



Bernie



Bernie's

Antipasti

Focaccia, extra virgin olive oil, aged balsamic SD, G	5
Marinated Italian olives SD	6
Marinated roast peppers, garlic, capers, oregano, sherry vinegar SD	6
Seeded cracker with Tuscan chicken liver pate, pickled red onion F, SD, G	6
San Daniele 24 month cured ham SD	10
Wild boar, black truffle mortadella SD	10

Verdure

Arancini with green asparagus, smoked scamorza, saffron purée E, MK, CY, SD, G	4 each
Grilled tenderstem broccoli, almond purée, tomato & shallot dressing N, SD, G	8
Burrata di Puglia, pea purée, Kalamata olives, crutons MK, CY, SD, G, N	9
Grilled courgette salad, baby gem, crispy blue cheese, pickled apple, herb dressing omega seeds SS, E, MK, SD, G	10
Baked Camembert cheese, radishes, baby carrots, celery, sourdough MK, CY, SD, G	14

Pesce

Courgette flower, scallops & prawn mousse Tropea onion purée M, C, E, MK, CY, SD, G	8
Roast bream, fennel, Prosecco purée, orange butter sauce F, MK, SD1 G	18
Galician octopus, purple potato purée, almond & smoked onion Romesco sauce N, M, C, F, MK, SD, G	20

Carne

Crispy lamb cutlets, aubergine caviar yoghurt & tomato dressing E, MK, SD, G	18
Ossobuco alla Milanese, parsley & lemon gremolata F, MK, CY, SD, G	20
Beef rump, radicchio, gorgonzola fondue, rocket, aged balsamic S, MK, MD, SD, G	22





Opening Times

Wednesday - Friday

Lunch 12pm - 3pm

Dinner 6pm - 11pm

Saturday

Dinner 6pm - 11pm



Table Bookings

reservations@thegrouchoclub.com

0207 439 4685 (opt. 1)



Illustrations by Tony Husband

Pasta

Penne all` Amatriciana, red onion, pancetta, tomato sauce & pecorino Romano **MK, SD, G** 14

Spinach ricotta gnocchi, San Marzano tomato sauce, Grana Padano parmesan chilli **E, MK, SD, G** 14

Risotto Nero, cuttlefish, white port purée, chilli **M, F, CY, SD** 18

Pizzette & Flatbread

Pizzetta mozzarella base, caramelised red onion, Norcia lardo, pecorino Romano **MK, SD, G** 12

Pizzetta mozzarella base, taleggio, cicoria, toasted pine nuts **MK, G** 12

Pizzetta tomato base, mozzarella, spicy Ventricina salami **MK, G** 12

Flatbread, leeks & peas, pancetta, Fontina cheese **MK, CY, SD, G** 12

Flatbread, wild mushrooms, black truffle paste, gorgonzola **MK, SD, G** 14

Contorni All 5

Rocket, parmesan and aged balsamic salad **MK, SD, G**

New potato, red onion, French beans **SD, G**

Sauté mushrooms, shallots, white wine **CY, SD, G**

Dolci

Groucho Tiramisu **E, MK, SD, G, N** 7

Tartaleta with mascarpone mousse, cognac poached rhubarb **E, MK, SD, G, N** 9

Ice creams, sorbets **E, S, MK, N, P** 6

Valrhona chocolate truffles **MK, G, N** 4



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.

Allergens: Peanuts (P), Nuts (N), Molluscs (M), Sesame Seeds (SS), Crustaceans (C), Fish (F), Eggs (E), Soybeans (S), Milk (MK), Celery (CY), Mustard (MD), Sulphur Dioxide (SD), Lupin (L), Gluten (G) **May Contain**

Drinks

White

	Glass	Bottle
Groucho Club White Bodegas Latue La Mancha, Spain 2020	7.50	27
Vermentino Les Archères Pays d'Oc France 2020	8.50	32
Picpoul de Pinet 'La Viste' Languedoc France 2019	10.50	40
Touraine Sauvignon Blanc KM 5400 Lionel Gosseaume, Loire France 2020	11.25	44
Gavi di Gavi 'Figini' La Chiara, Piedmont, Italy 2019	11.75	46
Vouvray Demi-Sec Sylvain Gaudron Loire France 2016	13.75	54
Sauvignon Blanc 'Silver Lining' Marty Edward Adelaide Hills South Australia 2020	14.25	56
Groucho Club Burgundy, Olivier Leflaive, Burgundy, France 2017	16.25	60

Red

Groucho Club Red Bodegas Latue La Mancha, Spain, 2020	7.50	27
Nero d'Avola Cipollina Sicily, Italy 2018	9	34
Pinot Noir 'Sanziana' Recas Cramele Benat, Romania 2019	10	38
Pedra a Pedra Tinto Quinta da Pedra Alta Jumilla, Spain 2018	11.25	44
Primitivo Varvaglione Puglia Italy 2018 (organic)	11.75	46
Rioja Crianza Ortega Ezquerro Rioja, Spain 2018	12.75	50
Groucho Club Claret Jean Pierre Moueix Medoc Bordeaux, France 2016	14	54
Quartier Pinot Noir, Port Philip Estate Mornington Peninsula Victoria Australia 2019	14.50	57

Rosé

Domaine Peiriere Grenache Rosé, Languedoc, France 2020	7.75	28.50
Source Gabriel Rosé Côtes de Provence France 2018 (non cert. organic)	9.50	38
Miraval Jolie, Pitt & Perrin	14	55

Bernie's Cocktails

Black Cow Negroni Spritz	9
Black Cow Negroni mixture, Fevertree soda	
White port & tonic	9
Quinta da Pedra Alta No3 White Port, Fevertree tonic	
St Germain Spritz	9
St Germain, Prosecco, Fevertree soda	
Select Aperitif Spritz	9
Select Aperitif, Prosecco, Fevertree soda	

Sparkling

	Glass	Bottle
Perrier-Jouët Epernay Champagne France N	16.25	75
Perrier-Jouët Blason Rosé Epernay Champagne France NV	27.25	140
Perrier-Jouët Belle Epoque Epernay Champagne France 2011		260

Dessert Wine

Saint Albert Pacherenc du Vic Plaimont	9	40
Wehlener Sonnenuhr Riseling Auslese Joh Jos Prum, Mosel, Germany 2013	17.50	57
Royal Tokaji Blue Label, 'Aszu 5 Puttonyos', Hungary 2013	19.50	91

Port

Graham Late Bottled Vintage Port Douro, Portugal 2013	8.50	54.50
Dow Quinto do Bomfim Vintage Port Douro, Portugal 2006	15.25	110