



THE GARDEN ROOM

MENU



STARTERS

| | |
|---|------|
| Soup of the day <i>served with a bread roll</i> | 7.5 |
| London Cure Scottish smoked salmon <i>with traditional accompaniments</i> | 15 |
| Dressed Devon Crab <i>with compressed cucumber, chilli-mayo salsa, crispy tortilla</i> | 16 |
| Burrata (V) <i>with picante cherry tomato compote, fig balsamic reduction</i> | 13.5 |
| Charred calves' liver <i>with Riesling poached apple, truffled shallot gravy</i> | 15 |

SALADS

| | |
|---|------|
| Caesar salad (V) <i>with parmesan croutons</i> | 12 |
| The Sloane Club chopped salad (V) | 13 |
| Prawn & avocado salad <i>with Marie Rose sauce</i> | 13.5 |

Add grilled tiger prawns (6) | grilled corn-fed chicken (5) | half avocado (3.5)

EGGS & SANDWICHES

| | |
|---|------|
| Poached free-range eggs & crushed avocado on sourdough (V) <i>with cherry tomatoes, feta, dried chilli</i> | 13.5 |
| London Cure Scottish smoked salmon <i>with free range scrambled eggs and your choice of white or brown toast</i> | 15 |
| Eggs Royale / Florentine (V) / Benedict | 14 |
| Toasted Club sandwich <i>with grilled chicken, fried egg, lettuce, streaky bacon, tomato, cucumber</i> | 14 |
| Smoked salmon sandwich | 10 |
| Omelette of your choice <i>with skinny fries</i> | 15 |

MAINS

| | |
|---|----|
| Plat du jour | 19 |
| Sloane Club fishcake <i>with poached free range hen's egg and creamed Savoy cabbage</i> | 18 |
| Atlantic cod blanquette <i>in honey-mustard sauce, caramelised pearl onions and spinach wontons</i> | 23 |
| Black truffle ravioli (V) <i>with Riesling and sage sauce</i> | 17 |
| Aromatic coconut yellow curry (VE) <i>with aubergine, spring onion, coriander yoghurt and jasmine rice. Add chicken (5) tiger prawns (6)</i> | 19 |
| Seafood tagliatelle <i>with native lobster, Devon crab, tiger prawns and squid</i> | 28 |
| Lemongrass and ginger crispy fried lamb shoulder <i>served with Asian slaw</i> | 25 |

GRILL

| | |
|--|----|
| Spatchcock chicken | 18 |
| Welsh lamb cutlets | 24 |
| Surrey farmed Angus rib-eye steak 10oz | 29 |
| Surrey farmed Angus beef fillet 7oz | 30 |
| Scottish salmon fillet | 19 |
| Stone bass fillet | 19 |

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

SHARERS

| | |
|---|----|
| Red pepper hummus (VE) <i>with warm pita bread</i> | 8 |
| Crispy duck spring rolls <i>with hoisin sauce</i> | 10 |
| Tiger prawn tempura <i>with sweet chilli sauce</i> | 13 |
| Mac & cheese mushroom fritters (V) <i>with truffle ketchup</i> | 7 |

CHEF'S SIGNATURES

| | |
|--|------|
| Wiener schnitzel <i>with lemon hollandaise</i> | 23.5 |
| <i>Add a fried egg</i> | 25 |
| Cornish lemon sole goujons <i>with skinny fries and tartare sauce</i> | 20 |

SIDES

| | |
|---------------------------------------|-----|
| Skinny fries (VE) | 4.5 |
| New Potatoes (V) | 5 |
| Tomato & red onion (V) | 5 |
| Wilted spinach (VE) | 5 |
| Mixed / Green salad (V) | 6.5 |
| Wok-fried chilli-garlic broccoli (VE) | 6.5 |
| Wild mushrooms (VE) | 6.5 |
| Truffled parmesan fries (V) | 6.5 |

DESSERTS

| | |
|--|-----|
| Apple and walnut crumble (V) <i>with rum & raisin ice cream</i> | 8.5 |
| Cinnamon and star anise crème brûlée (V) <i>with sour cherry compote</i> | 8.5 |
| Warm flourless chocolate brownie (V) <i>with coffee ice cream and caramelised peanuts</i> | 8.5 |
| Exotic fruit salad (VE) <i>with passion fruit sorbet</i> | 8.5 |
| Selection of homemade ice creams (V) and sorbets (VE) (3/scoop) <i>ask the team for the daily selection</i> | |

Please speak to the team about allergies and dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed and received by the team.

(V) = Vegetarian | (VE) = Vegan

SPARKLING & CHAMPAGNE

| | 125 ml | Bottle | Magnum |
|---|--------|--------|--------|
| Prosecco Botter extra dry NV, Italy | 10 | 41 | |
| Gusbourne Twenty Eighteen Brut Réserve, Kent, England | 14.5 | 60 | |
| Jacquart Brut Mosaïque NV, Reims, France | 15.5 | 65 | 150 |
| Gusbourne Twenty Sixteen Rosé, Kent, England | | 68 | |
| Taittinger Brut Réserve NV, Reims, France | | 72 | |
| Bollinger Special Cuvée Brut NV, Aÿ, France | | 78 | |
| Jacquart Brut Mosaïque Rosé NV, Reims, France | | 78 | |
| Bollinger Rosé NV, Aÿ, France | | 85 | |
| Perrier-Jouët Blanc de Blancs NV, Épernay, France | | 115 | |
| Dom Pérignon Millésimé 2010, Épernay, France | | 260 | |
| Krug Grande Cuvée NV, Reims, France | | 280 | |
| Cristal Louis Roederer 2006, Reims, France | | 330 | |

WHITE WINE

| | 175 ml | 250 ml | 500 ml | Bottle |
|--|--------|--------|--------|--------|
| Pinot Grigio delle Venezie, Portenova, Italy | 8.5 | 11.5 | 21 | 32 |
| Chardonnay-Semillon Casa Silva, Chile | 8.5 | 11.5 | 21 | 32 |
| Muscadet Sèvre et Maine Sur Lie, Loire, France | | | | 33 |
| Sauvignon Blanc Reserve Les Esquiots, France | 9 | 12.5 | 23.5 | 35 |
| Picpoul de Pinet Domaine Morin, Languedoc, France | 10.5 | 14 | 26 | 36 |
| Chenin Blanc Delheim, Stellenbosch, South Africa | 10.5 | 14 | 26 | 36 |
| Viognier de Pennautier, Longeril, Pays d'Oc, France | | | | 37 |
| Sauvignon Blanc Wairau River, Marlborough, New Zealand | | | | 41 |
| Gavi Tenute Neirano, Piedmont, Italy | 13.5 | 19 | 35 | 43 |
| Albarino Condes de Albarei, Rias Baixas, Spain | | | | 44 |
| Macon Villages, Domaine Rochebin, Burgundy, France | | | | 45 |
| Gewurztraminer Hugel, Alsace, France | | | | 50 |
| Gusbourne Guinevere Twenty Eighteen, Kent, England | | | | 52 |
| Sancerre Domaine Neveu, Loire, France | | | | 54 |
| Riesling Aged Release, Pualetts, Clare Valley, Australia | | | | 56 |
| Saint Veran Au Clos Du Château, Burgundy, France | | | | 57 |
| Chablis Domaine Bichot, Burgundy, France | 16 | 22 | 41 | 58 |
| Pouilly-Fumé Henry Bourgeois, Loire, France | | | | 59 |
| Crozes-Hermitage, Domaine Remizieres, Rhône, France | | | | 59 |
| Pouilly Fuissé Vieilles Vignes, Cordier, Burgundy, France | | | | 78 |
| Chablis 1er Cru Fourchaumes, Burgundy, France | | | | 98 |
| Meursault Clos Saint Felix, Domaine Michelot, Burgundy, France | | | | 115 |
| Puligny-Montrachet Remoissenet, Burgundy, France | | | | 155 |

RED WINE

| | 175 ml | 250 ml | 500 ml | Bottle |
|---|--------|--------|--------|--------|
| Cabernet Merlot, Casa Silva, Chile | 8.5 | 11.5 | 21 | 32 |
| Rioja Crianza, Azabache, Spain | 9 | 12.5 | 23.5 | 35 |
| Pinot Noir Reserva, Casa Silva, Chile | 10.5 | 14 | 26 | 36 |
| Chateau La Tuilerie du Puy, Bordeaux Supérieur, France | 11.5 | 16 | 28 | 38 |
| Pinotage Delheim, Stellenbosch, South Africa | | | | 42 |
| Domaine de L'Amandine, Cotes du Rhône, France | | | | 43 |
| Cristobal Malbec, Barrel Selection, Mendoza, Argentina | 13.5 | 19 | 35 | 43 |
| Pinot Noir Wairau River, Marlborough, New Zealand | | | | 45 |
| Douro, Churchill's Estate, Portugal | | | | 46 |
| Rio de los Pajaros, Tannat Syrah & Viognier, Uruguay | | | | 46 |
| Château Vincens, Origine, Cahors, France | | | | 48 |
| Brouilly, Henry Fessy, Crus Du Beaujolais, France | | | | 49 |
| Quinta Generacion, Casa Silva, Colchagua Valley, Chile | | | | 52 |
| Rioja Gran Reserva, Azabache, Spain | | | | 56 |
| Chianti Classico Riserva, Vicchiomaggio, Italy | 16 | 22 | 41 | 58 |
| Château Becherau, Laland de Pomerol, France | | | | 62 |
| Château Louvie, Saint-Émilion, France | | | | 65 |
| Châteauneuf-du-Pape, Château de Fargueirol, Rhône, France | | | | 68 |
| Barolo, Tenute Neirano, Piedmont, Italy | | | | 75 |
| Savigny les Beaune 1er CRU Domaine Bichot, Burgundy, France | | | | 80 |
| Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France | | | | 98 |
| Brunello di Montalcino, Cinelli Colombini, Tuscany, Italy | | | | 105 |
| Château Batailley, 5ème Cru Classé, Pauillac, France | | | | 180 |
| Château Clinet, Pomerol, France | | | | 240 |

ROSÉ WINE

La Loupe Carignan
France
9 (175 ml) / 12.5 (250 ml)
23.5 (carafe) / 35 (bottle)

Lyme Bay Pinot Noir,
Devon, England
36 (bottle)

Whispering Angel, Château
d'Esclans, Côtes de Provence,
France
16 (175 ml) / 22 (250 ml)
41 (carafe) / 58 (bottle)

COCKTAIL OF THE MONTH

Camomile Sour
By Mantas
House-infused Ketel One vodka
infused with Jing camomile, egg
white, lemon juice, sugar syrup

14

SWEET WINE

Gewurztraminer Semillon
Casa Silva, Chile
7 (75 ml) / 39 (500 ml bottle)

Chateau les Mingets
Sauternes, France
10 (75 ml) / 42 (375 ml bottle)

Elysium Black Muscat
California, USA
12 (75 ml) / 45 (375 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 | |
| Guinness | 7 |
| Original Extra Stout | |
| Becks Blue | 5 |
| alcohol free | |
| Sassy Cidre Brut | 7.5 |