



THE  
**ROOF TERRACE**  
AT THE SLOANE CLUB



FOR THE TABLE

Fried chickpea & feta wontons (V) 12  
*pomegranate, mint yoghurt*

Edamame hummus & lemongrass sambal (V) 10  
*warm pita, smoked paprika*

Roasted duck spring rolls 14  
*hoisin sauce*

Mirin & sesame glazed chicken karaage 12  
*chilli, coriander*

Bread & butter (V) 5

Tiger prawn tempura 15  
*sweet chilli sauce*

Mixed olives (VE) 6

RAW

English green asparagus ceviche (VE) 16  
*Shaved radish, chilli & coriander relish, crispy giant corn, fresh lime*

Spiced yellowfin tuna tartare 17  
*Avocado, wasabi mayonnaise, fresh red chilli*

Surrey farmed grass-fed beef fillet tataki 20  
*pickled daikon, shimeji mushrooms, truffle dressing*

Cornish wild seabass ceviche 22  
*radish, chilli & coriander relish*

Scottish salmon sashimi 17  
*togarashi cucumber salad, pink ginger*

SALADS

Thai green papaya salad (VE) 14  
*green beans, cherry tomatoes, cashews*

Vietnamese glass noodle salad (VE) 14  
*crunchy vegetables, fried tempeh*

Watermelon and goat's cheese salad (V) 15  
*Rocket, sunflower seeds, coriander*

Burrata (V) 16  
*heritage tomatoes, rocket, basil pesto*

Charred tuna Niçoise salad 16  
*soft-boiled egg, sweet & sour mustard dressing*

Add:  
*Grilled tiger prawns 8 / Grilled corn-fed chicken 6  
Half avocado 4 / Crab 8*

MAINS

The Sloane beef burger 20  
*red onion compote, tomato relish, chilli mayonnaise  
Add cheese 2 / Add streaky bacon 2*

Roasted cauliflower & Thai chilli chimichurri (VE) 24  
*Fennel & grapefruit salad, chickpeas, pomegranate, English mustard*

Sesame baked feta cheese (V) 23  
*Grilled courgette, Javanese vine tomato & olive compote, basil pesto*

Messy aromatic lemongrass chicken burger 19  
*black garlic aioli, pineapple salsa, Asian slaw*

Forest mushroom & green asparagus risotto (V) 26  
*wild garlic, Wigmore cheese*

Spinach ravioli 30  
*tiger prawn & tomato ragout, wasabi tobiko*

Native lobster & tiger prawn burger 28  
*mango & chilli relish, avocado*

FROM THE GRILL

Cajun spiced spatchcock poussin 22  
Dorset lamb cutlets 28  
Surrey-farmed Angus grass-fed ribeye steak 10oz 33  
Surrey-farmed Angus grass-fed beef fillet 7oz 38

Whole Dover sole 45  
Sashimi grade yellowfin tuna steak 26  
Ginger & turmeric Scottish salmon fillet 26  
Wild bass fillet 26  
Teriyaki tempeh (VE) 18

*Sauces: green peppercorn (V), Béarnaise (V), Hollandaise (V), garlic butter (V), lemon butter (V),  
black garlic aioli (V), green harissa (VE), spicy roasted peanut & kaffir lime sauce (VE) 3*

SIDES

Skinny fries (VE) 6  
Truffled Parmesan fries (V) 8  
Jersey Royals (V) 7  
Wilted spinach (VE) 7  
Mixed salad (VE) 7

Wok-fried chilli & garlic broccoli (VE) 8  
Wild rocket & Parmesan salad (V) 9  
Aromatic Provençale vegetables (VE) 7  
Tomato & red onion salad (VE) 7  
Green salad (VE) 7

*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.  
(V) = Vegetarian | (VE) = Vegan. Vintage is subject to change.  
All wines contain sulphites & some may contain allergens. 125 ml measure is also available on request.*