

All Day Menu

LIFE STYLE & SALADS

The Sloane chopped salad (V)	14
Caesar salad (V) <i>with parmesan croutons</i>	12
<i>Salads add ons:</i>	
<i>Grilled tiger prawns (6) · Grilled corn-fed chicken (6) · Half avocado (3.5)</i>	
Thai green papaya salad (VE) <i>with young papaya, cashews, lime juice, palm sugar, cherry tomatoes, green beans, chillies</i>	14
Green asparagus ceviche (VE) <i>with tomato & shallot vinaigrette, shaved radish, crispy giant corn</i>	15
Burrata (V) <i>picante cherry tomato compote, fig balsamic</i>	15
Watermelon & goats' cheese salad (V) <i>with Cerney ash, wild rocket, sun flower seeds, coriander, chilli vinaigrette</i>	14
Roasted cauliflower salad (VE) <i>with chickpeas, pomegranate, chia seeds & lemon-tahini dressing</i>	14

BURGERS & SANDWICHES

The Sloane beef burger <i>with locally sourced beef patty, smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun</i>	17
<i>Burger add ons:</i>	
<i>Cheese (2) · Streaky bacon (2)</i>	
Messy aromatic lemon grass chicken burger <i>with black garlic aioli, pineapple salsa, spicy Asian slaw</i>	18
Native lobster & tiger prawn burger <i>with mango-chilli relish, avocado, brioche bun</i>	27
Jerusalem artichoke & chickpea burger (V) <i>with spicy tomato compote, olive tapenade, brioche bun</i>	18
Toasted Club sandwich <i>with grilled corn-fed chicken, fried egg, lettuce, streaky bacon, tomato, cucumber</i>	16

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.

OUR SIGNATURE

Seafood & basil tagliatelle <i>with native lobster, Devon crab, tiger prawns & squid</i>	28
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SHARING

Red pepper hummus (VE) <i>with warm pitta bread</i>	10
Tiger prawn tempura <i>with sweet chilli sauce</i>	14
Crispy duck spring rolls <i>with hoisin sauce</i>	12
Mac & cheese mushroom fritters (V) <i>with truffle ketchup</i>	10
Togarashi aubergine caviar (VE) <i>with roasted baby pepper</i>	10

GRILL

Surrey farmed Angus rib-eye steak 10oz	33
Surrey farmed Angus beef fillet 7oz	38
Spatchcock chicken	20
Welsh lamb cutlets	25
Jumbo prawns in the shell 1/2kg	39
Stone bass fillet	22
Scottish salmon fillet	20
Yellowfin tuna steak	24
Whole Dover sole	45
Choose a sauce from: <i>Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli, vierge</i>	2

BAO BUNS

Crispy hoisin duck <i>with pickled cabbage, Japanese mayonnaise, scallions</i>	7
Spicy aubergine & tempeh (VE) <i>with spicy vine tomato compote, scallions</i>	7
Scottish hot smoked salmon <i>with wakame, scallions, miso mayonnaise, sesame seeds</i>	7
Five spice jackfruit bao bun (VE) <i>with cashews, cucumber, daikon, scallions</i>	7

SIDES

Skinny fries (VE)	6
Truffled parmesan fries (V)	8
New potatoes (V)	5
Tomato & red onion salad (V)	6
Wilted spinach (VE)	6
Mixed / Green salad (V)	6.5
Wok-fried chilli-garlic broccoli (VE)	7
Provençal vegetables (VE)	6.5
Wild mushrooms (VE)	6.5
Roasted cauliflower & Gruyère (V)	6.5

THE
ROOF TERRACE
AT THE SLOANE CLUB

Drinks Menu

WHITE WINE

	175ml	250ml	500ml	Bottle
Pinot Grigio delle Venezie, Portenova, Italy	9	12.5	23.5	35
Sauvignon Blanc Reserve Les Esquiots, France	9	12.5	23.5	35
Muscadet Sèvre et Maine Sur Lie, Loire, France				36
Chenin Blanc Delheim, Stellenbosch, South Africa	10.5	14	26	36
Picpoul de Pinet Domaine Morin, Languedoc, France	10.5	14	26	36
Sauvignon Blanc Wairau River, Marlborough, New Zealand				41
Gavi Tenute Neirano, Piedmont, Italy	13.5	19	35	43
Macon Lugny Domaine Rochebin, Burgundy, France				45
Albarino Condes de Albarei, Rias Baixas, Spain				46
Gusbourne Guinevere Twenty Eighteen, Kent, England				52
Sancerre Domaine Neveu, Loire, France				55
Chablis Gautheron, Burgundy, France	16	22	41	58
Pouilly-Fumé Domaine Henry Bourgeois, Loire, France				58
Meursault Clos Saint Felix, Domaine Michelot, Burgundy, France				96
Puligny-Montrachet 1er Cru Les Folantières, Burgundy, France				160

RED WINE

	175ml	250ml	500ml	Bottle
Pinot Noir Reserva, Casa Silva, Chile	10.5	14	26	36
Rioja Crianza, Azabache, Spain	10.5	14	26	36
Château La Tuilerie du Puy, Bordeaux Supérieur, France	11.5	16	24.5	38
Cristobal Malbec, Barrel Selection, Mendoza, Argentina	13.5	19	35	43
Pinotage Delheim, Stellenbosch, South Africa				45
Douro, Churchill's Estate, Portugal				48
Brouilly, Henry Fessy, Crus Du Beaujolais, France				50
Chianti Classico Riserva, Vicchiomaggio, Italy	16	22	41	58
Château Becherau, Laland de Pomerol, France				62
Châteauneuf-du-Pape, Château de Fargueirol, Rhône, France				68
Barolo, Tenute Neirano, Piedmont, Italy				75
Brunello di Montalcino, Cinelli Colombini, Tuscany, Italy				85
Savigny les Beaune 1er Cru Domaine Bichot, Burgundy, France				89
Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France				120
Château Batailley, 5ème Cru Classé, Pauillac, France				180

SPARKLING & CHAMPAGNE

	125ml	Bottle	Magnum
Prosecco Botter extra dry NV, Italy	10	41	
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	14.5	60	
Jacquart Brut Mosaique NV, Reims, France	15.5	65	150
Gusbourne Twenty Eighteen Rosé, Kent, England	16.5	68	
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		75	
Jacquart Brut Mosaique Rosé NV, Reims, France		78	
Bollinger Special Cuvée Brut NV, Aÿ, France	19	92	
Pommery Apanage Blanc de Blancs, Reims, France		95	
Bollinger Rosé NV, Aÿ, France		98	
Dom Pérignon Millésimé, Épernay, France		260	
Krug Grande Cuvee NV, Reims, France		280	

ROSÉ WINE

	175ml	250ml	500ml	Bottle
La Loupe Carignan rosé, France	9	12.5	23.5	35
Bardolino Chiaretto Gorgo, Veneto, Italy	10.5	14	26	36
Whispering Angel, Côtes de Provence, France	16	22	41	58

SIGNATURE COCKTAILS

Aperol 1919	15
<i>Sipsmith London Dry Gin, Aperol, Prosecco, apple juice, rhubarb & rosehip cordial</i>	
Basil Instinct	15
<i>Ketel One Vodka, homemade basil syrup, passion fruit puree, apple juice</i>	
Lychee & Rose Martini	15
<i>Sipsmith London Dry Gin, lychee liqueur, rose syrup, lemon juice</i>	
Pineapple & Sage Mojito	15
<i>Diplomático Planas Rum, Wray & Nephew Overproof Rum, sugar syrup, lime juice, sage leaves, fresh pineapple</i>	
Fiery Rose Margarita	16
<i>Patrón Silver Tequila, Cointreau, rose syrup, lime juice, fresh red chilli, fresh cucumber</i>	
Takara Manhattan	16
<i>Nikka whisky, Koshu plum sake, Plum bitters</i>	

ZERO-PROOF COCKTAILS

Virgin Basil Instinct	10
<i>Seedlip Garden 108, homemade basil syrup, passion fruit puree, apple juice, fresh lemon</i>	
Blossom	10
<i>Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup</i>	
Spiced Ginger	10
<i>Seedlip Spice 94, ginger syrup, lemon juice, ginger beer, fresh mint</i>	

BEERS & CIDER

Peroni Nastro Azzurro	6.5	Guinness	6.5
Coalition Unity Lager	7	<i>Original Extra Stout</i>	
Blushing Bride	7.5	Peroni 0.0%	5.5
<i>Session APA</i>		<i>non-alcoholic lager</i>	
Zen Pale Ale	8	Sassy Cidre Brut	7.5
<i>Kabusecha Green Tea Pale Ale</i>			

All wines contain sulphites & some may contain allergens.
125 ml measure also available on request.

