

ALL DAY MENU

THE BAR & GARDEN ROOM



• CHEF'S SIGNATURE •

BAO BUNS 6

Crispy hoisin duck
with pickled cabbage, Japanese
mayonnaise, scallions

Spicy aubergine and tempeh (VE)
with homemade vine tomato compote
scallions

Hot smoked salmon
with wakame, scallions, miso mayonnaise
sesame seeds

Wiener schnitzel 22
with lemon hollandaise
add a fried egg 24.5

Lobster & prawn burger 25
with mango-chilli relish, avocado
brioche bun

Lemon sole goujons 18
with skinny fries
and tartare sauce

• SALADS •

Thai green papaya salad (V) 14 with young papaya, cashew nuts, lime juice, palm sugar, tomatoes, green beans, chillies
Caesar salad (VE) 11.5 with parmesan croutons
Sloane Club chopped salad (VE) 12.5 Add on grilled tiger prawns (6) • grilled corn-fed chicken (5) • half avocado (3.5)

• EGGS AND SANDWICHES •

Poached free range eggs & crushed avocado on toasted sourdough (VE) 13.5 with cherry tomatoes, feta, dried chilli
London Cure Scottish smoked salmon 15 with free range scrambled eggs and your choice of white or brown toast
Eggs Royale / Florentine (VE) / Benedict 14
Toasted Club sandwich 13
Smoked salmon sandwich 10
Omelette of your choice 15 with skinny fries

• MAINS •

Plat du jour 19
Pan roasted stone bass fillet 23 with oriental spiced ratatouille, basil pesto
Poached Scottish salmon fillet 24 with English green asparagus, Jersey Royals, lemon mayonnaise
Sloane Club fishcake 18 with poached free range hen's egg and creamed spinach
Spring peas & wild garlic risotto (VE) 17.5 with shaved parmesan
Aromatic coconut yellow curry (V) 19 with aubergines, spring onion, coriander yoghurt and jasmine rice Add Chicken (3) • Add Tiger prawns (6)
Burgundy braised beef cheek ragout pappardelle 24
Tom Yum Goong - Spicy Thai Prawn Soup 24 with prawns in lemongrass broth, lime leaves, galangal, oyster mushrooms fresh chillies, coconut milk

• GRILL •

Spatchcock chicken 17.5
Welsh lamb cutlets 23
Surrey farmed Angus rib-eye steak 8oz 25
Scottish salmon fillet / Scottish stone bass fillet 18

Choose a sauce from hollandaise, bearnaise, peppercorn, garlic butter, lemon butter

• SHARERS •

Red pepper hummus (V) 7.5 with warm pita bread
Crispy duck spring rolls 10 with hoisin sauce
Tiger prawn tempura 12.5 with sweet chilli sauce

• STARTERS •

Potato & wild garlic soup (VE) 7.5
Prawn & avocado 12.5 with Marie Rose sauce
London Cure Scottish smoked salmon 15 with accompaniments
Rose County beef fillet tataki 15 with watercress & truffle dressing
Grilled goat's cheese (VE) 13 with charred stem broccoli fricee leaves, pomegranate shallot vinaigrette
Tamarind & citrus quinoa protein bowl (VE) 13 with fried tofu, soya beans baby bok choy, beansprouts

• SIDES •

Skinny fries (VE) 4.5
Jersey Royals (VE) 5
Tomato & red onion (V) 5
Wilted spinach (VE) 5
Mixed / Green salad (V) 6.5
Wok-fried chilli-garlic broccoli (V) 6.5
Wild mushrooms (VE) 6.5

• DESSERTS • 8

Eton mess (VE)
Rhubarb crumble (VE) with vanilla ice cream
Thai red rice pudding (V) with sweet mango, pomegranate and coconut milk
Warm flourless chocolate brownie (VE) with coffee ice cream and caramelised peanuts
Exotic fruit salad (V) with passion fruit sorbet
Selection of homemade ice creams (VE) & sorbets (V) (3/scoop) ask the team for the daily selection

ALL DAY MENU

WINE & DRINKS LIST



• SPARKLING & CHAMPAGNE •

	125 ml	Bottle	Magnum
Prosecco Botter extra dry NV, Italy	9.5	39	
Gusbourne Twenty Sixteen Brut Réserve, Kent, UK 16	13.5	58	
Jaquart Brut Mosaïque NV, Reims, France	15	63	120
Gusbourne Twenty Sixteen Rosé, Kent, UK 16	15.5	66	
Jaquart Brut Mosaïque Rosé NV, Reims, France		78	
Jaquart Blanc de Blancs, Reims, France 12		85	
Dom Pérignon Millésimé, Épernay, France 08		250	
Krug Grande Cuvée NV, Reims, France		265	
Cristal Louis Roederer, Reims, France 06		330	

• WHITE WINE •

	175 ml	250 ml	Carafe	Bottle
Sauvignon Reserve Les Esquiots, France 18	7.5	10.5	19.5	29.5
Pinot Grigio delle Venezie, Portenova, Italy 18	8	11	20	30
Chardonnay-Semillon Casa Silva, Chile 19	8	11	20	30
Muscadet Sèvre et Maine Sur Lie, Loire, France 17				33
Picpoul de Pinet Domaine Morin, Languedoc, France 19	9	12.5	24.5	35
Riesling Gun and Metal, Hewitson, Eden Valley, Australia 17				35
Sauvignon Blanc Wairau River, Marlborough, New Zealand 19				40
Gavi, Tenute Neirano, Piedmont, Italy 18				42
Albarino Condes de Albarei, Rias Baixas, Spain 18				42
Gusbourne Guinevere Twenty Eighteen, Kent, England 18	13	19	35	52
Sancerre Domaine Neveu, Loire, France 18				53
Chablis Domaine Bichot, Burgundy, France 16	15	21.5	40	56
Pouilly-Fumé Henry Bourgeois, Loire, France 18				58
Gewurztraminer Hugel, Alsace, France 13				62
Pouilly Fuissé Vieilles Vignes, Cordier, Burgundy, France 18				77
Chablis 1er Cru Fourchaumes, Burgundy, France 18				95
Puligny-Montrachet Remoissenet, Burgundy, France 16				150

• RED WINE •

	175 ml	250 ml	Carafe	Bottle
Cabernet Merlot, Casa Silva, Chile 18	8	11	20	30
Pinot Noir Reserva, Casa Silva, Chile 18	8.5	12	23	34
Rioja Crianza, Azabache, Spain 16	8.5	12	23	34
Chateau La Tuilerie du Puy, Bordeaux Supérieur, France 15	9	12.5	24.5	35
Pinotage Delheim, Stellenbosch, South Africa 16				41
Domaine de L'Amandine, Cotes du Rhône, France 18				42
Cristobal Malbec, Barrel Selection, Mendoza, Argentina 16				43
Douro, Churchill's Estate, Portugal 15				45
Brouilly, Henry Fessy, Crus Du Beaujolais, France 16				48
Château D'Issan, Bordeaux Supérieur, France 15				48
Pinot Noir Wairau River, Marlborough, New Zealand 18				50
Gusbourne Pinot Noir Twenty Eighteen, Kent, England 18	15	21.5	40	56
Chianti Classico Riserva, Vicchiomaggio, Italy 15	16	22	41	58
Châteauneuf-du-Pape, Rhône, France 17				65
Château Boutisse, Saint-Émilion Grand Cru, France 14				72
Barolo, Tenute Neirano, Piedmont, Italy 14				75
Savigny les Beaune 1er CRU, Burgundy, France 17				78
Brunello di Montalcino, Cinelli Colombini, Italy 15				98
Gevrey-Chambertin, Burgundy, France 14				115

• ROSÉ WINE •

Whispering Angel C. d'Esclans
Côtes de Provence, France 19

15 (175 ml) • 21.5 (250ml)
40 (carafe) • 56 (bottle)

La Loupe Carignan
France 19

8.5 (175 ml) • 12 (250ml)
23 (carafe) • 34 (bottle)

Lime Bay Pinot Noir
Devon, England 19

9 (175 ml) • 12.5 (250ml)
24.5 (carafe) • 35 (bottle)

COCKTAIL
OF THE MONTH

Thai Basil
by Roberto

Sipsmith London dry gin
Thai basil leaves, lemon juice
sugar syrup

14

• SWEET WINE •

Elysium Black Muscat
California, USA 16

12 (75 ml) • 45 (375 ml bottle)

Gewurztraminer Semillon
Casa Silva, Chile 18

7 (75 ml) • 39 (500 ml bottle)

Chateau les Mingets
Sauternes, France 14

10 (75 ml) • 42 (375 ml bottle)

Beres Tokaji Aszu 4 Puttonyos
Hungary 11

70 (500 ml bottle)

• BEERS & CIDER •

Peroni Nastro Azzurro 6.5

Coalition Unity Lager 7

Blushing Bride 7.5
Session APA

Zen Pale Ale 8
Kabusecha Green Tea Pale Ale

London Pride 7

Aspall Draught Cider 7
Suffolk