

Set Menu

Please choose one menu for your group as a whole:

Dean £50pp

Wood-roasted Heritage beetroot, Ash log goat's cheese, orange, Honey, caramelised 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

Roasted Delica squash, Burrata di Pulia, taggiasca olives, chilli, salsa verde dressing, grilled focaccia

Roasted rack of lamb, braised lamb crouquette, boulangère potato, crushed peas, sheep's yogurt, mint & lamb 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
butternut squash & mozzarella arancini, harissa mayo, parmesan snow

Beetroot tart
beetroot tart, whipped goat's cheese mousse, pickled walnuts, chervil

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

Tempura Tiger prawns
tempura Tiger prawns, chilli & lime mayo, celery cress

Prosciutto
24-month aged San Daniele ham, poached William pear, gogonzola & rocket roll

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. 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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