



52 Lower Sloane Street, London SW1W 8BS
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SET DINNER MENUS

First Course

English crab salad or dressed crab

Trio of potted smoked fish, trout, salmon and mackerel, with cucumber salad and horseradish cream, wholemeal toast

House-cured salmon, gravad-lax style, with honey mustard dressing and cucumber salad

Air-cured Cumberland ham with poached figs

Chilled cream of fennel and potato soup with smoked caviar

Smoked salmon terrine with pink champagne sauce

Somerset goat's cheese and cherry tomato tart, watercress and baby spinach salad,
caramelised walnut and cider dressing (v)

Fresh herb risotto with white wine and Gorgonzola (v)
(can be served as a main course)

Grilled English goat's cheese, poached fig and baby spinach
with toasted pine nuts (v)

Warm poached egg, courgette ribbons and warm potato salad (v)

* Griddled scallops and quail eggs with
deep fried rocket
£5.00 supp.

* Foie gras and preserved duck terrine, house-made fig chutney,
toasted brioche
£6.00 supp.

* Pan-fried foie gras with caramelised seasonal fruit
£6.00 supp.

Main Course

Seared pollock fillet, lightly curried seafood broth,
baby spinach and new potatoes
£35.50

Griddled asparagus & Wensleydale tart, new potatoes tossed in chervil
butter,
with mixed leaf salad (v)
£35.50

Stuffed breast of organic chicken with woodland mushrooms,
roasted Charlotte potatoes
£35.50

Herb-crusted perch, roast fennel and tomatoes,
parsley, coriander and anchovy sauce
£37.50

Boned and stuffed saddle of Royal Dornoch lamb with
aubergine purée, mint and cumin sauce, new potatoes
£37.50

Roast quail, pan-fried foie gras, tarragon and mead sauce
£38.50

Searred fillet of sea bass, Hampshire watercress flan, Champagne
sauce
£39.50

Organic salmon fillet, poached in tomato water, asparagus and new
potatoes,
chervil butter sauce
£39.50

Grilled sirloin steak, hand-cut chips, béarnaise sauce
£40.50

Beef fillet Rossini
£41.50

Desserts

Gooseberry and almond tart with house-made elderflower ice cream

Thin apple tart with house-made toffee ice cream and Muscatel wine
sauce

Traditional sherry trifle

Intense chocolate mousse

Set vanilla yoghurt, strawberries in rose scented jelly

Sloane Club lemon posset

Seasonal fruit fool with house-made shortbread

Selection of farmhouse and artisan cheeses from the British Isles,
with biscuits or bread