20
Crispy beef short rib, grapefruit, mooli, chilli, sesame seed, honey & hoisin sauce	14
Pan-fried Scottish scallops, salsify, brioche crumbs, crispy chicken skin, black truffle dressing	14
Sturia Oscietra caviar, blinis, crème fraîche	15g/55 30g/100

Mains

Spatchcock poussin, chimichurri sauce, burnt lemon	18
Grilled octopus, cauliflower purée, monk's beard, Pommes Anna	18
Braised pork cheeks, wholegrain mustard mashed potato, roasted baby carrots, pineapple & caper berries sauce	20
Pan-fried Cornish cod fillet, queen scallops, saffron risotto, samphire, wild garlic	22
Steak frites, garlic butter, rocket & watercress salad	24
Dry-aged Hereford Ribeye steak (400g), Bearnaise / green peppercorn sauce	36
Dover sole, grilled or meunière	39
Westholme Wagyu Rump Cap Picanha, truffle mashed potatoes, red wine sauce (for 2 to share)	80

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

Roasted squash, quinoa tabbouleh, aubergine cream, labneh	12/18
Superfood salad, purple sprouting broccoli, baby gem, quinoa, bulgur wheat, avocado, courgettes, crispy rice, crème fraîche dressing	12/18
Wild mushroom risotto, rocket, walnut pesto, aged parmesan (add black winter truffle for an additional £10)	18

Sides

Maple-glazed beetroot, feta cheese, walnut pesto	Buttered Cornish new potatoes
Gem heart & avocado salad, blue cheese dressing	Heritage tomato & shallot salad
Green beans, confit shallots, aged parmesan	Hispi cabbage, brown shrimps, capers, lemon butter,
Spinach (steamed, buttered, creamed)	
Hand-cut chips	



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

Sake Tasting Trio 30

Oy-Shi Nama-Sake Funaguchi | Oy-Shi Ginjo Sake Munkantei | Oy-Shi Daiginjo Sake Kikusui Setsugoro

Sparkling

Herbert Hall Brut, England 2015	11.50
Perrier-Jouët, Epernay Champagne France NV	15
Perrier-Jouët Blason Rosé, Epernay Champagne France NV	25

Cocktails

“The Mother Teresa” Santa Teresa, PX sherry, DOM Benedictine Peychaud Bitters	14
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White

	Glass	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
Gruner Veltliner ‘Spiegel’ Johann Mullner, Krems Austria 2018	10.50	28.25
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
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
Barbera d’Asti Luca Bosio, Piemonte Italy 2018	9.25	25
‘I Muri’ Primitivo, Vigneti del Salento, Puglia Italy 2018	10	27
Groucho Club Claret Jean Pierre Mouiex, Medoc Bordeaux France 2016	12.25	33.50
Quinta de Chocapalha Tinto, Lisbon Portugal 2015	11.50	31.50
Marchesi di Gresy Monferrato Merlot, Piedmonte Italy 2012	13.25	36.25
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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