

All Day Menu

Starters & Small Plates

Soup of the day
Served with brown or white bread roll

Dressed Devon crab
on toasted soda bread, mango, wasabi tobiko

Yellowfin tuna fillet tataki
with truffle dressing & wakame

London cured Scottish salmon
With traditional accompaniments

Burrata (V)
with picante cherry tomato compote, fig balsamic reduction

Roasted cauliflower salad (VE)
with chickpeas, pomegranate, chia seeds & lemon-tahini dressing

Prawn & avocado salad
with Marie Rose sauce

The Sloane Club chopped salad (V)
with quinoa, tomatoes, cucumber, red onions, egg white, feta cheese, avocado, broad beans, peas, baby gem lettuce, house dressing

Caesar salad (V)
with parmesan croutons

Salads add ons:
Grilled tiger prawns (6) . Grilled corn-fed chicken (6) . Half avocado (3.5)

Small bites

Mixed olives 4

Crispy chickpea & feta wontons (V) 10
with pomegranate-mint yoghurt

Crispy duck spring rolls 12
with hoisin sauce

Tiger prawn tempura 14
with sweet chilli sauce

Mains

Cornish lemon sole goujons 24
with skinny fries & tartare sauce

Baked warm butternut squash & Cerney Ash tart (V) 19
with basil pesto, wild rocket, toasted pumpkin seeds, balsamic

The Sloane Club beef burger 18
locally sourced beef patty with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun
Add Cheese (2) . Streaky bacon (2)

Aromatic coconut yellow curry (V) 22
with aubergine, spring onion, coriander yoghurt & jasmine rice
Add corn-fed chicken (6) . tiger prawns (6)

Seafood and basil risotto 29
with native lobster, Devon crab, tiger prawns & squid

Messy aromatic lemongrass chicken burger 19
With garlic aioli, pineapple salsa, spicy Asian slaw

Slow roasted duck confit 28
with braised red cabbage, Brussels sprouts, truffle jus

Grill

Spatchcock chicken 22

Welsh lamb cutlets 28

Surrey farmed Angus rib-eye steak 10oz 33

Surrey farmed Angus fillet steak 7oz 38

Scottish salmon fillet 24

Yellowfin tuna steak 24

Stone bass fillet 24

Choose a sauce from: 2
Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli

Sides

Skinny fries (VE) 5.5

Truffled parmesan fries (V) 8

New potatoes (V) 5

Tomato & red onion salad (V) 6

Wilted spinach (VE) 6

Mixed/Green salad (V) 6

Braised red cabbage (VE) 6

Roasted cauliflower & Gruyère (V) 6

THE
ROOF TERRACE
AT THE SLOANE CLUB

(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

White Wine

	175 ml	250 ml	75 cl
Pinot Grigio delle Venezie, Portenova, Italy	9.5	13	36.5
Sauvignon Blanc Reserve Les Esquiots, France	9.5	13	36.5
Chenin Blanc Delheim, Stellenbosch, South Africa	11	14.5	37.5
Picpoul de Pinet Domaine Morin, Languedoc, France	11	14.5	37.5
Sauvignon Blanc Wairau River, Marlborough, New Zealand			
Gavi Tenute Neirano, Piedmont, Italy	14	20	45
Macon Lugny Domaine Rochebin, Burgundy, France			45
Albarino Condes de Albarei, Rias Baixas, Spain			46
Gruner Veltliner Grafenegg, Kamptal, Austria			47
Chardonnay Ca' Momi, Napa Valley, USA			53
Sancerre Domaine Neveu, Loire, France			55
Chablis Domaine Gautheron, Burgundy, France	16.5	23	60
Pouilly-Fumé Domaine Henry Bourgeois, Loire, France			60
Pouilly Fuissé Vieilles Vignes, Cordier, Burgundy, France			78
Meursault Clos Saint Felix, Domaine Michelot, Burgundy, France			96
Puligny-Montrachet 1er Cru Les Folatières, Burgundy, France			160

Red Wine

	175 ml	250 ml	75 cl
Pinot Noir Reserva, Casa Silva, Chile	11	14.5	37.5
Rioja Crianza, Azabache, Spain	11	14.5	37.5
Château La Tuilerie du Puy, Bordeaux Supérieur, France	12	16.5	39.5
Zinfandel 'Long Barn', Fior di Sole, California			40
Cristobal Malbec, Barrel Selection, Mendoza, Argentina	14	20	45
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	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

Rosé Wine

	175 ml	250 ml	75 cl
La Loupe Carignan, Les Vignobles Foncalieu, France	9.5	13	36.5
Bardolino Chiaretto Gorgo, Veneto, Italy	11	14.5	37.5
Whispering Angel, Chateau d'Esclans Côtes de Provence, France	16	22	58
Rock Angel, Chateau d'Esclans, Cotes de Provence, France			90

Non-Alcoholic Sparkling

	125 ml	75 cl
French Bloom, Le Blanc, France	14	60
French Bloom, Le Rosé, France	15	63

Sparkling & Champagne

	125 ml	75 cl
Prosecco Botter extra dry NV, Italy	10	41
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	15	63
Jacquart Brut Mosaïque NV, Reims, France	16.5	70
Gusbourne Twenty Eighteen Rosé, Kent, England		68
Taittinger Brut Réserve NV, Reims, France		80
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		75
Jacquart Brut Mosaïque Rosé NV, Reims, France	18	82
Bollinger Special Cuvée Brut NV, Aÿ, France		95
Pommery Apanage Blanc de Blancs, Reims, France		98
Bollinger Rosé NV, Aÿ, France		105
Dom Pérignon Millésimé, Épernay, France		290
Krug Grande Cuvee NV, Reims, France		320

Beers & Cider

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

Zero-Proof Cocktails

Virgin Mojito Seedlip Garden 108, lime juice, sugar syrup, soda water	10
Blossom Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup	10
Spiced Ginger Seedlip Spice 94, ginger syrup, lemon juice, ginger beer, fresh mint	10

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