

All Day Menu

Starters

The Sloane seafood platter for two

Dressed Devon crab, tuna tartare with chilli-soy dressing,
Tiger prawn tempura, native lobster gazpacho, toasted sourdough

Add 50g Oscietra caviar

London cured Scottish salmon

Buttered granary bread, fresh lemon

Native lobster mayonnaise

Duck foie gras terrine

Braised rhubarb, pistachios, toasted brioche

Burrata (V)

Picante cherry tomato compote, basil pesto, balsamic glaze

Yellowfin tuna tartare

Honey-soy dressing, tobiko, gyoza crackers

Salads

Watermelon & goats' cheese salad (V)

Cerney ash, rucola, sun flower seeds, coriander, chili vinaigrette

English green asparagus salad (VE)

Shaved radishes, crunchy corn, lemon-tomato & shallot vinaigrette

The Sloane Club chopped salad (V)

Quinoa, vine tomato, cucumber, red onion, egg white, feta cheese,
avocado, green peas, gem lettuce, soya beans, mint

Caesar salad (V)

parmesan croutons

Salads add ons:

Grilled tiger prawns (7) . Grilled corn-fed chicken (6) . Half avocado (3.5) . Devon Crab (8)

90

120

17

29/56

22

15

18

15

16

12/17

11/16

Mains

Toasted club sandwich

Grilled chicken, fried hen's egg, lettuce, streaky bacon,
tomato, cucumber

The Sloane beef burger

Locally sourced beef patty with smoked red onion compote,
tomato relish, chilli mayonnaise, brioche bun
Add Cheese (2) . Streaky bacon (2)

Messy aromatic lemongrass chicken burger

Black garlic aioli, pineapple salsa, Asian slaw, brioche bun

Native lobster & tiger prawn burger

Mango-chilli relish, avocado, brioche bun

Cornish lemon sole goujons

Skinny fries & tartare sauce

Wild mushroom & Somerset brie cheese tart (V)

English green asparagus, shaved parmesan, watercress,
balsamic reduction

Tamarind glazed crispy fried corn-fed chicken

Vine tomatoes, peanuts, curry leaves

Seafood linguine

Native lobster, tiger prawns, squid, Cornish crab, Kalamata olives

Baked Scottish salmon medallion with crispy corn crust

Compressed cucumber, fennel & pink grapefruit salad,
sweet mustard dressing

Pan-seared stone bass fillet

Spicy exotic fruit & vegetable salad, brown shrimps, coriander

Grill

Corn-fed chicken supreme

Welsh Lamb cutlets

Rib-eye steak 10oz

Côte de Boeuf for two 22oz

Whole Dover sole

Yellowfin tuna steak

Scottish salmon fillet

Native lobster

Choose a sauce from:

Green peppercorn, bearnaise, hollandaise, garlic butter,
lemon butter, black garlic aioli

19

18

19

27

24

23

25

32

28

30

20

28

33

68

42

24

24

Half 29
Whole 56

2

Sides

Skinny fries (VE)

Truffled parmesan fries (V)

New potatoes (V)

Wilted spinach (VE)

Wok-fried chilli & garlic broccoli (VE)

Aromatic Provençale vegetables (VE)

Tomato & red onion salad (V)

Mixed/Green salad (V)

Small bites

Mixed olives (VE)

Crispy chickpea & feta wontons (V)

Pomegranate-mint yoghurt

Crispy duck spring rolls

Hoisin sauce

Tiger prawn tempura

Sweet chilli sauce

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			37.5
Picpoul de Pinet Domaine Morin, Languedoc, France	11	14.5	37.5
Gavi Tenute Neirano, Piedmont, Italy			44.5
Macon Lugny Domaine Rochebin, Burgundy, France			45
Albarino Condes de Albarei, Rias Baixas, Spain			46
Gruner Veltliner Grafenegg, Kamptal, Austria			47
Terrazas de Los Andes Chardonnay, Uco Valley, Mendoza, Argentina	14	19	49
Chardonnay Ca' Momi, Napa Valley, USA			53
Sancerre Domaine Neveu, Loire, France			55
Chablis Domaine Gautheron, Burgundy, France	16.5	23	60
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	16.5	23	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, USA			40
Terrazas de Los Andes High Altitude Malbec, Mendoza, Argentina	14	19	49
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	16.5	23	60
Château Becherau, Laland de Pomerol, France			62
Châteauneuf-du-Pape, Château de Fargueirol, Rhône, France			68
Barolo, Tenute Neirano, Piedmont, Italy			75
Cloudy Bay Pinot Noir, Marlborough, New Zealand			80
Brunello di Montalcino, Cinelli Colombini, Tuscany, Italy			85
Savigny les Beaune 1er Cru Domaine Bichot, Burgundy, France			89
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
The Pale, Chateau d'Esclans, Côtes de Provence, France	14	19	49
Whispering Angel, Chateau d'Esclans, Côtes de Provence, France	16.5	23	60
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 Mosaique NV, Reims, France			70
Gusbourne Twenty Eighteen Rosé, Kent, England			68
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England			75
Taittinger Brut Réserve NV, Reims, France			80
Möet & Chandon Impérial Brut NV, Épernay, France		18.5	95
Pommery Apanage Blanc de Blancs, Reims, France			98
Bollinger Special Cuvée Brut NV, Aÿ, France			110
Möet & Chandon Rosé Impérial NV, Épernay, France		21	110
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