

# Sharing Menu 1

From £70pp

## Starters

### Chargrilled tiger prawns

chilli, ginger, garlic, parsley, burnt lemon C, M, F

### Heritage tomato carpaccio

burrata, black olives, basil & parmesan dressing MK, SD

### San Daniele ham

fennel salami, copa, cornichons, grilled focaccia SD, G

## Mains

### Braised lamb neck

orange & wild garlic gremolata CY, SD

### Roasted Cornish cod

tomatoes, olives, red pepper, avocado salsa F, SD, M, C

### Wild mushroom risotto

winter truffle, aged parmesan MK, CY, SD

## Sides

Minted peas, baby gem, pancetta, shallots MK

Spiced roasted carrots

Creamed pomme purée MK

## Desserts

Caramel chocolate pot, shortbread E, S, MK, G, N

Amalfi lemon meringue pie N, E, MK, G

Blackberry & vanilla cheesecake MK, G, N

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](#)

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 & drinks bill.

+44 (0)20 7432 6339 | [privateevents@thegrouchoclub.com](mailto:privateevents@thegrouchoclub.com)



# Sharing Menu 2

From £85pp

## Starters

### Scottish baked scallops

wild garlic butter, chilli, hazelnut & briche crumbs [N, M, E, MK, G, F](#)

### Foie Gras parfait

poached Yorkshire rhubarb, toasted brioche [E, MK, SD, G](#)

### Heritage beetroot tart

fresh goat's curd, pine nuts, sherry caramel dressing [E, MK, SD, G](#)

## Mains

### Fillet of Beef Wellington

red wine sauce [E, MK, CY, MD, SD, G](#)

### Braised halibut

samphire, caviar & champagne velouté [F, MK, CY, SD](#)

### Truffle tortelloni

mixed wild mushrooms, parmesan sauce [E, MK, SD, G, N, M, C, F, S, CY, MD](#)

## Sides

Sprouting broccoli, chilli, garlic [MK](#)

New potatoes, mint, spring onions [MK](#)

Maple glazed, seasonal root vegetables [MK](#)

## Desserts

Baked cheesecake, passion fruit, macadamia nuts, mango sorbet [N, E, MK, G](#)

Valrhona chocolate delice, honeycomb, raspberry sorbet [E, MK, P, N](#)

Selection of British cheese, chutney, grapes, oatcakes [MK, G, P, N, SS, S, MD, SD](#)

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](#)

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 & drinks bill.

+44 (0)20 7432 6339 | [privateevents@thegrouchoclub.com](mailto:privateevents@thegrouchoclub.com)

