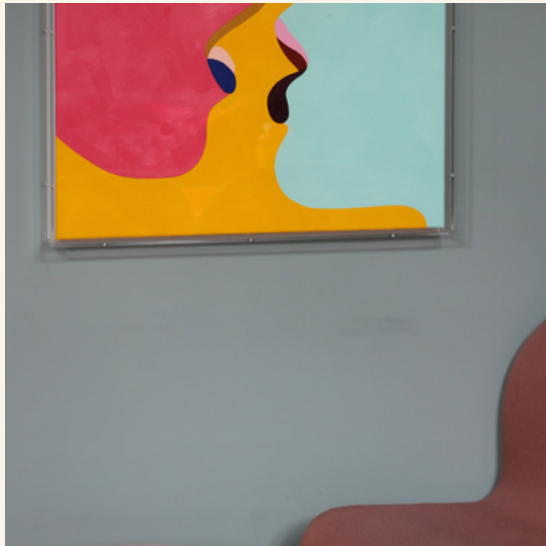


# About the Club

**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.



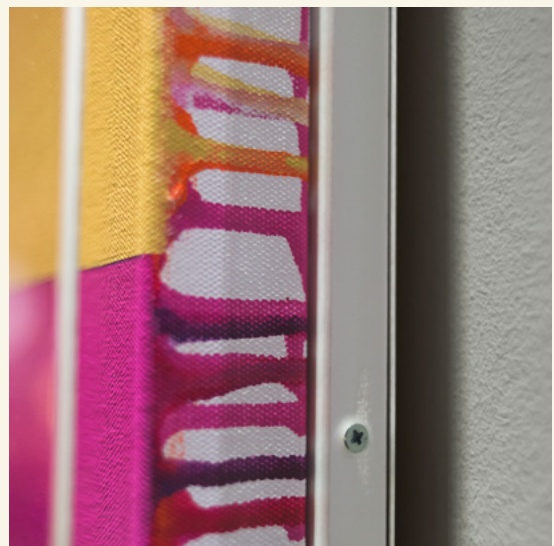
And it was this that led to a pioneering group of publishers, Liz Calder & Carmen Calil alongside Ed Victor and Michael Sissons, to formulate a wild idea. They wanted to invent a new kind of club, a place where the creatives can mingle, unwind, and spark some serious magic, regardless of gender, a club 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.

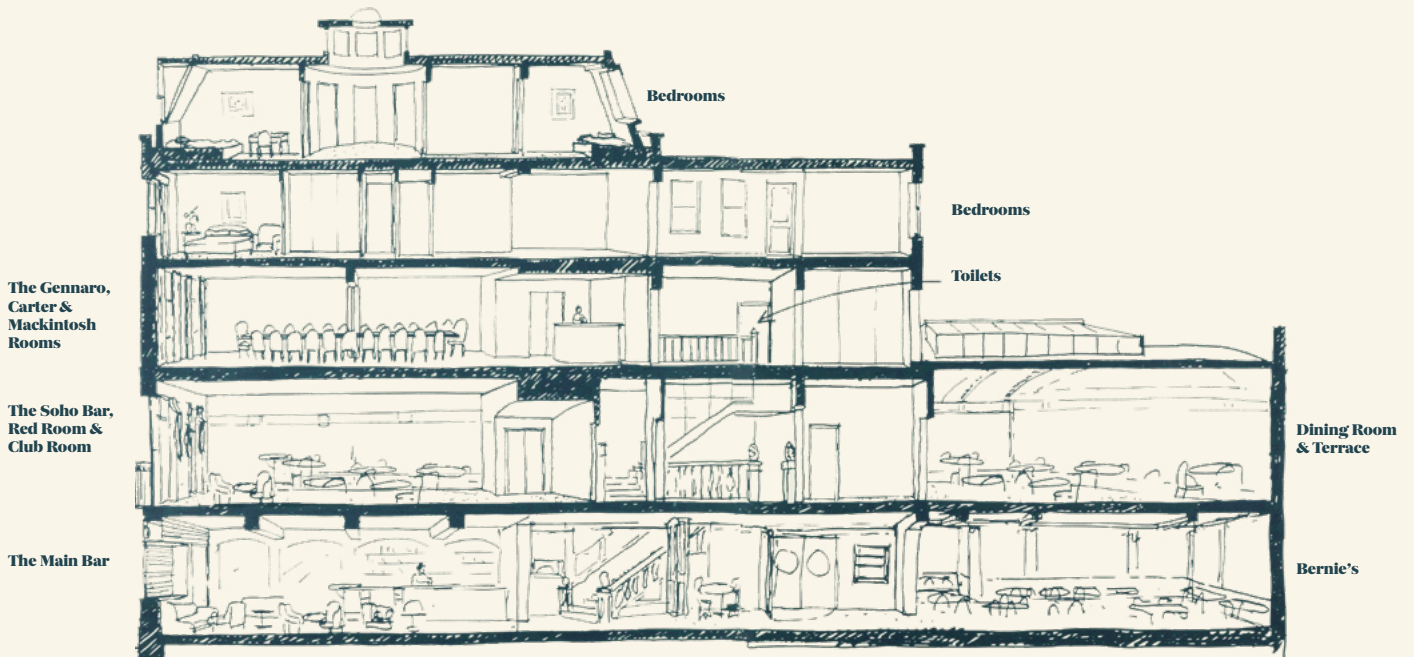
The walls are adorned with the great and good of the British art scene, the air is thick with laughter and conversation, and every corner holds the promise of something exciting. The Club has been a long-time supporter of contemporary artists and their work, and as the collection swelled with artists 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**

**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 Owning** to the Club shall be settled **in full** before a Member shall leave the Club.

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

**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.

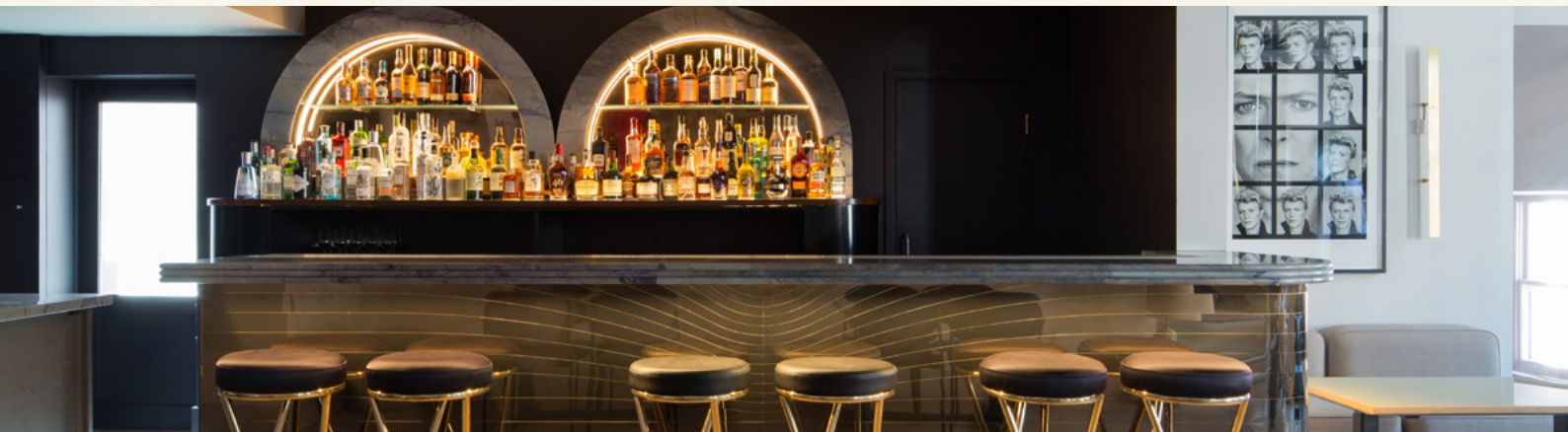
## GROUCHO CLUB

# 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.

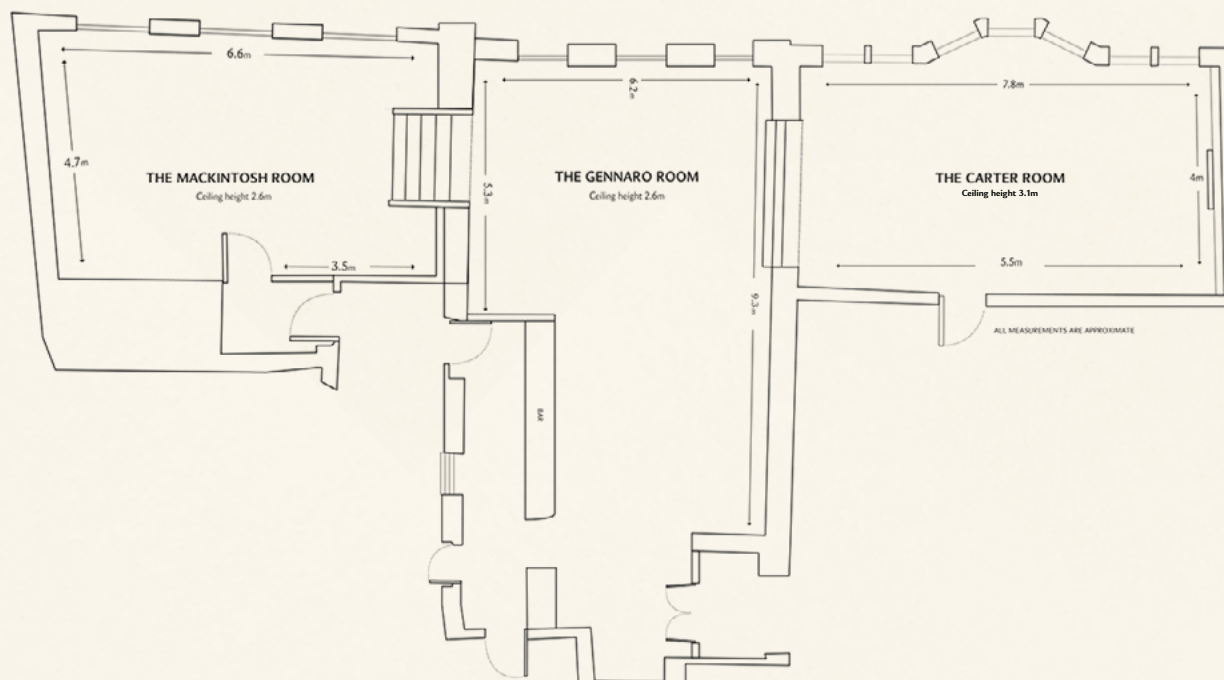
It's a space that is only as limited as your imagination – whether it's a dinner on long tables, a theatre style panel talk, or even a wedding ceremony, the rooms are designed to accommodate wherever your flights of fancy take you. And not to forget, the Second Floor can play host to the biggest and 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



# 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

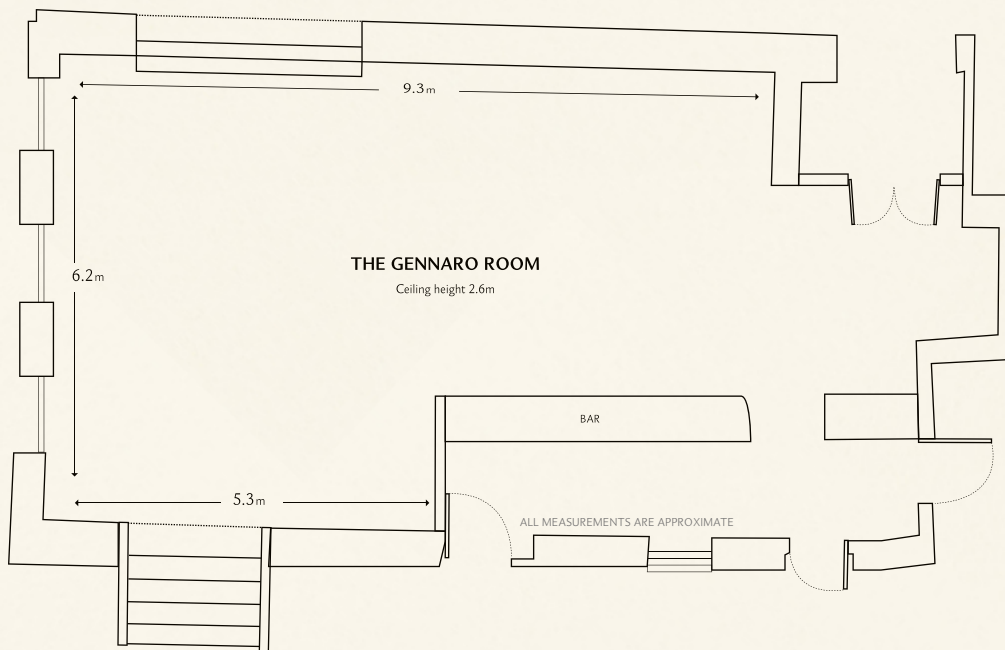
- Projector with 2.4m wide retractable screen (16:10), HDMI and iPhone connection. Other connections available on request.
- DJ equipment (TBC)

## 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.

## AV

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

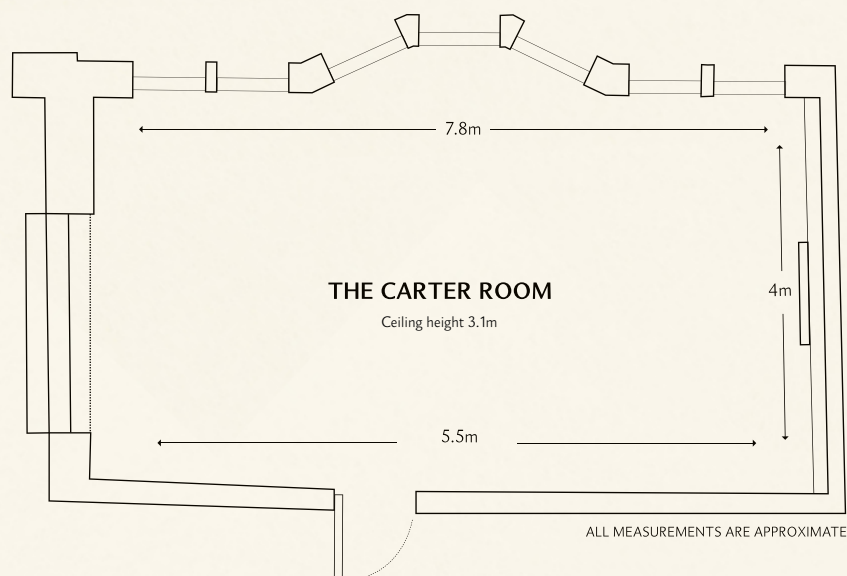
## Capacity

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

**Featuring artwork by** Jonathan Yeo, Mark Quinn, Dan Chadwick, Mark Fairington, 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

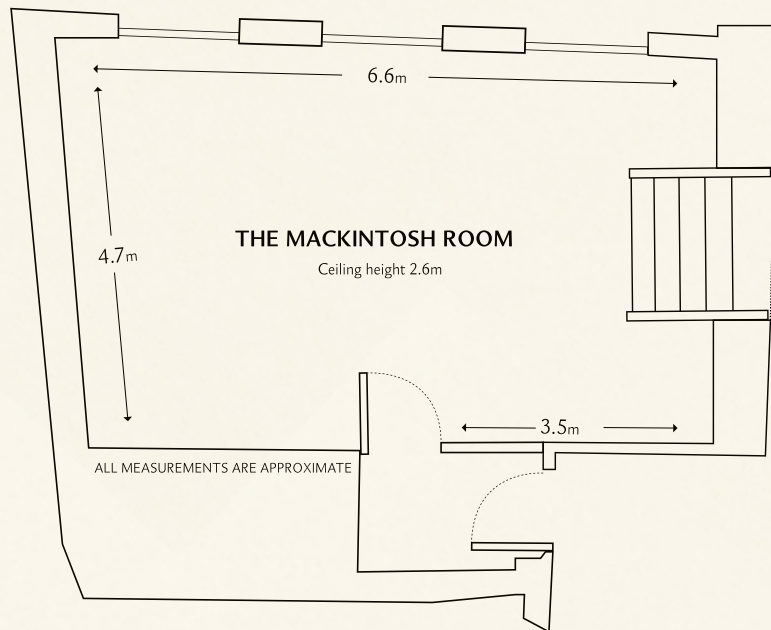
- 55" HD Plasma screen, HDMI and iPhone connection. Other connections available on request.

## Capacity

- Seated (separate tables) | 16
- Seated (boardroom) | 16
- Standing | 25

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 Fairington, 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

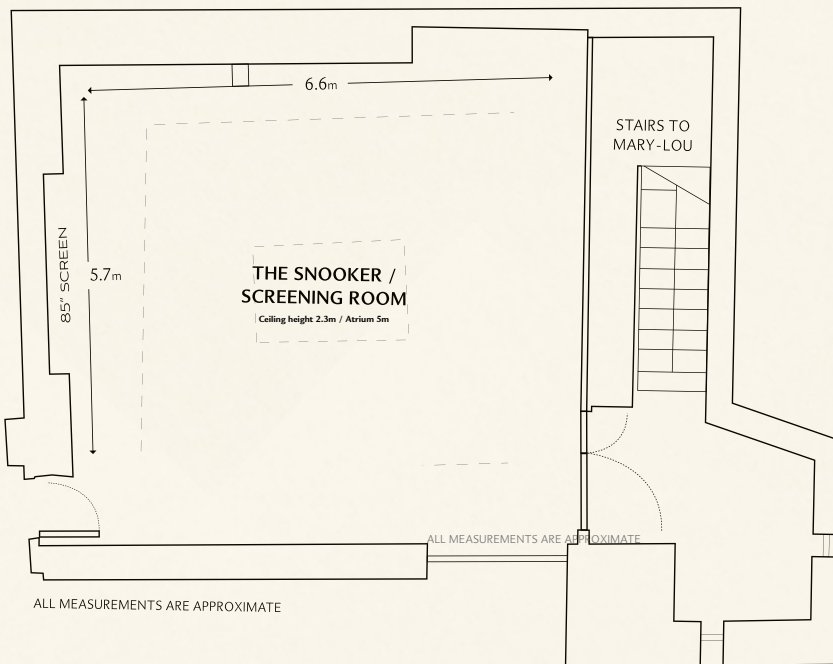
- 85" plasma screen
- Sky TV, VGA/HDMI/Wireless mac connections.
- Sound system with decks/iPod inputs, microphone.

## 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

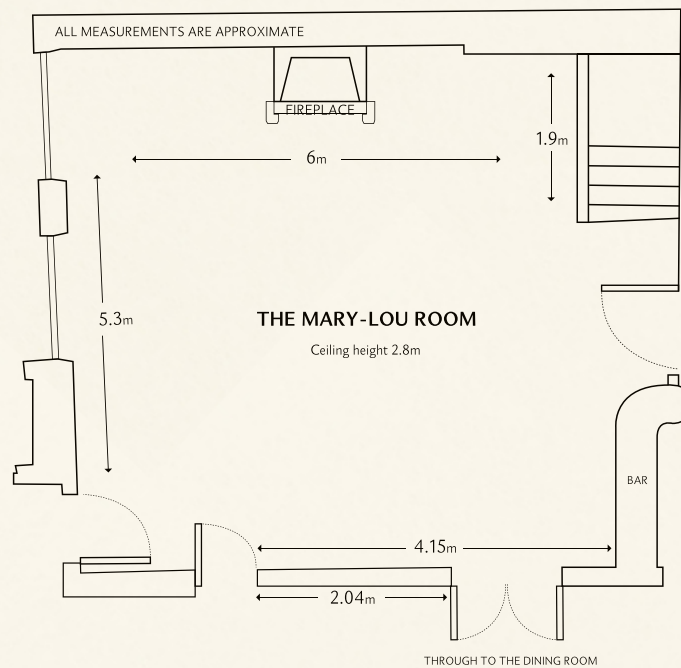
- Sky, HDMI/Wireless mac connections and iPhone connection. Other connections available on request.

## Capacity

- Seated (boardroom) | 20
- Standing | 40

**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.

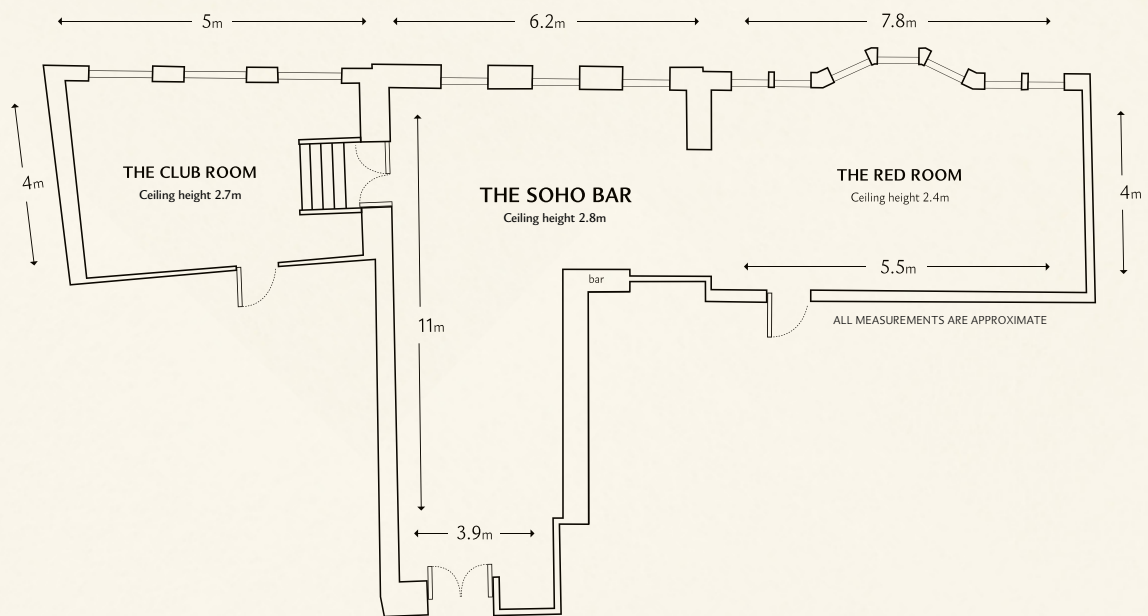
## Capacity

- Standing | 150

**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 for any dietary requirements separately.

### Menu A

£25.00

Selection of pastries

Seasonal fruit salad

Vanilla yoghurt with toasted granola and fruit compote

Hannan's sugar pit ham and cheese toastie

English breakfast tea and filter coffee

### Menu B

£35.00

Selection of pastries

Seasonal fruit salad

Bircher muesli with apple and apricots

Vegan pancakes with coconut cream and maple syrup

English breakfast tea and filter coffee

### Menu C

£40.00

Selection of pastries

Seasonal fresh fruit salad

Vanilla yoghurt with toasted granola and fruit compote

Hannan's sugar pit ham and cheese toastie

Cold smoked 'Hix Cure' trout and cream cheese sliders

Homemade cookies

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 below menu 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 for your meeting or work to continue throughout. Please note that the service of this is very relaxed. We will cater for any dietary requirements separately.

### Menu A

£50.00

Prawn cocktail brioche roll with pickled cucumber  
Seasonal roasted vegetable wrap with whipped broad beans and feta cheese  
The Groucho Club sandwich  
Mixed seasonal Sutton Farm salad  
Rosemary fries  
Mini raspberry tarts with clotted cream

## All Day

£90.00

For working events we offer the below menus which will be 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 for your meeting or work to continue throughout. Please note that the service of these is very relaxed. We will cater for any dietary requirements separately.

### Morning

Selection of pastries  
Seasonal fruit salad  
Vanilla yoghurt with granola and seasonal fruit compote  
Cold smoked 'Hix Cure' trout and cream cheese sliders  
English breakfast tea and filter coffee

### Afternoon

Prawn cocktail brioche roll with pickled cucumber  
Seasonal roasted vegetable wrap with whipped broad beans & feta cheese  
Hannan's sugar pit ham and cheese toastie  
Sutton Farm salad  
Rosemary fries  
Mini raspberry tarts with clotted cream  
Homemade cookies  
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 soiree.

## English Sparkling

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

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

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

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

## Rosé

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

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

## Champagne Louis Roederer

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

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

## Magnums

### Champagne

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

### Rosé

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

### Whites

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

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

### Reds

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

Tonnix Tinto Quinta de la Rosa **£107.00**  
Douro, Portugal 2016

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

## Jeroboams

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

Tonnix Tinto Quinta de la Rosa **£265.00**  
Douro, Portugal 2017

## Melchior

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



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

Nick Strangeway, the mind behind the Groucho's inspired cocktail list, stands as a luminary in the realm of mixology. Since starting his career under the iconic Dick Bradsell (creator of the Bramble and the Espresso Martini) Nick set up the cocktail list at Hawksmoor, various hotels bars including the Bulgari Hotel London, the St Pancras Hotel, and the Punch Room at the London EDITION and also has a long-standing partnership with Mark Hix. He is also co-founder and designated cocktail and spirit creator at Hepple Spirits, which produces gin in a remote part of the Northumberland National Park.

Nick is known for his innovation and creativity, whether it is utilizing fresh, seasonal ingredients and unexpected flavour combinations, or crafting an impeccable classic cocktail. So, whether it's Espresso Martinis all round, an Ultrasonic Rhubarb Negroni, or something special and seasonal, there is no better set of hands for that shaker to be in.

## Sparkling Cocktails

### **The Glimmer** £16.00

Hepple Akavit shaken with elderflower cordial crowned with Herbert Hall sparkling wine

### **Verbena & Strawberry 75** £16.00

Tanqueray Gin shaken with verbena infused strawberry cordial and lemon juice, topped with Herbert Hall sparkling wine

### **Raspberry Beret** £16.50

Capreolus Raspberry Eau de Vie and Hepple Sloe Gin topped with Herbert Hall sparkling wine

## Non-Alcoholic Cocktails

### **Basil Chilli Mojo** £8.60

Fresh Borough Hill apple juice shaken with lime, jalapeño and basil lengthened with Double Dutch soda water

### **Double Ginger** £8.60

Non Such pineapple & ginger shrub shaken with pineapple and lime juice topped with Double Dutch ginger beer

## Cocktails

### **Verdita Rita** £16.00

Tequila shaken with fresh pineapple, lime, agave, jalapeño, mint and corriander

### **Raspberry Riche** £16.00

Black Ven, Havana Club and El Dorado rums shaken with Angostura Bitters, raspberry cordial & Burrow Hill apple juice

### **Seasonal Ultrasonic Negroni** £16.00

Gin, Vault Forest vermouth, bitters infused with seasonal fruit

### **Cherry Bounce Sour** £16.00

Buffalo Trace Bourbon, Amaretto Di Saronno and Temperley Morello cherry liqueur, shaken with sour cherry juice, bitters and egg white

### **Painters Highball** £16.00

Johnnie Walker Black Label and Compass Box Orchard Whiskies stirred with Oloroso sherry and redcurrent cordial, topped with Idyll pine soda

# 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 options, as well as a few sweet options.

## Canapés | Cold

Pea & leek tart with goat's curd and pickled walnuts	£4.00
Marinated Datterini tomatoes with basil and toasted rosemary focaccia	£4.00
Cold smoked 'Hix cure' trout with fennel scones and trout roe	£5.00
Crab tartaleta with pickled cucumber	£6.50
Vietnamese summer roll, nuoc cham sauce	£4.00
Seabass tartare with chilli & corriander	£5.50
Grilled courgettes, vegan feta & mint pesto	£4.50
Sirloin steak tataki with green beans & soy	£5.50

## Canapés | Hot

Ratatouille tart	£4.50
Crispy Dublin Bay prawns with tartare sauce	£5.50
Onion pakora with apple & ginger relish	£5.50
Pea aranchini with White Lake pecorino cheese	£4.00
Fish cake with creamed horseradish	£4.50
Durslade Farm lamb kofta with mint yogurt	£4.50
Sausage roll with smoked tomato jam	£4.00
Buttermilk fried chicken, Korean chilli sauce	£4.50

## Small Bites

Rib steak cheeseburger	£4.50
Halloumi & courgette burger	£4.50
Fish dog with mushy peas & tartare sauce	£5.00
Hash brown with smoked trout & horseradish	£4.50
Choux bun with creamed chanterelles & broad beans	£4.20

## Small Plates

Atlantic prawn cocktail	£9.50
Monkfish curry with basmati rice	£10.50
Pea & broad bean risotto with parmesan	£8.00
Aged sirloin steak with chips & béarnaise	£9.50
Heirloom tomato & buffalo mozzarella salad	£8.50
Summer vegetable chopped salad with labneh & feta cheese	£8.00
Cumberland chipolatas with honey & mustard	£8.00
Gnocchi with Durslade Farm lamb ragu	£8.50
Fish & chips with tartare sauce	£8.00

## Sweet Bites

Strawberry cheesecake tart	£4.00	Treacle tart with clotted cream	£3.50	Groucho Tiramisu	£3.50
Durslade jam doughnuts	£3.00	Somerset cider brandy 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 Summer Menus

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

## Dean

£70.00

Freshly baked mini baguette with Netherend farm butter

### Starter

Burrata with Heirloom tomatoes and pistachio pesto

### Main

Castlemead free-range chicken breast with mousseline potatoes, peas and Chanterelles

### Dessert

Strawberry Eton mess with lemon verbena and vanilla ice cream

## Wardour

£80.00

Freshly baked mini baguette with Netherend farm butter

### Starter

Durslade Farm beef carpaccio with violet artichokes, rocket and aged parmesan

### Main

Fillet of cod with crab risotto, pickled tomatoes and samphire salsa

### Dessert

Roasted apricots with ricotta cream, mint and pistachios

## Compton

£110.00

Freshly baked mini baguette with Netherend farm butter

### First Course

Seabass ceviche with ponzu dressing, pickled Shiitake and a squid ink cracker

### Second Course

Baked scallops with pea purée, garlic butter and brioche crumb

### 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



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, and not a shred of food envy in sight. Then the main course, the star of the show – and 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

£80.00

Freshly baked mini baguette  
with Netherend farm butter

### Starters

Spiced crab and samphire fritters  
with pickled shiitake

Cold smoked 'Hix cure' trout with  
fennel scones and pickled cucumber

Heirloom tomatoes with goat's curd  
and basil & pine nut pesto

### Main

Whole roasted free-range Castlemead chicken  
with onion stuffing and wild garlic sauce

### Side Dishes

Seasonal vegetables and rosemary fries

### Dessert

New Forest pavlova with morello  
cherries and chocolate ice cream

## Italian Feast

£90.00

Rosemary focaccia with extra virgin  
olive oil and aged balsamic vinegar

### Starters

Mixed charcuterie with pickled balsamic onions

Jerusalem artichoke arancini with  
black truffle

Burrata with grilled peaches  
and pistachio pesto

### Mains

Fritto Misto

Porchetta stuffed with sausage and rosemary

### Side Dishes

Patate al forno with garlic and rosemary

Rocket and aged parmesan salad

### Dessert

Groucho Tiramisu



# The Feasting Menus



## Seafood Feast

£90.00

Freshly baked mini baguette  
with Netherend farm butter

### Starters

Seabass ceviche with Ponzu dressing,  
pickled shiitake and a squid ink cracker

Baked Scottish scallops with pea purée,  
garlic butter and brioche breadcrumbs

Dressed white crab meat with pickled  
cucumber

### Main

Mixed grilled fish & shellfish with seashore  
vegetables and capers

### Side Dishes

Seasonal vegetables  
and hand cut chips

### Dessert

Roasted apricots with ricotta cream,  
mint and pistachios

## Steak Feast

£110.00

Freshly baked mini baguette  
with Netherend farm butter

### Starters

Jersey Rock oysters with shallot vinegar

Steak tartare

Crispy duck and watercress salad  
with hoisin and pickled shiitake

### Main

Durslade Farm aged rib of beef, sirloin  
& fillet and baked bone marrow with  
Béarnaise and green peppercorn sauce

### Side Dishes

Seasonal vegetables  
and hand cut chips

### Dessert

Hix chocolate mousse with raspberries



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

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

## Olives

Sharing bowl of Nocellara  
green olives  
£6.00

## Appetizer

Sharing plate of Heritage radishes  
with whipped broad beans  
£8.00

## Cheese

British farmhouse cheese board with  
Somerset membrillo, chutney & crackers  
£14.50

## Truffles

Somerset cider brandy  
chocolate truffles  
£3.00

## Celebration Cakes

### Groucho Chocolate Cake

Light chocolate sponge,  
layered with chocolate  
mousse topped with  
seasonal fruit  
£6.00pp

### Summer Fruit 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' £65.00  
Joh Jos Prum, Mosel, Germany 2020  
375ml bottle

Saint-Albert Pacherenc du Vic-Bilh £66.00  
Plaimont, Gascogne, France 2018  
500ml bottle

Royal Tokaji 'Blue Label' Aszu 5 £100.00  
Puttonyos Tokaj, Hungary 2017  
500ml bottle

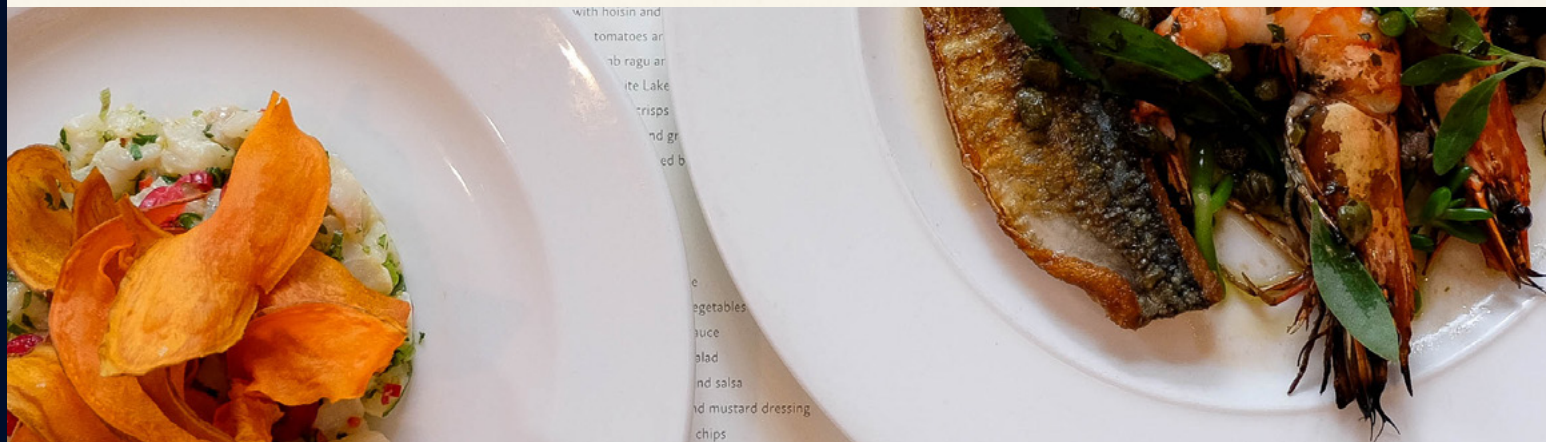
### Port

Late Bottled Vintage Port Grahams £60.00  
Douro, Portugal 2017  
750ml bottle

'Otima' 10 year old Tawny Port £66.50  
Warres, Douro, Portugal NV  
500ml bottle

'Guimarens' Vintage Port £111.50  
Fonseca, Douro, Portugal NV  
750ml bottle

# The Bespoke Menus



**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 £150 per guest, Mark Hix can offer a completely bespoke menu for your party.**

Celebrated chef, restaurateur and food writer Mark Hix, the Club's Director of Food & Beverage is at the helm of all things gastronomic. He works closely with UK-based farmers and growers, with a focus on sustainable, British food. An award-winning author and food writer with 12 cookbooks to his name, and a weekly column in the Telegraph, he is almost single-handedly responsible for putting modern British cooking on the map. Famously spending 17 years of his career at Caprice Holdings, looking after The Ivy and Le Caprice, he left his Chef Director role in 2007 to open his own HIX Restaurants which spread across London's West-end and City as well as his native Dorset. And not to mention received an MBE in for his services to hospitality in the New Years' Honours list 2017.

Enjoy a unparalleled experience as Mark brings his signature style and expertise to your table. Each menu is a masterpiece, meticulously designed to ensure an unforgettable dining experience for you and your guests. From intimate gatherings to lavish affairs, Mark's bespoke

menus leave a lasting impression.

Mark describes his style of cooking as 'simple, seasonal and British', with a hard and fast rule of 'no more than three main ingredients on the plate'. He says that by choosing an ingredient carefully, it requires less treatment: 'It's just about showing off the main ingredient.'

"I concentrate on British food at best – now, you can create a menu with 100% British produce, whereas thirty years ago, when I first moved to London, that wasn't possible. Twenty years ago, British cuisine would have meant things like steak and kidney pie or Lancashire hotpot. Now, it could be crayfish and brandy, or baked sea bass with rosemary. It's not just about revisiting old classics from 100 years ago – though they can be really good too. A lot of the stuff we're doing is British-focused with a twist.'

Foraged ingredients also make a frequent appearance, as in his Portland crab rosti with land cress and chives. 'You can't help it really, when you're in Dorset, or somewhere else rural. If you're interested in food and you see something when you're going for a walk or along the beach, you just can't resist.'

Mark is frequently lauded as one of Britain's most eminent restaurateurs with an unrivalled knowledge of ingredients with provenance – food with a story. And if you catch Mark at the end of the bar, he'll gladly tell you all of them.

# 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. Excepting, the guaranteed-a-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 your event 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 printed and designed to your requirements.
- Complimentary place cards can also be provided.

## Menus

- Please select one menu for your party.
- We will cater for dietary requirements separately to your menu choice.
- Our dishes are subject to seasonal changes.
- Our kitchen can provide celebration cakes at a fee. Please see previous page for more information
- Should you wish to provide your own cake, a fee of **£25.00 per cake** will be charged.

## Audio Visual

- Each of our spaces offer a plasma screen or screen 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 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.

## Room Capacity Overview

THE GENNARO	<b>seated 40   standing 80</b>
THE CARTER	<b>seated 30   standing 40</b>
THE MACKINTOSH	<b>seated 16   standing 25</b>
THE SNOOKER	<b>seated 16   standing 30</b>
THE MARY-LOU	<b>seated 20   standing 40</b>
THE SOHO BAR	<b>standing 150</b>

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.

## Further Information

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

All prices include VAT at the current rate.





## Booking

To enquire about our event spaces, please contact our events team

[privateevents@thegrouchoclub.com](mailto:privateevents@thegrouchoclub.com)

+44(0)20 3840 9863

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