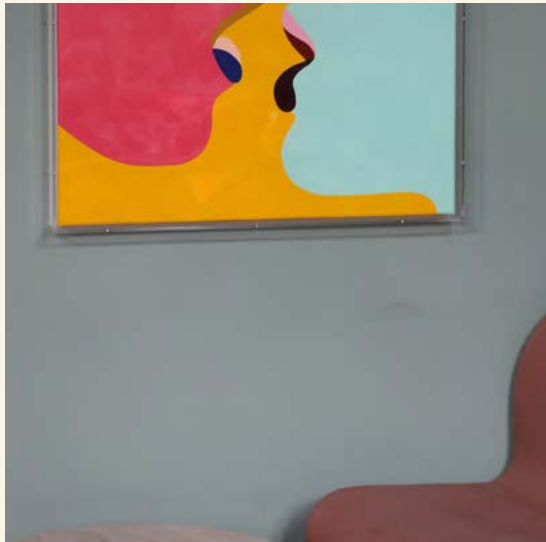


About the Club

Picture the scene. 1985, Soho. The epicentre of cultural movers and shakers in London, with film production companies and literary agencies on every corner – it was a square mile of art, overflowing with vibrant creativity. However, still a place where an unaccompanied woman would raise an eyebrow.



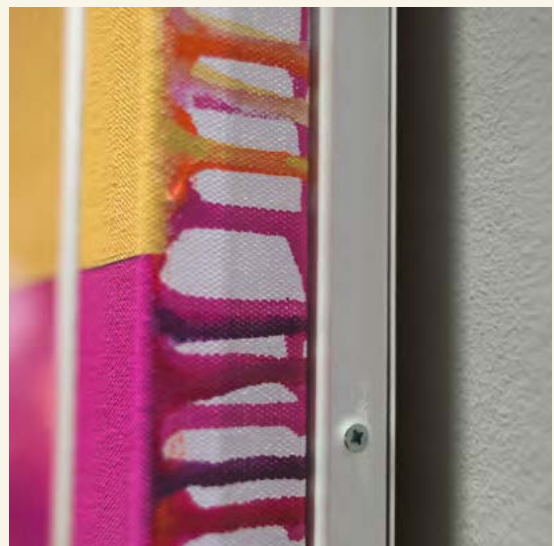
It was this that led to a pioneering group of publishers, Liz Calder & Carmen Calil alongside Ed Victor and Michael Sissons, to formulate a wild idea. They wanted to invent a new kind of club, a place where the creatives can mingle, unwind, and spark some serious magic, regardless of gender, a club anyone could apply to join based on merit, the antithesis of the stuffy gentlemen's clubs of the day. The blueprint for the modern members club.

And thus, the Groucho Club was born – with a helping hand from a few key individuals, of course (seasoned club owner Tony Mackintosh to name but one). Tony and his partners, architect Tchaik Chassay & wine merchant John Armit, got to work – premises were found in Soho and the doors opened on 5th May 1985 to a membership full of creatives, drawn from the arts, publishing, film, music and advertising, many of whom were working in the area. It soon became the approved watering hole for the creative industries, and with bars, two restaurants, private event rooms and twenty bedrooms, The Groucho Club became the benchmark for the new generation of members clubs.

Named after Groucho Marx's famous claim that he wouldn't 'want to belong to any club that would accept me as one of its members', the Groucho Club's witty, self-aware, maverick-mindedness was clear from the start. And from that moment on, the Groucho became the hottest ticket in town.

Conviviality and charm are the watchwords once within the walls of Dean Street, a haven where artists, actors, writers, and musicians can come together to let loose, share ideas, and maybe even hatch a few schemes. From legendary parties to intimate gatherings, from film screenings to impromptu performances, there's never a dull moment.

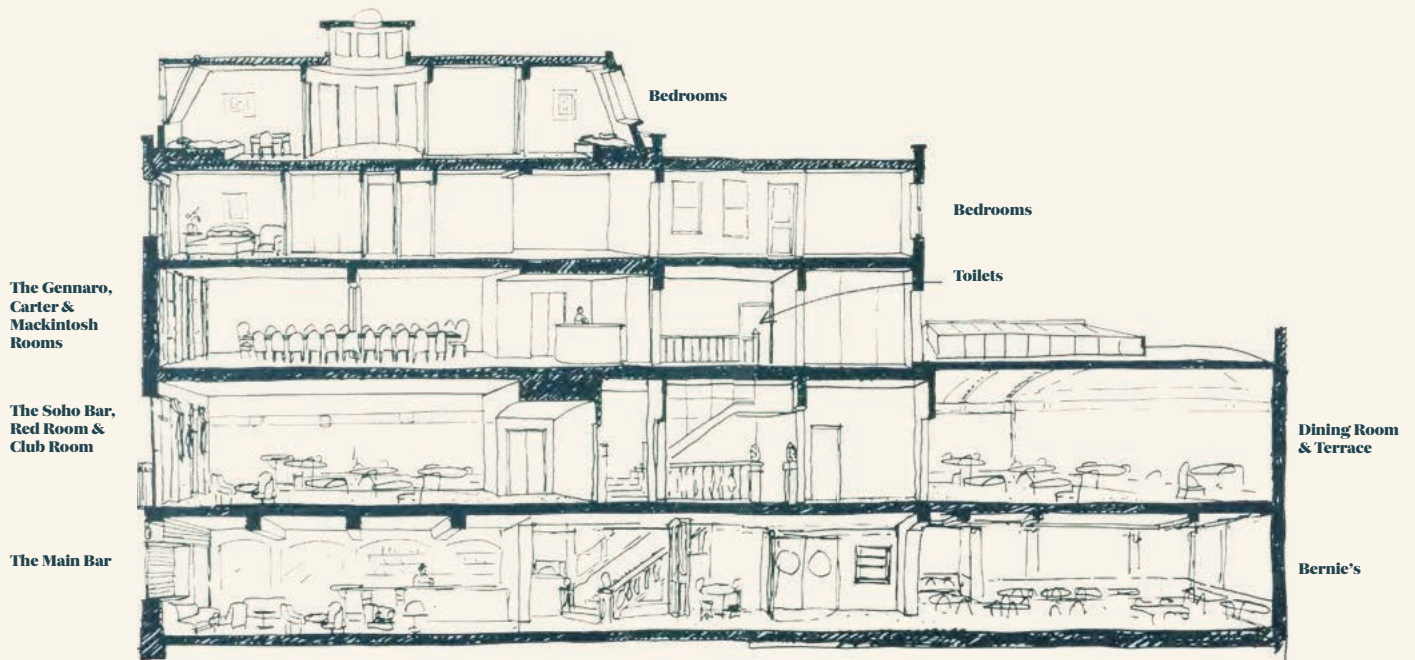
The walls are adorned with the great and good of the British art scene, the air is thick with laughter and conversation, and every corner holds the promise of something exciting. The Club has been a long-time supporter of contemporary artists and their work, and as the collection swelled with artists and art world figures so did the membership. When the YBA's shot to fame, the Club was associated with a new generation of Artists. The Groucho Club Art Collection includes an impressive anthology of British works from late 20th & early 21st Century and Director of Art Nicky Carter presides over her carefully curated yet ever-growing repository of fine pieces.



Over the years, the Groucho has seen it all. But for those in the know, it's simply home – a place where creativity reigns, and the chief order of business is having a grand old time.

Featuring Artwork by Helen Beard

About the Club



THE RULES OF THE

1 THE USE within the Club of **Mobile, Cellular, Portable or Microwave-controlled Telecommunication Instruments** is an ANATHEMA, a CURSE, a HORROR, a DREAD and a DEEP UNPLEASANTNESS and shall be **PROHIBITED** in all locations save The Reception Area. Please be alert to the acknowledged MISERY of **Ringling Tones** and silence all such **Mechanisms** before entry into Club Rooms.

2 THE INGESTION into the bloodstream of **Powders, Pastilles, Potions, Herbs, Compounds, Pills, Tablets, Capsules, Tonics, Cordials, Tinctures, Inhalations or Mixtures** that have been scheduled by HER MAJESTY'S GOVERNMENT to be **illegal substances** of whatever class is firmly **PROHIBITED** by Club Rules, whether they be internalised orally, rectally, intravenously, intranasally or by any means whatsoever. **SO LET IT BE KNOWN.**

by
**Stephen
Fry**

3 THE WEARING of String Vests is fully UNACCEPTABLE and wholly **PROSCRIBED** by the Club Rules. There is enough distress in the world already.

4 TO STEP OUT into Dean Street **owing money** to the Club leaves a STAIN on a Member's character that cannot be pleasing to them. For this reason **all Bills and Monies Owing** to the Club shall be settled in full before a Member shall leave the Club.

5 UPON SETTLEMENT of aforesaid **Bills and Levies**, all Members are reminded that Soho is a neighbourhood containing many residents. Show **dignity, consideration and kindness** by leaving quietly and with as little *brouhaha* as may be contrived.

6 A CLUB IS A CLUB: a place of **sociability** in which to **RELAX** and be **AFFABLE** and **friendly**. **Respect the views** of your fellow Members and ensure that your Guests do the same. Let **amiability** and **charm** be your watchwords.

GROUCHO CLUB

The Second Floor



Featuring artwork by Lauren Baker, Sir Peter Blake, Jonathan Yeo, Dan Chadwick, Mark Quinn, Mark Fairnington, Natasha Law, Yinka Shonibare, Philip Colbert, Boo Ritson, Charming Baker, Tracey Emin, Chris Lavine, Jack Cardiff.

The Second Floor



The whole second floor is a sweeping, versatile space. Combining three rooms – the Gennaro, Carter and Mackintosh – throughout the day, it is bright and beautiful, flooded with natural light, and as the lights dim as the sun sets it settles into a warm and cosy ambience.

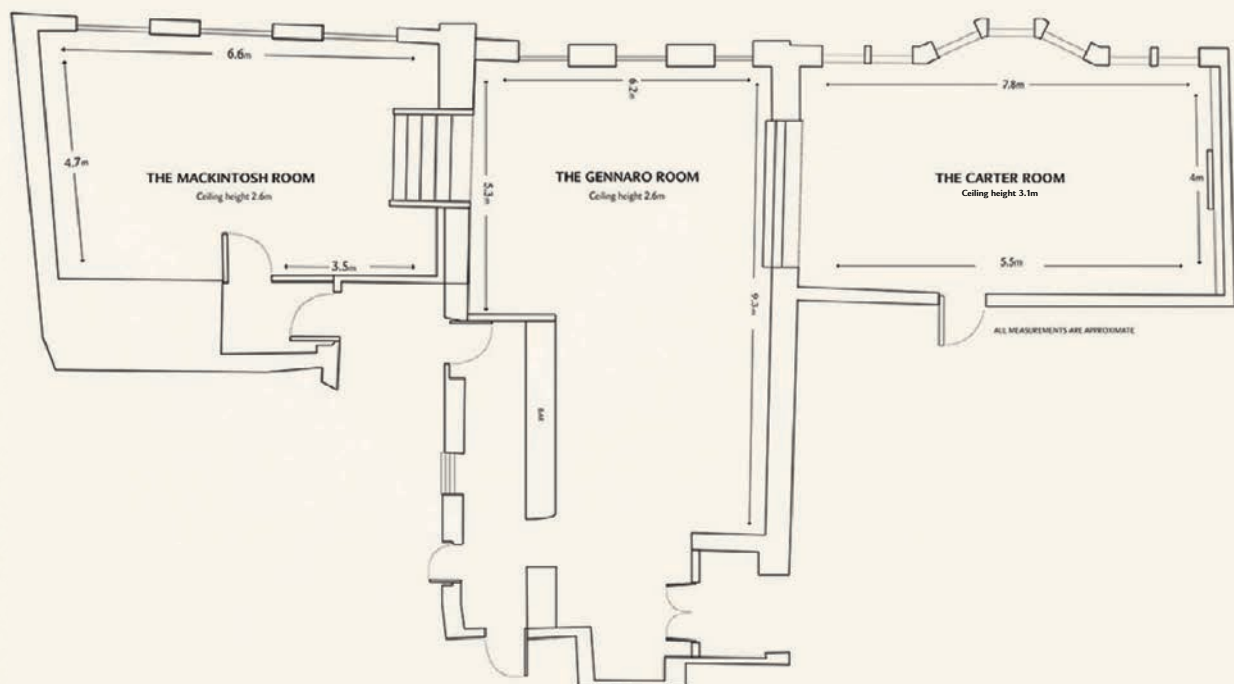
It's a space that is only as limited as your imagination – whether it's a dinner on long tables, a theatre style panel talk, or even a wedding ceremony, the rooms are designed to accommodate wherever your flights of fancy take you. And not to forget, the Second Floor can play host to the biggest and best of bashes, easily welcoming 150 of your nearest and dearest (or simply those you want most to impress).

AV

- Projector screen.
- Two 70" plasma screen with HDMI connections. Mini-jack connection to play music via phone/tablet.
- DJ equipment (TBC)

Capacity

- Seated | 86 (120 on hired furniture)
- Standing | 150
- Theatre | 90



Featuring artwork by Tony McGee.

The Gennaro Room



The Gennaro Room can be found on the second floor of the Club, overlooking the hustle and bustle of Dean Street. During the day, it is perfect for almost any permutation of meeting, seminar or workshop, and particularly excels at the long lunch. And with its striking, full-sized bar, celebrations of all shapes and sizes find a welcome home here.

The name is an homage to the history of the building itself – it had been a restaurant since 1880 but was perhaps most famous as Gennaro's. Here such luminaries as the Kings of Greece, Yugoslavia and Siam dined alongside Caruso and Dame Nellie Melba. Gennaro would greet his guests at the door and present each female diner with a red rose.

AV

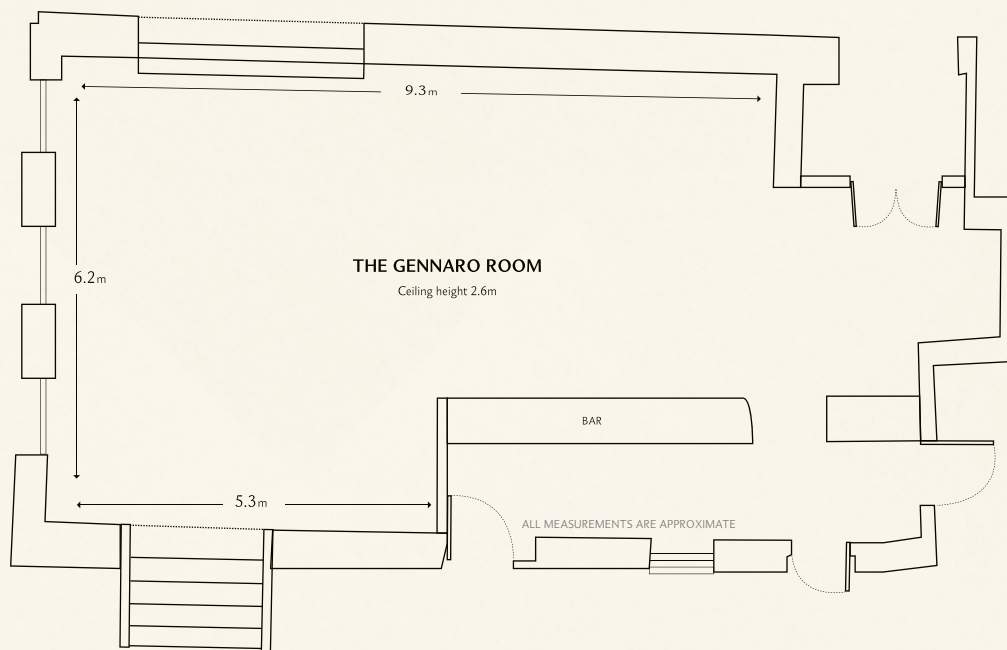
- Projector with 2.4m wide retractable screen (16:10), HDMI and iPhone connection. Other connections available on request.
- DJ equipment

Capacity

- Seated (separate tables) | 40
- Seated (boardroom) | 28
- Standing | 80
- Theatre | 60

Featuring artwork by Lauren Baker, Gary Hume.

The Gennaro Room



Featuring artwork by Hayden Kays, Sir Peter Blake, Sam McEwen.

The Carter Room



The Carter Room is named after Nicky Carter, our Director of Art and curator of the Club's incredible art collection. And as to be expected, the Carter Room itself is home to many of the jewels in the collections crown – from a collection of Jonathan Yeo's Cara Delevingne portraits to a Tracey Emin, it's a feast for the eyes.

Seated, this room can accommodate up to 30 people, or up to 40 for a standing soiree.

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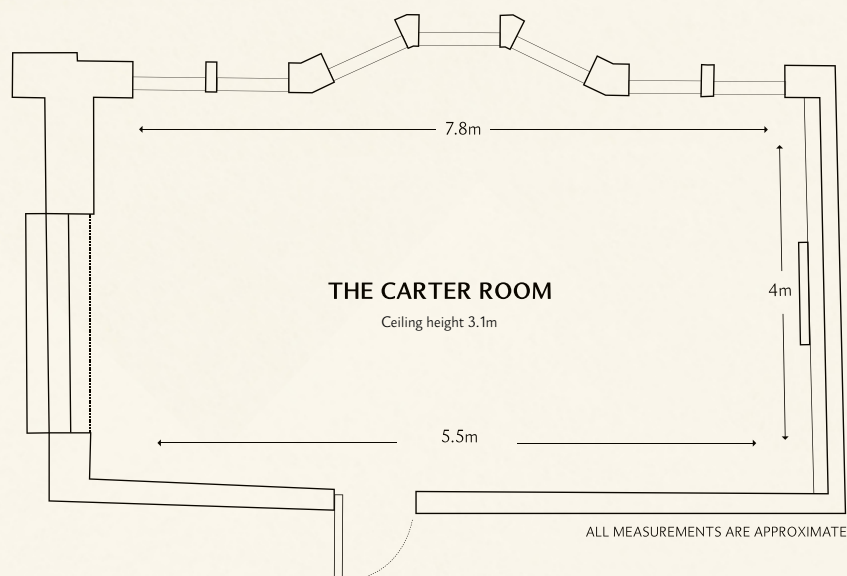
- 70" HD plasma TV, HDMI and iPhone connection. Other connections available on request.

Capacity

- Seated (separate tables) | 30
- Seated (boardroom) | 22
- Standing | 35
- Theatre | 30

Featuring artwork by Jonathan Yeo, Mark Quinn, Dan Chadwick, Mark Fairnington, Natasha Law, Yinka Shonibare, Philip Colbert.

The Carter Room



Featuring artwork by Jonathan Yeo, Mark Quinn, Dan Chadwick, Tracey Emin, Chris Lavine.

The Mackintosh Room



The Mackintosh Room is named after one of the Club's founders, Tony Mackintosh of chocolate family and The Zanzibar fame, the Mackintosh is an intimate room, nestled in the corner of the second floor.

Its intimacy makes it perfect for meetings, idea sharing sessions and creative conversations. Or perhaps an elegant evening of conviviality and conversation, shared over a luxuriously long dinner.

AV

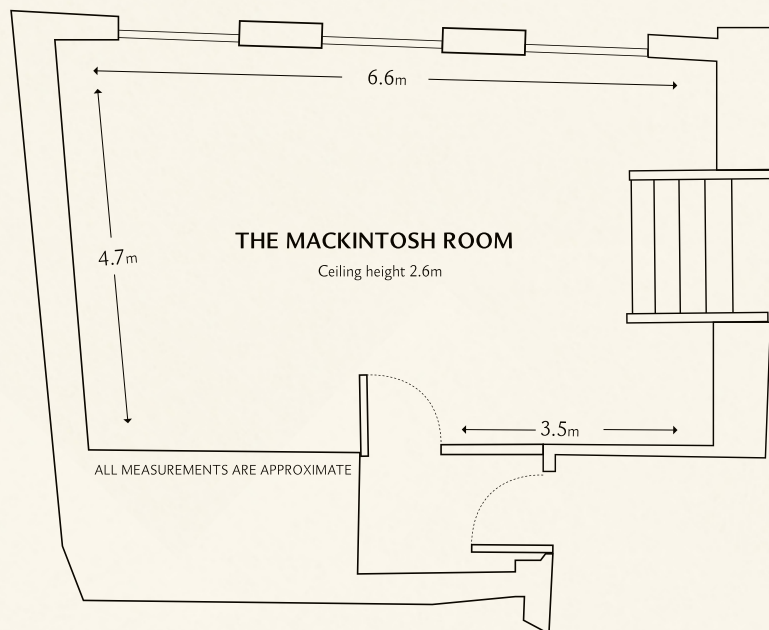
- 55" HD Plasma screen, HDMI and iPhone connection. Other connections available on request.

Capacity

- Seated (separate tables) | 16
- Seated (boardroom) | 16
- Standing | 20

Featuring artwork by Jack Cardiff

The Mackintosh Room



Featuring artwork by Jack Cardiff, Terry O'Neil, Lauren Baker, Jonathan Yeo, Mark Quinn, Dan Chadwick, Mark Quinn, Natasha Law, Mark Fairnington, Yinka Shonibare, Philip Colbert, Sir Peter Blake.

The Snooker Room



The Snooker Room, squirreled away on the Second Floor, is the Club's hidden gem, and there's very little it can't do. Whether it's a cosy screening, an evening of shooting some pool, or some casual drinks, the room effortlessly transforms from one to the other.

The Snooker Table can even be covered and can host up to 18 people for dinner.

AV

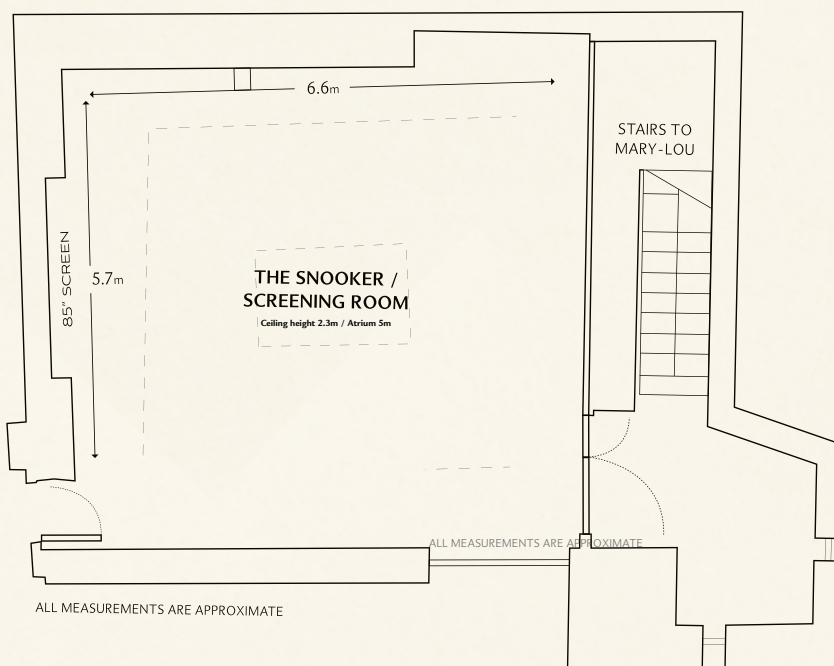
- 85" plasma screen
- Sky TV, VGA/HDMI/Wireless mac connections.
- Sound system with decks/iPod inputs, microphone.

Capacity

- Seated (boardroom) | 16
- Standing | 30
- Screening | 30

Featuring artwork by Nina Fowler.

The Snooker Room



Featuring artwork by Roland Hicks, Dan Weldon, Nina Fowler, Christopher Bucklow.

The Mary-Lou Room



The Mary-Lou Room, sits alongside the Dining Room, with which it shares an interconnecting bar. A stunning fireplace is a central feature, when not reserved for private dining, it is an extension of the members first floor restaurant. With a grand long table and sumptuous armchairs, 20 people can gather for lunch or dinner.

Named after Mary Lou Sturridge, the Club's Managing Director in the 1990s as well as co-founder of homelessness charity Streetsmart, the room is as classically chic (with a hint of mischief of course) as it's namesake.

AV

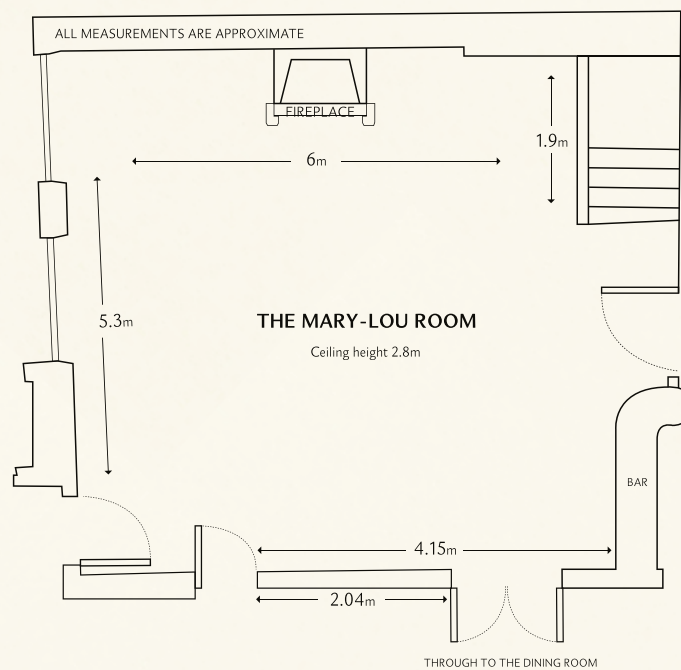
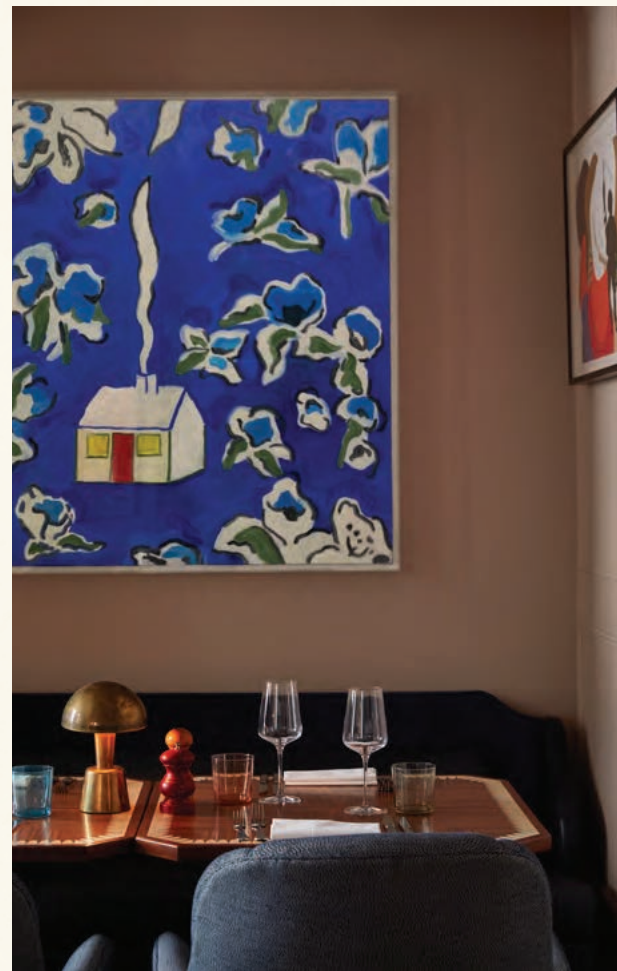
- Sky, HDMI/Wireless mac connections and iPhone connection. Other connections available on request.

Capacity

- Seated (boardroom) | 20
- Standing | 35

Featuring artwork by Dan Baldwin, Tanya Ling

The Mary-Lou Room



Featuring artwork by Harland Miller, Rachel Howard, Pia Pack, Yinka Shonibare

The Soho Bar



The Soho Bar, is one of our members bars and has played host to many a legendary party in its history. The bar itself is both beautiful and big – robust enough to handle the busiest of nights, but stylish and sleek at the same time.

The room itself is vibrant and eclectic, with soft, snuggly corners for secret conversations that sit at the edges of a disco dancing dream. With a DJ on the decks to spin the night away, bartenders to keep the cocktails flowing, a good time is guaranteed.

AV

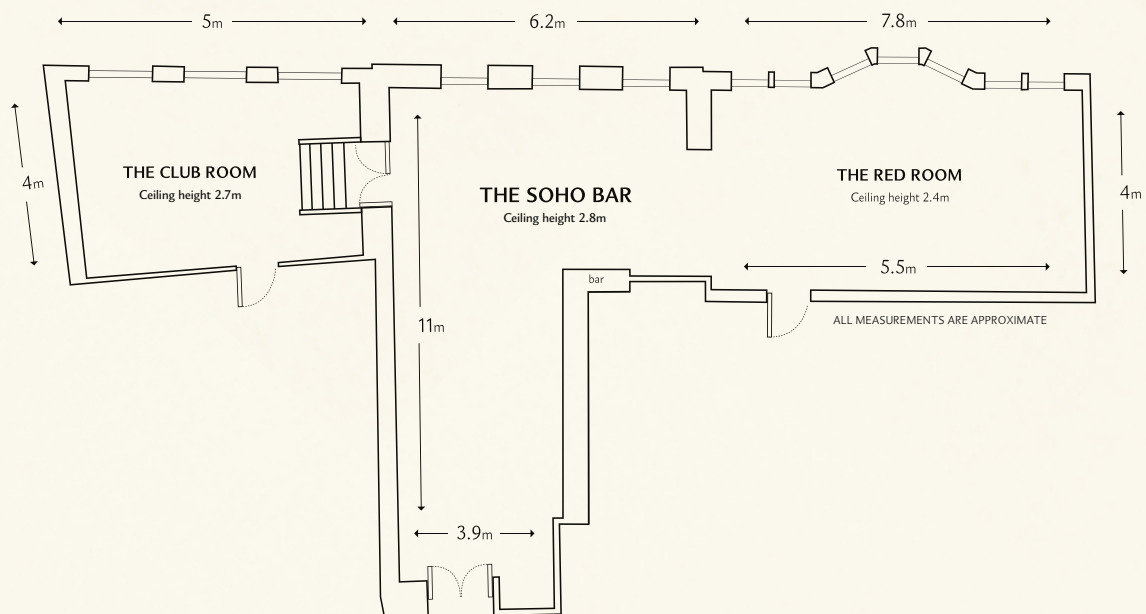
- Sound system, iPhone connection, and other connections available on request.
- State-of-the-art sound system with decks.

Capacity

- Standing | 110

Featuring artwork by Max Patte, David Mach, Lucy Smallbone

The Soho Bar



Featuring artwork by Henry Hussey, Miles Aldridge, Josef O'Connor, Gavin Turk, Peter Newman, Max Patte, David Mach

The Breakfast Menu

Morning

For breakfast, we offer the three menus below and kindly require you to select one menu for your whole party. Please note that our breakfast menus are served sharing style to the table. We will cater to any dietary requirements separately.

Menu A

£25.00

Seasonal Fresh Fruit Salad (vg)

Vanilla Yoghurt with Toasted Granola and Fruit Compote (v)

Hannan's Sugar Pit Ham & Cheese Toastie

English Breakfast Tea and Filter Coffee

Menu B

£35.00

Selection of Mini Pastries (v)

Seasonal Fresh Fruit Salad (vg)

Bircher Muesli with Apple & Apricots (v)

Rye Pumpernickel, Baby Spinach, Tomato Relish, Soft-Boiled Burford Brown Egg (v)

English Breakfast Tea and Filter Coffee

Menu C

£40.00

Selection of Mini Pastries (v)

Seasonal Fresh Fruit Salad (vg)

Vanilla Yoghurt with Toasted Granola and Fruit Compote (v)

Rye Pumpernickel, Baby Spinach, Tomato Relish, Soft-Boiled Burford Brown Egg (v)

Swiss Gruyère Cheese Toastie (v)

English Breakfast Tea and Filter Coffee



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.

The Working Lunch Menu

Afternoon

For working lunches, we offer the menu below, which is served either sharing style to the centre of the table or to a feasting table to the side of the room to allow your meeting or work to continue throughout.

Please note that the service is very relaxed. We will cater to any dietary requirements separately.

Menu A

£50.00

Rosemary Focaccia with Buffalo Mozzarella, Tomato & Basil Pesto (v)

Seasonal Roasted Vegetable Wrap with Beetroot Hummus & Vegan Feta Cheese (vg)

The Groucho Club Sandwich

Sutton Farm Salad (vg)

Rosemary Fries (v)

Mini Apple Pies with Clotted Cream (v)

All Day

£90.00

For working events, we offer the menus below, which are served throughout the day at appropriate break points for you. Both will be served sharing style to the centre of the table or to a feasting table to the side of the room to allow your meeting or work to continue throughout. Please note that the service is very relaxed.

We will cater to any dietary requirements separately.

Morning

Selection of Mini Pastries (v)

Seasonal Fresh Fruit Salad (vg)

Vanilla Yoghurt With Granola & Seasonal
Fruit Compote (v)

Rye Pumpernickel, Baby Spinach, Tomato
Relish, Soft-Boiled Burford Brown Egg (v)

English Breakfast Tea and Filter Coffee

Afternoon

Rosemary Focaccia with Buffalo Mozzarella,
Tomato & Basil Pesto (v)

Seasonal Roasted Vegetable Wrap with Beetroot
Hummus & Vegan Feta Cheese (vg)

Hannan's Sugar Pit Ham & Cheese Toastie

Sutton Farm Salad (vg)

Rosemary Fries (v)

Mini Apple Pies with Clotted Cream (v)

Homemade Cookies (v)

English Breakfast Tea and Filter Coffee

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.

The Drinks Reception

Whilst there are many complementary elements to the perfect party, the drinks selection is arguably the fuel of any successful soirée.

English Sparkling

Herbert Hall Brut, Kent, UK 2019 **£68.00**

Beacon Down Blanc de Blancs
East Sussex, UK 2017 **£80.00**

Castlewood Brut, Devon, UK NV **£85.00**

'The Trouble With Dreams' Sugrue
West Sussex, UK 2018 **£95.00**

Rosé

Herbert Hall Rosé, Kent, UK 2018 **£75.00**

'Ex Machina' Rosé Sugrue
West Sussex, UK 2016 **£105.00**

Champagne Louis Roederer

Collection Brut, Reims, France NV **£105.00**

Cristal, Reims, France 2015 **£430.00**

Magnums

Champagne

Champagne Louis Roederer
Collection Brut, Reims, France NV **£196.00**

Rosé

Miraval Jolie Pitt & Perrin
Côtes de Provence, France 2022 **£145.00**

Whites

Sauvignon Blanc La Tunella
Veneto, Italy 2022 **£95.00**

Riesling Grand Cru 'Geisberg'
Trimbach, Alsace, France 2015 **£186.00**

Reds

Cabernet Sauvignon Domaine de
Saissac IGP Pays d'Oc, France
2020 **£75.00**

La Reserve de Leoville Barton
St Julien, Bordeaux, France 2017 **£160.00**

Jeroboams

Miraval Jolie Pitt & Perrin Côtes
de Provence, France 2021 **£225.00**

Melchior

Tonnix Tinto Quinta de la Rosa
Douro, Portugal 2017 **£800.00**



Please kindly note that these are sample wine and drinks menus, and they are subject to seasonal change.

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.

The Drinks Reception

The bar at the Groucho Club is a place of legend – and the drinks have never disappointed. Whether it's a perfect Manhattan, or an avant-garde experimental aperitif, each drink poured over ice tells a story. Each is a testament to the artistry of mixology and the Club's dedication to the pleasure of its members.

Hosting a private event here means treating your guests to more than just a drink; it's slipping into a world of subtle sophistication and charm, and will leave a lasting impression on all who attend. So, whether it's Espresso Martinis all round, a twist on a timeless classic or a bespoke cocktail tailored to your event, there are no better sets of hands for that shaker to be in.

Sparkling Cocktails

Make Me Blush £18.00

Elyx, Vodka Crème de Mure, Cranberry, Lemon Juice & Louis Roederer Champagne

Short Cocktails

The Convergence £16.00

Tanqueray 10 Gin, Crème de Cacao, Pear Syrup, Lillet Blanc and Green Tea Syrup

Rosita - Rita £16.00

Altos Plata Tequila, Pineapple Juice, Egg White, Agave, Lime, Jalapeño, Mint and Coriander

£17.00

One Night in Groucho

Tanqueray Gin, Banana Liqueur, Plum Sake, Spicy Pear Syrup and Lime

Pomegranate & Bergamot Cosmopolitan £15.50

Hendricks Flora Adora Gin, Absolut Vodka Italicus, Fresh Bergamot and Pomegranate

Ultrasonic Cherry Negroni £16.00

Monkey 47 Gin, Vault Forest Vermouth and Cherry Bitters

Wild & Free £15.50

Devil's Botany London Absinthe, Crème de Pêche and Lemon

Long Cocktails

Sofia Express £16.00

Ojo de Dios Mezcal infused with Guindilla, Pomegranate, Simple Syrup, Egg White, Rose Water and Lemon

Diablo Descending £16.00

Altos Tequila, Del Maguey Mezcal, Fresh Lime, Somerset Blackcurrent Liqueur & Double Dutch Ginger Beer

Marco Polo £16.00

Chairman's Reserve, Havana 3yo, Honey & Cinnamon Syrup, Quince Liqueur and Orange Bitters

Non-Alcoholic Cocktails

Double Ginger £9.00

Non Such Pineapple & Ginger Shrub, Lime Juice, Pineapple & Double Dutch Ginger Beer

Basil Chili Mojo £9.00

Borough Hill Apple Juice, Lime, Jalapeño, Basil & Double Dutch Soda Water

Please kindly note that these are sample wine and drinks menus, and they are subject to seasonal change.

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.

The Drinks Reception Menus

We recommend serving six small bites and three larger bites or small plates per person during a drinks reception.

You're welcome to select a combination of hot and cold canapés, as well as a few sweet options.

Canapés | Cold

Baby Artichoke with Mint Pesto & Toasted Rosemary Focaccia (v)	£4.50
Broad Bean Croustade with Vegan feta & Confit Lemon	£4.50
Cold Smoked Trout with Fennel Biscuit, Horseradish and Trout Roe	£5.00
Potted Brown Shrimp with Sourdough Bread & Pickled Cucumber	£5.50
Vietnamese Summer Roll, Nuoc Cham Sauce (vg)	£4.50
Tuna Tartare with Soy, Chilli, Sesame and Wonton Crisp	£6.00
Grilled Aubergine with Sun Dried Tomato, Vegan Feta and Basil (vg)	£4.50
Sirloin Steak Tataki with Radish, Spring Onions and Soy & Ponzu Sauce	£6.00

Small Bites

Rib Steak Cheeseburger	£5.50
Toasted Crumpets with White Crab Meat & Crème Fraiche	£8.00
Halloumi & Courgette Burger (vg)	£4.50
Crispy Sweetcorn Fritter with Sun Dried Tomato & Olive Tapenade (vg)	£4.50
Choux Bun with Wild Mushrooms and Leeks (v)	£4.50
Hand Cut Chips (+£5 Black Truffle) (vg)	£7.00

Canapés | Hot

Asparagus & Leek Tart with Goat's Curd & Pickled Walnut (v)	£5.50
Crispy Langoustine Tails with Saffron Aioli	£6.50
Crispy Onion Pakora with Apple, Ginger and Mint Relish (vg)	£4.00
Pea & Mozzarella Arancini with White Lake Pecorino Cheese	£4.50
Fish Cake with Creamed Horseradish	£4.50
Iberico Ham Croquette with Pickled Red Onion Purée	£5.50
Groucho Sausage Roll with Smoked Tomato Ketchup	£4.00
Buttermilk Fried Chicken with Sesame Seeds & Gochujang Chilli Sauce	£4.50

Small Plates

Crispy Spring Roll with Sweet Chilli Sauce (v)	£9.00
Crispy Duck Salad with Chilli, Ginger & Hoisin Sauce	£9.00
Pea & Broad Bean Risotto with Parmigiano Reggiano (v)	£9.00
Aged Sirloin Steak with Chips and Béarnaise	£9.50
Spring Vegetable Chopped Salad with Labneh & Vegan Feta Cheese (v)	£9.00
Cumberland Chipolatas with Honey & Mustard	£8.50
Gnocchi with Durslade Farm Lamb Ragu	£8.50
Fish & Chips with Tartare Sauce	£8.50

Sweet Bites

Apple Tart with Jersey Cream	£4.00	Treacle Tart with Clotted Cream	£3.50	Groucho Tiramisu	£4.00
Durslade Farm Jam Doughnuts	£3.00	Valrhona chocolate truffles	£3.00	Peanut Chocolate Brownies	£3.50

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.

The Spring Menus

We offer the three set menus below. We kindly require you to select one menu for your whole party, and we will cater to any dietary requirements separately.

Dean

£75.00

Freshly Baked Mini Baguettes with
Netherend Farm Butter

Starter

Burrata di Puglia with Grezzina Courgette,
Broad Beans, Rocket Pesto
& Aged Balsamic (v)

Main

Roasted Free-Range Chicken Breast
with Potato Mousseline, Spring Cabbage,
Hen of the Wood Mushrooms
& Chicken Jus

Dessert

Durslade Farm Honey Panna Cotta
with Yorkshire Rhubarb
& Honeycomb (v)

Wardour

£85.00

Freshly Baked Mini Baguettes with
Netherend Farm Butter

Starter

Green Asparagus with Crispy Ham,
Burned Butter Hollandaise,
Poached Burford Brown Egg
& Aged Parmesan (v)

Main

Pan Fried Fillet of Cod with Pea &
Wild Garlic Risotto, Seashore
Vegetables, Brown Shrimp,
Caper & Lemon Sauce

Dessert

Lemon Posset with
Marinated Strawberries,
Hazelnut Shortbread Biscuit

Compton

£115.00

Freshly Baked Mini Baguettes with
Netherend Farm Butter

First Course

Tuna Tartare with Spring Onions,
Soy & Black Pepper Dressing,
Coriander Seed Cracker

Second Course

Baked Scottish Scallops with
Hedgerow Garlic Butter,
Cauliflower Puree & Brioche

Main

Fillet of Beef Wellington with
Whipped Potatoes, Spinach, Bone
Marrow and Red Wine Sauce

Dessert

Willie's Peruvian Chocolate Tart
with Honeycomb and Salted
Caramel Ice Cream (v)



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.

The Feasting Menus

We offer the four feasting menus below. We kindly ask that you select one menu for your entire party, and we will accommodate any dietary requirements separately.

Food brings people together. The sharing of a meal can lead to hours of sparkling conversation, and our feasts are born from this beautiful ideal. It starts, as any good meal does, with the literal breaking of bread before a selection of starters appear. Friends or strangers, your guests will bond over the shared experience of discovering new dishes in tandem, with not a shred of food envy in sight. Then comes the main course, the star of the show – whether it's steak as far as the eye can see, whole chickens, or oceans of seafood, it does not disappoint – and finally, the grand finale: decadent and delectable desserts.

This abundant offering is served sharing style in the centre of the table. By the end of the meal, everyone will feel wonderfully full and like newfound family. Alas, the hard part is only being able to pick one feast* for your whole party...

Chicken Feast

£85.00

Freshly Baked Mini Baguettes with
Netherend Farm Butter

Starters

Spiced Crab & Seashore Vegetable Fritters
with Brown Crab Mayonnaise

Cold Smoked Trout with Fennel Scone
and Pickled Cucumber

Buffalo Mozzarella with Grezzina Courgette,
Broad Beans, Rocket Pesto
& Aged Balsamic (v)

Main

Whole Free-Range Chicken with Onion
Stuffing, Garlic Sauce and Chicken Jus

Side Dishes

Seasonal Vegetables and Rosemary Fries
(vg)

Dessert

New Forest Pavlova with Morello Cherries
and Chocolate Ice Cream

Italian Feast

£95.00

Rosemary Focaccia with Extra Virgin Olive
Oil and Aged Balsamic Vinegar

Starters

Mixed Charcuterie with Spring Pickled Vegetables

Pea & Mozzarella Arancini
with Truffle & Parmesan Sauce (v)

Burrata with Baby Artichokes and
Pistachio Pesto (v)

Mains

Porchetta Stuffed with Sausage and
Rosemary

Fritto Misto (Red Mullet, Squid, Prawns)

Side Dishes

Patate al Forno with Garlic & Rosemary (v)
Rocket and Aged Parmesan Salad (v)

Dessert

Groucho Tiramisu (v)

The Feasting Menus



Seafood Feast

£95.00

Freshly Baked Mini Baguettes with
Netherend Farm Butter

Starters

Tuna Tartare with Spring Onions,
Soy & Black Pepper Dressing,
Coriander Seed Cracker

Baked Queen Scallops with Hedgerow
Garlic Butter & Brioche Breadcrumbs

Green Asparagus with Burned Butter
Hollandaise & Aged Parmesan (v)

Main

Mixed Grilled Fish & Shellfish with
Seashore Vegetables and Capers

Side Dishes

Seasonal Vegetables and Hand Cut Chips
(v)

Dessert

Apple Tarte Tatin with Vanilla Ice Cream
(v)

Steak Feast

£115.00

Freshly Baked Mini Baguettes with
Netherend Farm Butter

Starters

Carlingford Irish Oysters with Shallot Vinegar

Steak Tartare

Crispy Duck & Watercress Salad with Ponzu
and Hoisin Sauce, Ginger, Chili and Pickled
Shimeji Mushrooms

Main

Durslade Farm Aged Rib of Beef, Sirloin &
Fillet with Béarnaise and Green Peppercorn
Sauce

Side Dishes

Seasonal Vegetables and Hand Cut Chips
(v)

Dessert

Dark Chocolate Mousse with Blood Orange
(v)

In a Club known for its maverick-minded, free-thinking, occasionally eccentric but always interesting members, there is an inherent understanding that individuality is important. Uniqueness should be celebrated – and if this calls to you, then perhaps a bespoke offering is what you need. From £175 per guest, we can offer a completely bespoke menu for your party. Please speak to your Event Manager for more information.

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.

the Menu Enhancements

Caviar

Oscietra
50g for £100
125g for £250

Oysters

Carlingford Irish Oysters with
Shallot Vinegar
6 for £27.00 • 12 for £54.00

Olives

Sharing Bowl of Nocellara
Green Olives (vg)
£6.00

Appetiser

Sharing Plate of Radishes
with Beetroot Hummus
(vg)
£8.00

Cheese Board

British Farmhouse Cheeses with
Membrillo, Chutney & Peter's Yard
Crackers (v)
£15.00

Truffles

Valrhona chocolate truffles (v)
£3.50

Celebration Cakes

Groucho Chocolate Cake

Light Chocolate Sponge,
Layered with Chocolate Mousse
Topped with Seasonal Fruit
£6.00pp

Seasonal Victoria Sponge

Vanilla Sponge Cake, Layered with
Whipped Vanilla Cream, Topped with
Berry Compote and Fresh Fruit
£6.00pp

Croquembouche

Choux Pastry Buns Filled with
Vanilla Cream, Caramel Sauce
and Durslade Farm Honey
£8.00pp

Dessert Wines and Port

Dessert Wines

Riesling Auslese 'Wehlener Sonnenuhr' Joh Jos Prum, Mosel, Germany 2020 375ml bottle	£65.00
Saint-Albert Pacherenc du Vic-Bilh Plaimont, Gascogne, France 2018 500ml bottle	£66.00
Royal Tokaji 'Blue Label' Aszu 5 Puttonyos Tokaj, Hungary 2017 500ml bottle	£100.00

Port

Late Bottled Vintage Port Grahams Douro, Portugal 2017 750ml bottle	£60.00
'Otima' 10 year old Tawny Port Warres, Douro, Portugal NV 500ml bottle	£66.50
'Guimarens' Vintage Port Fonseca, Douro, Portugal NV 750ml bottle	£111.50

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The Bedrooms



Convenience should never be overrated, and one of the Groucho Club's best-kept secrets is the warren of 17 bedrooms that occupy the top floors of our Dean Street home. With everything from snug single rooms for a quick stopover to one of our largest double rooms with a wall-to-wall bookcase, each of our rooms has its own personality, and no two are exactly the same—except for the guaranteed-good-time minibar, of course.

Only available to members, their guests, and those attending a private event, it's an exciting and exclusive perk – drink, dine, and dream like a member, as all bedroom guests are granted access to the members-only areas of the Club during their stay.

Should you wish to book a bedroom, please speak to an Events Manager who can help arrange your stay.

The Facilities & Further Information

Facilities

- There is a lift and disabled access to the Gennaro Room, the Mary-Lou Room, the Snooker Room, and the Soho Bar.
- Menus can be designed and printed to your requirements.
- Complimentary place cards can also be provided.

Menus

- Please select one menu for your party.
- We will cater to dietary requirements separately from your menu choice.
- Our dishes are subject to seasonal changes.
- Our kitchen can provide celebration cakes for a fee. Please see the previous page for more information.
- Should you wish to provide your own cake, a fee of **£6 per person** will be charged.

Room Capacity Overview

THE GENNARO	seated 40	standing 80
THE CARTER	seated 30	standing 35
THE MACKINTOSH	seated 16	standing 20
THE SNOOKER	seated 16	standing 30
THE MARY-LOU	seated 20	standing 35
THE SOHO BAR		standing 110

The Gennaro Room, the Mackintosh Room, and the Carter Room are separate spaces with adjoining doors, all located on the second floor.

The second floor can be hired exclusively to seat 80 or stand 150 guests.

Audio Visual

- Each of our spaces offers a plasma screen or projector.
- All screens can be connected to a laptop via HDMI.
- Complimentary Wi-Fi is available in all rooms.
- Video conference camera 'Meeting Owl' available on request.
- Each of our spaces has inbuilt speaker systems, which can be connected via XLR cable (independently or linked).
- Groucho background music available on request.
- DJ equipment is available on request for events in The Soho Bar and for exclusive events of The Second Floor.

Further Information

A discretionary 15% service charge will be added to your bill.

All prices include VAT at the current rate.



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