

Groucho feasts

Chicken feast

£80.00pp

CAVIAR

Oscietra
50g for £100
125g for £250

OYSTERS

Jersey Rock oysters
with shallot vinegar
6 for £27.00 • 12 for £54.00

TRUFFLE COURSE

Risotto with
Somerset Black Truffle
£50.00pp

Sourdough with Netherend Farm butter

Starters

Spiced crab and samphire fritters
with pickled shiitake

Flodge cold smoked trout 'Hix cure'
with fennel biscuit

Somerset buffalo mozzarella
with Isle of Wight tomatoes

Main

Roasted free-range Castlemead chicken
and garlic sauce

Side dish

Seasonal vegetables and straw potatoes

Dessert

Eton Mess with Herefordshire strawberries

**Nocellara
green olives**

£6.00pp

**British farmhouse
cheeses**

£10.00pp

**Somerset cider
brandy truffles**

£3.00pp



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

Groucho feasts

Italian feast

£90.00pp

CAVIAR

Oscietra
50g for £100
125g for £250

OYSTERS

Jersey Rock oysters
with shallot vinegar
6 for £27.00 • 12 for £54.00

TRUFFLE COURSE

Risotto with
Somerset Black Truffle
£50.00pp

Sourdough with Netherend Farm butter

Starters

San Daniele 24 month cured ham

Garden pea arancini with parmesan

Fritto Misto

Main

Free range pork cutlet alla Milanese

Porchetta stuffed with sausage and rosemary

Saffron risotto and rocket and parmesan salad

Dessert

Groucho Tiramisu

**Nocellara
green olives**

£6.00pp

**British farmhouse
cheeses**

£10.00pp

**Somerset cider
brandy truffles**

£3.00pp



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

Groucho feasts

Seafood feast

£100.00pp

CAVIAR

Oscietra
50g for £100
125g for £250

OYSTERS

Jersey Rock oysters
with shallot vinegar
6 for £27.00 • 12 for £54.00

TRUFFLE COURSE

Risotto with
Somerset Black Truffle
£50.00pp

Sourdough with Netherend Farm butter

Starters

Grilled Cornish mackerel with romesco sauce
and green tomato salsa

Grilled scallops with ginger dressing

Halibut ceviche with gooseberries, spring onions
and sweet potato crisps

Main

Mixed grilled fish & shellfish
with seashore vegetables and capers

Side dishes

Seasonal vegetables and hand cut chips

Dessert

Roasted apricots with ricotta cream,
meringue and pistachios

**Nocellara
green olives**

£6.00pp

**British farmhouse
cheeses**

£10.00pp

**Somerset cider
brandy truffles**

£3.00pp



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

Groucho feasts

Steak feast

£110.00pp

CAVIAR

Oscietra
50g for £100
125g for £250

OYSTERS

Jersey Rock oysters
with shallot vinegar
6 for £27.00 • 12 for £54.00

TRUFFLE COURSE

Risotto with
Somerset Black Truffle
£50.00pp

Sourdough with Netherend Farm butter

Starters

Jersey Rock oysters with shallot vinegar

Steak tartare

Crispy duck and watercress salad with hoisin
and pickled shiitake

Main

Hannan's Himalayan salt aged beef rib,
sirloin, fillet and baked bone marrow with Bearnaise
and green peppercorn sauce

Side dishes

Seasonal vegetables and hand cut chips

Dessert

Hix chocolate mousse with raspberries

**Nocellara
green olives**

£6.00pp

**British farmhouse
cheeses**

£10.00pp

**Somerset cider
brandy truffles**

£3.00pp



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