

Tuesday 25th April

Supper Club

Steve Groves

We are delighted to announce this Supper Club will be hosted by Steve Groves,
winner of Master Chef: The Professionals in 2009

Scallop, crab, apple dashi

Skate back, toasted milk, pickles

Iberico Pork, Carrot, onion, spelt

Epoisse quiche, Brewdog shallots, caramelised onion ice cream

Rhubarb, basil, pistachio

£50 per person including wine

Steve has his roots in East Anglia, growing up in Essex and attending the Colchester Institute where he took a course in Professional Craft Catering.

Steve's career as a chef has since included positions at The Inn at Perry Cabin in the United States and Noma in Copenhagen.

Back in the UK he's been impressing on the London food scene at Launceston Place, Le Gavroche, The Ledbury, The Greenhouse and even Buckingham Palace!

In 2010 he joined the Roux at Parliament Square kitchen team, taking on the role of Head Chef in January 2013.