

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

Isle of White Heritage tomatoes, Burrata, black olives, chili, salsa verde dressing, grilled focaccia

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

Vanilla crème brûlée, blood orange sorbet, poached rhubarb, shortbread

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 & mozerlla arancini, chive mayo, parmesan snow

Beetroot rösti
beetroot & potato rösti, whipped goat's cheese mousse, pickled walnuts, chervil

Bruschetta
marinated Datterini tomatoes, basil, toasted rosemary focaccia

Prosciutto roll
24-month aged San Daniele ham, honeymoon melon, gorgonzola cheese, rocket

Vietnamese vegetable spring roll
carrots, daikon, shallots, courgettes, soy, chili, sesame seeds

Tuna tartare
chilli garlic sauce, crème fraîche, wonton crisp

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

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

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

Choux bun
wild mushroom, formaggi sauce, ricotta salata

Extras

Chocolate truffles £3

British Cheese selection £6pp



All special dietary requirements must be detailed 72 hours before the reservation. Please let us know of any food or drink allergies. 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