

# Bowl Food

£21pp

Choose a selection of three

## Superfood salad

Quinoa, avocado, delicata squash, bitter leaves, heritage tomatoes, pomegranate, omega seeds, tahini dressing [SS](#), [SD](#)

## Wild mushroom risotto

Truffle, aged parmesan [MK](#), [CY](#), [SD](#)

## Thai green curry

Prawns, squid, pak choi, jasmine rice, corriander [M](#), [C](#), [CY](#), [SD](#), [G](#), [SS](#)

## Slow cooked Moroccan lamb shoulder

Couscous, pomegranate, harissa yoghurt [MK](#), [CY](#), [SD](#), [G](#)

## Teriyaki salmon

Sticky rice, mangetout, spring onions, chilli, sesame seeds, corriander [SS](#), [F](#), [S](#), [SD](#), [G](#)

## Braised beef cheeks,

Pomme puree, pickled onions, toasted brioche crumbs [E](#), [MK](#), [CY](#), [SD](#), [G](#)

## Vegan gnocchi

Heirloom tomato sauce, black olives, basil, vegan cheese [CY](#), [SD](#), [G](#)

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.

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