

# Seated Events & Parties

## Small Bites

*Small bites are priced at £4.00 per bite and we'd recommend serving a minimum of three per person ahead of a lunch or dinner. You're welcome to select a combination of hot and cold options.*

### Cold

Beetroot tart with goat's curd  
and pickled walnuts

Marinated Datterini tomatoes,  
basil, toasted rosemary focaccia

Hix cure smoked trout  
with fennel biscuit and trout roe

Chicken liver pate with seeded  
cracker and pickled shallots

Vietnamese Summer roll  
with nuoc cham sauce

Ceviche with sea buckthorn  
and spring onions

Black cow cheddar  
with Somerset Membrillo

Beef tataki  
with white radish and soy

### Hot

Sugar pit bacon  
with quince membrillo

Pani purée  
with black beluga lentils

Crispy onion pakora  
with apple and ginger relish

Arancini with Autumn squash  
and Stilton blue cheese

Fish cake  
with creamed horseradish

Durslade lamb kofta  
with minted yogurt

Sausage roll  
with smoked tomato jam

Chicken satay  
with peanut sauce



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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# 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

Roasted heritage squash with burrata, William pear  
and walnut salsa

### Main

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

### Dessert

Kingston black buttermilk pudding with blackberries  
and toffee apple sauce

**Nocellara  
green olives**

£6.00pp

**British farmhouse  
cheeses**

£10.00pp

**Somerset cider  
brandy truffles**

£3.00pp



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# 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

Victorian plum Bakewell and almond tart  
with Cornish clotted cream

**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

Red wine poached black figs  
with Jersey creamed rice and shortbread

**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 sea buckthorn, spring onions  
and sweet potato crisps

### Second course

Baked Orkney scallops with XO butter and bacon

### 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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# 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

Roasted heritage squash with buratta, William pear  
and walnut salsa

### Main

Roasted free-range Castlemead chicken  
and garlic sauce

### Side dish

Seasonal vegetables and rosemary fries

### Dessert

New Forest pavlova with morello cherries and chocolate ice cream

**Nocellara  
green olives**

£6.00pp

**British farmhouse  
cheeses**

£10.00pp

**Somerset cider  
brandy truffles**

£3.00pp



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# 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

Rosemary focaccia with extra virgin olive oil  
and aged balsamic vinegar

### Starters

San Daniele 24 month cured ham

Arancini with Autumn squash and Stilton blue cheese

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



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# 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 sea buckthorn, 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

Red wine poached black figs  
with Jersey creamed rice and shortbread

**Nocellara  
green olives**

£6.00pp

**British farmhouse  
cheeses**

£10.00pp

**Somerset cider  
brandy truffles**

£3.00pp



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# 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



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