

Groucho lunch & dinner

Dean

£70.00pp

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

Starter

Buffalo mozzarella with Isle of Wight
heritage tomatoes and basil pesto

Main

Roasted free-range Castlemead chicken breast
with bakers potato, chanterelle mushrooms and peas

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 lunch & dinner

Wardour

£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

Starter

Spiced crab and samphire fritters
with pickled shiitake

Main

Fillet of Cornish cod with borlotti beans
and chimichurri sauce

Dessert

Eton Mess with Herefordshire strawberries

**Nocellara
green olives**

£6.00pp

**British farmhouse
cheeses**

£10.00pp

**Somerset cider
brandy truffles**

£3.00pp



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Groucho lunch & dinner

Berwick

£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

Starter

Grilled Cornish mackerel with romesco sauce
and green tomato salsa

Main

Rump of Durslade lamb with hen of the woods
mushrooms, baby leeks and gremolata

Dessert

Buttermilk pudding with Kent cherries
and oat crumble

**Nocellara
green olives**

£6.00pp

**British farmhouse
cheeses**

£10.00pp

**Somerset cider
brandy truffles**

£3.00pp



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Groucho lunch & dinner

Compton

£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

First course

Halibut ceviche with gooseberries, spring onions
and sweet potato crisps

Second course

Baked Orkney scallops with peas, bacon
and spiced butter

Main

Fillet of beef Wellington with whipped potatoes, spinach,
bone marrow and red wine sauce

Dessert

Hix chocolate mousse with raspberries
and honeycomb

**Nocellara
green olives**

£6.00pp

**British farmhouse
cheeses**

£10.00pp

**Somerset cider
brandy truffles**

£3.00pp



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