



Bernie



Bernie's

Antipasti

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

Verdure

Arancini with spinach & buffalo mozzarella, saffron purée, parmigiano reggiano <i>E, MK, CY, SD, G</i>	4 each
Grilled tenderstem broccoli, almond purée, tomato & shallot dressing <i>N, SD, G</i>	8
Bruschetta with stracchino cheese, Italian tomatoes & basil <i>MK, SD, G</i>	8
Burrata di Puglia, grilled peach & rocket <i>MK, SD</i>	9
Grilled courgette salad, baby gem, crispy blue cheese, pickled apple, herb dressing omega seeds <i>SS, E, MK, SD, G</i>	10

Pesce

Courgette flower, scallops & prawn mousse Tropea onion purée <i>M, C, E, MK, CY, SD, G</i>	8
Tuna carpaccio, grapes, figs, aioli <i>F, E, MD, SD, G</i>	14
Calamari stuffed with potato & peas, confit datterini tomato, courgette purée <i>M, F, MK, MD, SD, G</i>	18

Carne

Beef rump tartar, cherry, pistachio, pickled tropea onions, sourdough toast <i>E, N, F, MD, SD, G</i>	14
Lemon Veal scalloppine, black garlic purée, mixed green salad <i>MK, SD, G</i>	18
Corn fed chicken breast, roast yellow & red datterini tomato sauce, capers, black olives, rocket <i>SD, G</i>	20





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

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

Linguine with prawns, brandy cherry tomato, courgette, mullet bottarga, lemon pangrattato **C, F, MK, SD, G** 16

Saffron risotto with cuttlefish ragout, Scottish mussel, garden peas **M, F, MK, CY, SD** 18

Pizzette & Flatbread

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

Pizza mozzarella base, grilled aubergine, goats cheese, sundried tomato pesto **N, MK, SD, G** 12

Pizzetta tomato base, mozzarella, spicy Venticina 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**

Peas, pancetta, shallots & white wine **MK, CY, SD, G**

Dolci

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

Tartaleta with lemon curd, summer berries, torched Italian meringue **E, MK, SD, G, N** 9

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

Valrhona chocolate truffles **MK, S, 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
Groucho Club Rosé Chateau La Tour de l'Eveque, Côtes de Provence France 2021 (organic)	12.50	49
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	60
Royal Tokaji Blue Label, 'Aszu 5 Puttonyos', Hungary 2013	20.50	96

Port

Graham Late Bottled Vintage Port Douro, Portugal 2013	8.50	55
Dow Quinto do Bomfim Vintage Port Douro, Portugal 2006	14.25	110