







THE GROUCHO CLUB

Autumn Private Events Brochure



About the Club

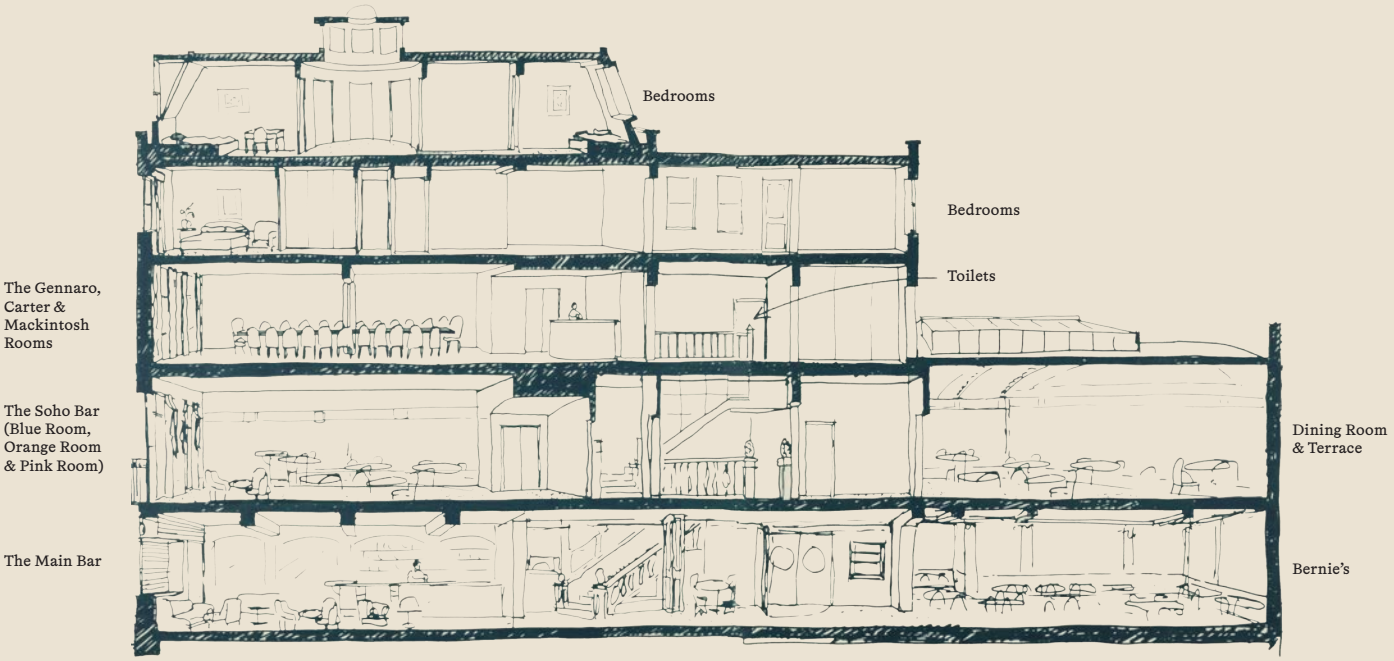
In 1985, a pioneering group of publishers, including Liz Calder, Carmen Callil, Ed Victor and Michael Sissons, built a new kind of club on Dean Street: one where creatives could mingle regardless of gender, where anyone could apply on merit, and where ideas mattered more than status. Named after Groucho Marx's line about never joining a club that would have him as a member, it became the blueprint for the modern members' club and the hottest ticket in town.

Four decades of writers, artists, musicians and filmmakers followed, along with an art collection spanning the YBAs onwards, curated by Director of Art Nicky Carter.

Today, the club is in the middle of its most exciting chapter since those doors first opened. Under the ownership of Artfarm (the group behind Hauser & Wirth), The Groucho has renewed its cultural programme, refreshed its spaces, bedrooms and menus, and installed a bespoke high-fidelity sound system. The spirit is unchanged: witty, generous, a little late to bed. The volume has simply been turned back up.

For visiting members, that means arriving somewhere that isn't trading on its past. It's making its best culture right now.

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* **Ringing 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 Levine, 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. As the lights dim and 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 up to 150 of your nearest and dearest (or simply those you want most to impress).

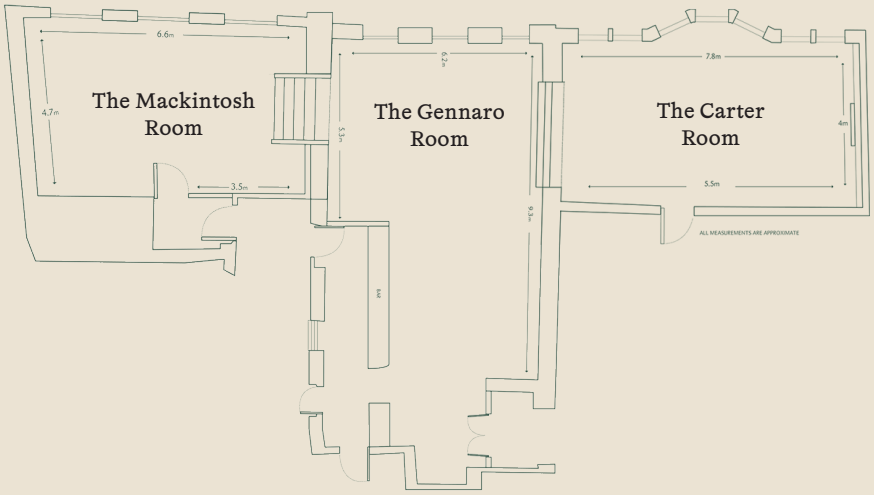
To elevate the atmosphere even further, the space can also accommodate live music and DJs right through until 2am, making it the perfect setting for celebrations into the night.

AV

- Projector screen
- Two 70" plasma screens with HDMI connections, and mini-jack connection to play music via phone/tablet
- DJ equipment available, please speak to an Events Manager

CAPACITY

- Seated - 86 (120 with 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.

Featuring Artwork by Lauren Baker, Gary Hume

AV

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

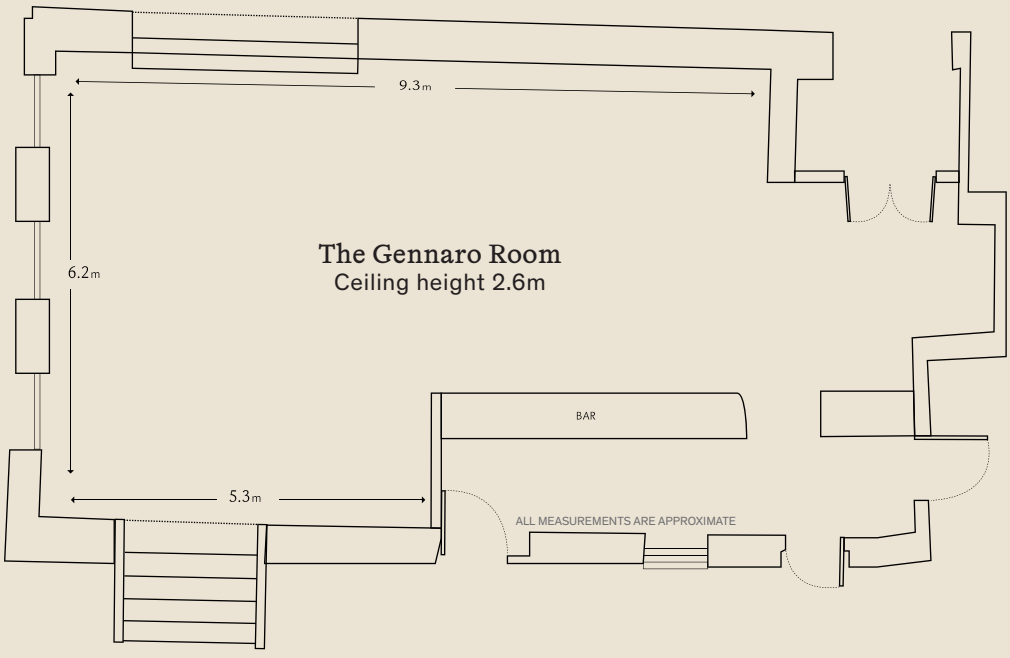
CAPACITY

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

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 Jonathan Yeo's collection of 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 soirée.

AV

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

CAPACITY

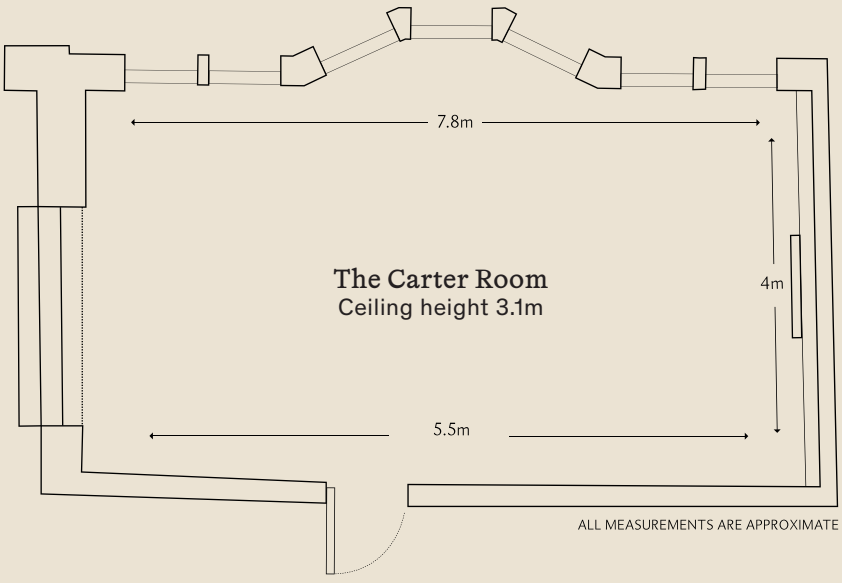
- Seated - 30 (separate tables)
- Seated - 22 (boardroom)
- Standing - 40
- Theatre - 30

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

The Carter Room







Featuring Artwork by Jonathan Yeo, Marc Quinn, Dan Chadwick, Tracey Emin, Chris Levine

The Mackintosh Room





The Mackintosh Room is named after one of the Club's founders, Tony Mackintosh of the 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. Complete with our club snooker table, the table is primarily used for dining but can be converted for a game of snooker with ease.

AV

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

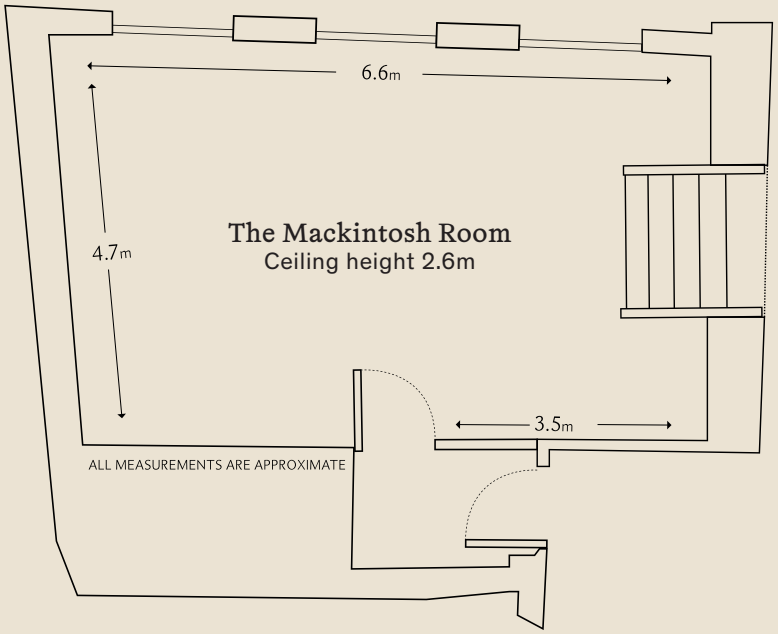
CAPACITY

- Seated - 16
- Seated - 16 (boardroom)
- Standing - 25

Featuring Artwork by Jonathan Yeo, Hayden Kays, Philip Colbert

The Mackintosh Room





Featuring Artwork by Cedric Christie, Catherine Kurtz, Philip Colbert

The Screening Room



The Screening Room is squirreled away on the second floor and is the club's hidden gem. There's very little it can't do. Whether it's a cosy screening, a formal dinner, or some casual drinks, the room effortlessly transforms from one to the other.

AV

- 85" plasma screen
- Sky TV, VGA/HDMI/wireless Mac connections
- Sound system with decks/iPhone inputs, microphone

CAPACITY

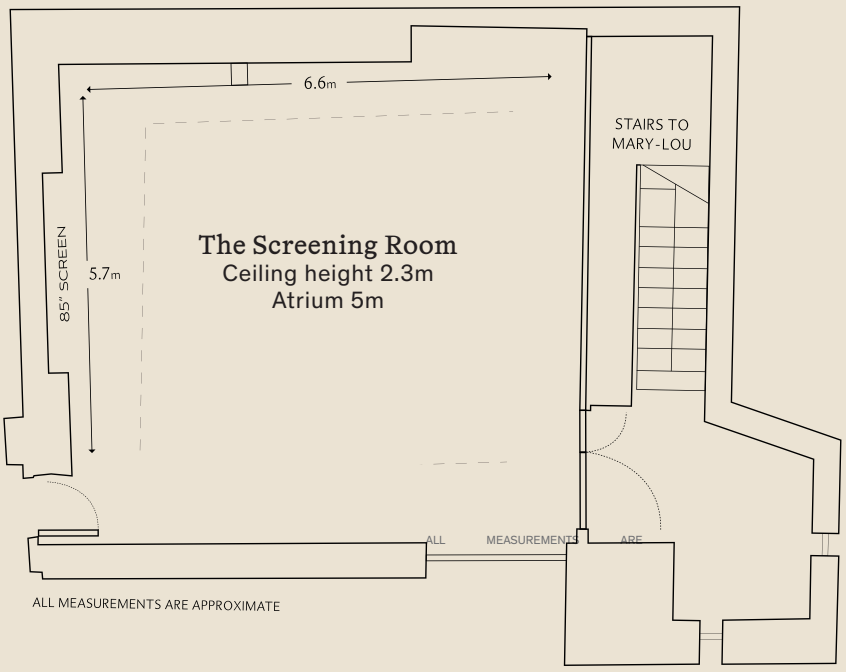
- Seated - 16 (boardroom)
- Standing - 30
- Screening - 30

Featuring Artwork by Kate Bright, Cedric Christie, Oliver Clegg, Rachael Howard, Henry Hussey

The Screening Room







Featuring Artwork by Kate Bright, Cedric Christie, Oliver Clegg, Rachael Howard

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 serves as 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 and co-founder of the homelessness charity Streetsmart, the room is as classically chic (with a hint of mischief, of course) as its namesake.

Mary-Lou is complete with a fully-functioning Piano, with our pianists on-hand to aid in your celebrations.

AV

- Piano

CAPACITY

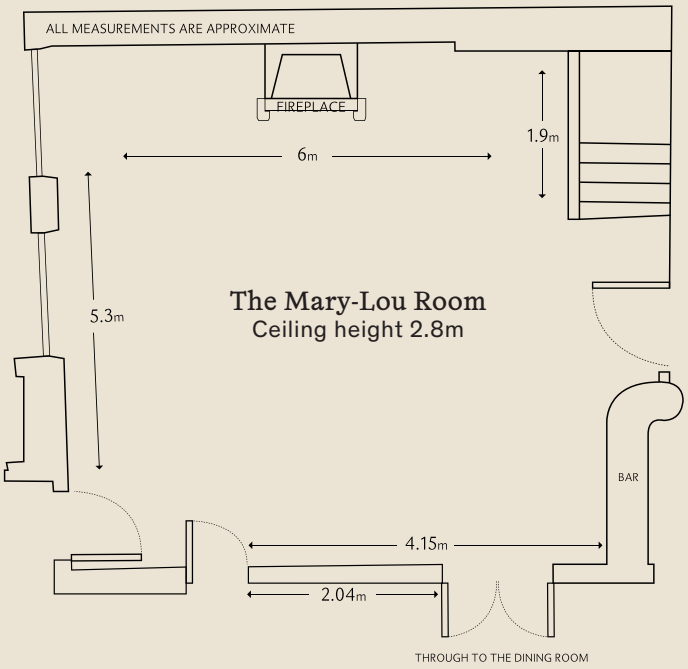
- Seated - 20 (boardroom)
- Standing - 40

Featuring Artwork by Tanya Ling, Eddie Peake, Harland Miller and Christabel Macgreevy

The Mary-Lou Room







Featuring Artwork by Catherine Goodman and Harland Miller.

The Mary-Lou & Screening Room



Two spaces, one seamless event.

Conveniently linked by a private staircase, the Mary-Lou Room and Screening Room can be booked together to create a dynamic multi-space event.

Begin the evening with drinks beside Mary-Lou's roaring fire before moving upstairs for dinner, a screening, or dancing to a DJ. The flow between the two rooms allows your event to evolve naturally throughout the night, from reception to dinner to late-night celebration, while keeping your guests together within one private setting.

With flexible layouts, bar options, and music throughout, the two spaces can be used together to create anything from an intimate dinner and film screening to a lively standing reception across both floors.

Featuring Artwork by Sir Peter Blake, Miles Aldridge and Catherine Goodman

The Mary-Lou & Screening Room





Event Options

WELCOME DRINKS & DINNER

Begin with cocktails in the Mary-Lou Room before moving upstairs for a seated dinner for up to 16 guests in the Screening Room.

WELCOME DRINKS & PRIVATE SCREENING

Host drinks in Mary-Lou before guests gather upstairs for a private screening for 20 to 30 guests in the Screening Room.

TWO ROOM RECEPTION

A flowing standing reception for up to 70 guests across both rooms, connected by the private staircase and allowing guests to move freely between spaces.

Food, Drinks & Music

- Main bar available in the Mary-Lou Room
- Optional pop-up bar available in the Screening Room
- DJ station available in the Screening Room
- Food can be served across both spaces

Whether you envision an intimate gathering or a lively celebration, the Mary-Lou Room and Screening Room together offer a flexible setting that moves effortlessly from one moment of the evening to the next.

Featuring Artwork by Marc Standing, Mat Collishaw, Archie Franks, Gary Hume, Sir Peter Blake, Clare Woods, Tom Gidley, Rachel Whiteread, Des Hughes and Georgie Hopton.

The Soho Bar



The Soho Bar 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 and bartenders to keep the cocktails flowing, a good time is guaranteed.

As the Soho Bar is one of our members' bars, it is only available for private hire on Mondays and Saturdays until 2am.

AV

- Sound system, iPhone connection, and other connections available on request
- State-of-the-art sound system with decks
- DJ equipment available, please speak to an Events Manager

CAPACITY

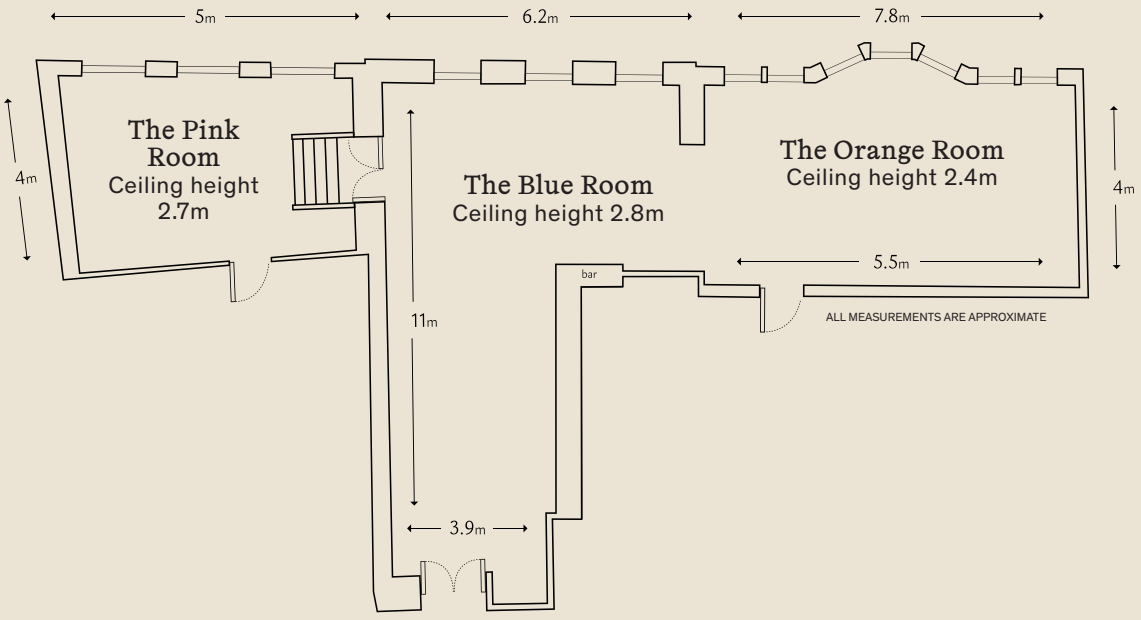
- Standing | 150

Featuring Artwork by Max Patté, David Mach, Lucy Smallbone

The Soho Bar







Featuring Artwork by Henry Hussey, Miles Aldridge, Josef O'Connor, Peter Newman, Max Patté, 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 & fruit compote (v)

Buttermilk pancakes with thyme poached pear, chantilly cream, salted caramel & toasted almonds (v)

A selection of premium loose leaf tea & filter coffee

Add extra round of premium loose leaf tea & filter coffee at £45 for 10 people

MENU B

£35.00

Selection of mini pastries (v)

Seasonal fresh fruit salad (vg)

Bircher muesli with coconut milk, apple, chia seeds, blueberries & goji berries (vg)

Rye pumpernickel, crushed avocado, tomato relish & soft-boiled egg (v)

A selection of premium loose leaf tea & filter coffee

Add extra round of premium loose leaf tea & filter coffee at £45 for 10 people

MENU C

£40.00

Selection of mini pastries (v)

Seasonal fresh fruit salad (vg)

Vanilla yoghurt with toasted granola & fruit compote (v)

Rye pumpernickel, crushed avocado, tomato relish & soft-boiled egg (v)

Buttermilk pancakes with thyme poached pear, chantilly cream, salted caramel & toasted almonds (v)

A selection of premium loose leaf tea & filter coffee

Add extra round of premium loose leaf tea & filter coffee at £45 for 10 people

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 All Day Meeting Menu

For working events, Monday-Friday, we offer the below menu, served throughout the day at appropriate break points for you. It 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.

All Day

£90.00

ON ARRIVAL

Selection of mini pastries (v)

Bircher muesli with coconut milk, apple, chia seeds, blueberries & goji berries (vg)

Rye pumpernickel, crushed avocado, tomato relish & soft-boiled egg (v)

A selection of premium loose leaf tea & filter coffee

MID-MORNING

Seasonal fresh fruit salad (vg)

A selection of premium loose leaf tea & filter coffee

LUNCH

Grilled focaccia with mortadella, stracciatella cheese, rocket & pistachio pesto

Roasted autumn vegetable wrap with beetroot hummus & vegan feta (vg)

Quiche with spinach, mushrooms & Gruyère cheese (v)

Rocket & parmesan salad with aged balsamic vinegar

Rosemary fries (v)

Mini apple crumble tart (v)

MID-AFTERNOON

Homemade cookies (v)

A selection of premium loose leaf tea & filter coffee

Add extra round of premium loose leaf tea & filter coffee at £45 for 10 people

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

We offer the below two menus, available at lunch Monday-Friday. We ask that you select one menu for your whole party. Menu B is served sharing style to the centre of the table or to a feasting table to the side of the room. We will cater to any dietary requirements separately.

MENU A

£40.00

Roasted corn-fed chicken breast with beetroot hummus, autumn squash, treviso, artichoke. sweetcorn, soft-boiled egg & mustard dressing

Vanilla custard tart with poached rhubarb (v)

Add extra round of premium loose leaf tea & filter coffee at £45 for 10 people

MENU B

£50.00

Grilled focaccia with mortadella, stracciatella cheese, rocket & pistachio pesto

Roasted autumn vegetable wrap with beetroot hummus & vegan feta (vg)

Quiche with spinach, mushrooms & Gruyère cheese (v)

Rocket & parmesan salad with aged balsamic vinegar

Rosemary fries (v)

Mini apple crumble tart (v)

Add extra round of premium loose leaf tea & filter coffee at £45 for 10 people

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 canapés and three small plates.

CANAPÉS

Cold smoked trout with fennel biscuit, horseradish & trout roe	£5.00
Marinated datterini tomato bruschetta with basil pesto (v)	£4.00
Crispy onion pakora with apple, ginger & mint relish (vg)	£4.00
Fish cake with creamed horseradish	£4.50
Sausage roll with smoked tomato ketchup	£5.50
Buttermilk fried chicken with sesame seeds & gochujang chilli sauce	£4.50
Groucho Shepherd's Pie	£5.50

SEASONAL CANAPÉS

Heritage squash tart with feta cheese & pickled walnut (v)	£4.50
Iberico ham croquette with saffron aioli	£5.50
Wild mushroom arancini with black truffle & parmesan sauce	£5.50
Tuna tartare with soy, chilli, sesame, avocado & wonton crisp	£6.00
Grilled aubergine roll with vegan feta & tomato relish (vg)	£4.00
Dressed crab tartaleta with chive & lemon mayonnaise	£6.00
Beef tataki with radish, spring onions, soy & ponzu sauce	£6.50

SMALL PLATES

Rib steak cheeseburger	£5.50
Halloumi & courgette burger (v)	£4.50
Aged sirloin steak with chips & béarnaise	£9.50
Monkfish & prawn tikka masala with jasmine rice	£8.00
Autumn vegetable chopped salad with pumpkin seed aioli & vegan feta (vg, gf)	£8.00
Cumberland chipolatas, honey & mustard	£8.50
Gnocchi with butternut squash, chilli & sage (v)	£8.00
Fish & chips with tartare sauce	£8.50
Wild mushroom risotto with Parmigiano Reggiano (v, gf)	£9.50
Crispy spring rolls with sweet chili sauce (vg)	£8.00

SWEET BITES

Apple tart with clotted cream (v)	£4.00
Durslade Farm jam doughnuts (v)	£3.00
Mango sorbet (vg)	£3.00
Valrhona chocolate truffles (v)	£3.00
Groucho tiramisu (v)	£4.00
Pistachio macarons (v)	£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 Menu Enhancements

To Start

CAVIAR
Oscietra
50g for £125
125g for £300

OYSTERS
Cumbrae Irish oysters with shallot red wine vinegar
6 for £27.00 • 12 for £54.00

OLIVES
Sharing bowl of Nocellara green olives (vg)
£6.00

APPETISER
Sharing plate of radishes & pepper hummus (vg)
£8.00

CHEESE BOARD
British farmhouse cheeses, membrillo chutney & Peter's Yard crackers (v)
£15.00

TRUFFLES
Valrhona chocolate truffles (v)
£3.00

Sides
all £7.00

We recommend a maximum of three different side dishes for the table, allowing for one portion per-person

Hand-cut chips (v/vg)
Green salad (v/vg)

Hispi cabbage, lemon & chilli (v/vg)
Green peas (v)

Green beans, confit shallots (v)
Mashed potato (v)

Celebration Cakes

GROUCHO CHOCOLATE CAKE
Light chocolate sponge, layered with chocolate mousse & topped with seasonal fruit (v)
£6.00pp

SEASONAL VICTORIA SPONGE
Vanilla sponge cake, layered with whipped vanilla cream, topped with berry compote & fresh fruit (v)
£6.00pp

CROQUEMBOUCHE DESSERT
Choux pastry buns filled with vanilla cream, caramel sauce & Durslade Farm honey (v)
£8.00pp

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.

The Autumn Menus

We ask you to select one menu for the whole party. Dietary requirements will be catered for separately. We also offer feasting menus and one choice menu on the following pages.

Dean

£70.00

Freshly baked mini baguettes with
Longman Farm butter (v)

STARTER
Buffalo mozzarella with heritage beetroot, hazelnut & spring onion salsa, aged balsamic vinegar (v)

MAIN
Fillet of cod with crab risotto, seashore vegetables, brown shrimps, Champagne butter sace

DESSERT
Lemon meringue pie with raspberry coulis & pistachio ice cream

Berwick

£75.00

Freshly baked mini baguettes with
Longman Farm butter (v)

STARTER
Roasted Delica squash, Blue Monday cheese, spiced honey, hazelnuts, chicory & apple salad (v)

MAIN
Burrata & autumn black truffle tortelloni with mixed wild mushrooms & parmesan sauce (v)

DESSERT
Vanilla panna cotta with blackberries & toffee apple sauce (v)

Wardour

£80.00

Freshly baked mini baguettes with
Longman Farm butter (v)

STARTER
Smoked cured trout with dressed white crab meat, crispy quail eggs, pickled cucumber, chive mayo & watercress

MAIN
Roasted corn-fed chicken breast with celeriac & potato gratin, ceps, cavolo nero, pancetta peppercorn sauce

DESSERT
Blackberry Eton mess with vanilla ice cream & hazelnut tuile (v)

Compton

£100.00

Freshly baked mini baguettes with
Longman Farm butter (v)

STARTER
Tuna tartare with soy & ponzu dressing, spring onions, avocado and coriander crispbread

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

DESSERT
Willie's Peruvian chocolate tart with honeycomb & 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 Choice Menu

If choosing the below choice menu we kindly require a full pre-order and table plan two weeks prior to your event. We will cater for all dietary requirements separately.
Available for groups of up to 30 guests.

The Choice Menu

£120.00

Freshly baked mini baguettes with Longman Farm butter (v)

STARTER

Baked scallops with cauliflower pureé, garlic butter & brioche crumbs

Tuna tartare with soy & ponzu dressing, spring onions, avocado and coriander crispbread

Buffalo mozzarella with heritage beetroot, hazelnut & spring onion salsa,
aged balsamic vinegar (v, gf)

MAIN

Pan-fried fillet of halibut with crab risotto, sea herbs & champagne sauce

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

Truffle & burrata tortelloni with wild mushrooms and Parmesan sauce (v)

DESSERT

Vanilla crème brûlée with raspberries & shortbread biscuit (v)

Valrhona chocolate fondant & salted caramel ice cream (v)

Blackberry Eton mess with vanilla ice cream & hazelnut tuile (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.

Chicken Feast

£85.00

Freshly baked mini baguettes with Longman Farm butter (v)

STARTERS

Chargrilled tiger prawns, chili, ginger & garlic dressing

Cold smoked trout with fennel scone & pickled cucumber

Buffalo mozzarella with heritage beetroot, hazelnut & spring onion salsa, aged balsamic vinegar (v)

MAIN

Whole roast Fosse Meadow chicken with onion & chicken-liver stuffing, confit garlic and chicken jus

SIDE DISHES

Seasonal vegetables & rosemary fries (vg)

DESSERT

New Forest pavlova with Morello cherries & chocolate ice cream (v)

Vegetable Feast

£85.00

Freshly baked mini baguettes with Longman Farm butter (v)

STARTERS

Heritage beetroot tart with goat's curd, pine nuts & cherry caramel dressing (v)

Spelt risotto with autumn vegetables (v)

MAIN

Burrata & autumn black truffle tortelloni with Parmesan sauce (v)

Crispy polenta with Roscoff onion, girolle mushrooms, Swiss chard & crispy quail eggs (v)

SIDE DISHES

Seasonal vegetables & hand-cut chips (vg)

DESSERT

Mille-feuille with vanilla cream, strawberry & hazelnuts (v)

Italian Feast

£95.00

Rosemary focaccia with extra virgin olive oil & aged balsamic vinegar (v)

STARTERS

Charcuterie of San Daniele ham, truffle salami & coppa with pickled autumn vegetables

Wild mushroom risotto with Parmigiano Reggiano (v, gf)

Burrata di Puglia with roasted squash, endive, pomegranate, chilli & walnut dressing (v,gf)

MAIN

Porchetta stuffed with Italian sausage, sage & rosemary

Fritto Misto (red mullet, squid & prawns)

SIDE DISHES

Patate al forno with garlic & rosemary (v)

Rocket & aged parmesan salad

DESSERT

Groucho tiramisu

Steak Feast

£115.00

Freshly baked mini baguettes with Longman Farm butter (v)

STARTERS

Cumbrae Irish oysters with shallot & red wine vinegar

Crispy duck & watercress salad with ginger, chilli and ponzu & hoisin sauce

Heritage beetroot tart, goat's curd, pine nut & sherry caramel dressing (v)

MAIN

Durslade Farm aged rib of beef, sirloin & fillet with béarnaise and green peppercorn sauce

Add lobster surf & turf 1/2 £36.00

SIDE DISHES

Seasonal vegetables & hand-cut chips (vg)

DESSERT

Dark chocolate mousse with raspberries & honeycomb (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 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 Screening Room and the Soho Bar.

Menus can be designed and printed to your requirements.

Complimentary place cards can also be provided.

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 conferencing camera 'Meeting Owl' available on request.

Each of our spaces have 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 on the second floor.

Further Information

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

All prices include VAT at the current rate.

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 menu enhancements for more information.

Should you wish to provide your own cake, a fee for £25.00 per cake will be charged.

Room Capacity Overview

All private spaces open until 2am

THE GENNARO ROOM
seated 40 • standing 80

THE CARTER ROOM
seated 30 • standing 40

THE MACKINTOSH ROOM
seated 16 • standing 25

THE SCREENING ROOM
seated 16 • standing 30

THE MARY-LOU ROOM
seated 20 • standing 40

THE SOHO BAR
standing 150

The Gennaro Room, the Mackintosh Room and the Carter Room are all 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.

Front Cover Features Artwork by Cedric Christie, Ian Davenport and Kate Bright.
Interior Photography By Helen Cathcart.

ARTFARM

FIFE ARMS

BRAEMAR

CHESA MARCHETTA

SILS MARIA

MOUNT ST.

MAYFAIR

THE AUDLEY

MAYFAIR

DA COSTA

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CANTINA

MENORCA

FISH SHOP

BALLATER

FISH SHOP

WASHINGTON DC

Manuela

NEW YORK

Manuela

LOS ANGELES

FARM SHOP

BRUTON

FARM SHOP

MAYFAIR

ROTH BAR

BRUTON

THE GROUCHO CLUB

SOHO

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THE GROUCHO CLUB

Enquiries

To enquire about our event spaces or to make a booking, please contact our Events team.

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+44(0)20 3840 9863

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