



THE
ROOF TERRACE
AT THE SLOANE CLUB



SMALL BITES

Mixed olives (VE) 6
Bread rolls & butter (V) 5
Fried chickpea & feta wontons (V) 12

Edamame hummus & lemongrass sambal (V) 10
Crispy duck spring rolls 14
Tiger prawn tempura 15

STARTERS

Soup of the day 11
served with brown or white bread roll

Yuzu-dressed Devon crab salad 22
pickled red cabbage, cucumber, pea shoots

Spicy yellowfin tuna tartare 19
avocado, wasabi mayonnaise

London-cured Scottish smoked salmon 19
with traditional accompaniments

Vietnamese glass noodle salad (VE) 15
crunchy vegetables, fried tempeh, soy-lime dressing

Burrata (V) 18
heritage tomatoes, rocket, basil pesto, balsamic glaze

Grilled warm goat cheese (V) 18
English green asparagus ceviche, cherry tomatoes

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

The Sloane Club chopped salad (V) 15
quinoa, tomatoes, cucumber, red onions, egg white, feta cheese, avocado, broad beans, peas, baby gem lettuce, house dressing

Cesar Salad 15
with Parmesan croutons
Add: Grilled tiger prawns (8) Grilled corn-fed chicken (6)
Half avocado (4) Devon crab (8)

MAINS

Plat du Jour 26

The Sloane Club beef burger 22

Cornish lemon sole goujons 27
with skinny fries & tartare sauce

locally sourced beef patty with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun
Add: cheese (2) Streaky bacon (2)

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

Aromatic coconut yellow curry (V/VE) 23
aubergine, spring onions, coriander yoghurt, jasmine rice
Add: Corn-fed chicken (7) Tiger prawns (9)

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

Native lobster & tiger prawn burger 30
mango-chilli relish, avocado, brioche bun

Veal "Wiener Schnitzel" with Hollandaise sauce 31
Add fried egg (3)

Aromatic seafood ravioli with gremolata 35
crayfish, native lobster, tiger prawns, squid, cherry tomatoes

Messy aromatic lemongrass chicken burger 21
garlic aioli, pineapple salsa, spicy Asian slaw

Pan-roasted wild bass fillet with chili chimichurri 34
Babaganoush, spinach, peperonata, pomegranate

Baked Scottish salmon medallion with crispy corn crust 28
compressed cucumber, fennel & pink grapefruit salad, sweet mustard dressing

Chili & cumin roasted Dorset crown lamb rump 34
English green asparagus, caramelised shallots, mint yoghurt

GRILL

Cajun spiced spatchcock poussin 24
Surrey-farmed Angus grass-fed ribeye steak 10oz 35
Surrey-farmed Angus grass-fed beef fillet 7oz 40

Whole Dover sole 55
Sashimi grade yellowfin tuna steak 28
Scottish salmon 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

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.