

LIGHT

Red pepper hummus (VE) <i>with warm pita bread</i>	8
Tiger prawn tempura <i>with sweet chilli sauce</i>	13
Crispy hoisin duck bao bun <i>with pickled cabbage, Japanese mayonnaise, scallions</i>	6
Spicy aubergine & tempeh bao bun (VE) <i>with homemade vine tomato compote, scallions</i>	6
Scottish hot smoked salmon bao bun <i>with wakame, scallions, miso mayonnaise, sesame seeds</i>	6
Yellowfin tuna tataki <i>with truffle dressing & wakame</i>	15
Mac & cheese mushroom fritters (V) <i>with truffle ketchup</i>	7

SOUPS, EGGS & SANDWICHES

Soup of the day <i>served with a bread roll</i>	7.5
London Cure smoked salmon & cream cheese bagel	14
Poached free-range eggs & crushed avocado on sourdough (V) <i>with cherry tomatoes, feta, dried chilli</i>	13.5
Toasted Club sandwich <i>with grilled chicken, fried egg, lettuce, streaky bacon, tomato, cucumber</i>	14
Tom Yum Goong - Spicy Thai prawn soup <i>with prawns in lemongrass broth, lime leaves, galangal, oyster mushrooms fresh chillies, coconut milk</i>	13/24
Javanese aromatic lemongrass chicken soup <i>with baby bok choy, beansprouts, shimeji mushrooms, tomato, chicken, egg noodles</i>	11/20

LARGE

Thai green papaya salad (VE) <i>with young papaya, cashews, lime juice, palm sugar, tomato, green beans, fresh chillies</i>	14
The Sloane Club chopped salad (V) <i>Add grilled tiger prawns (6) grilled corn-fed chicken (5) half avocado (3.5)</i>	13
Dressed Devon Crab <i>with compressed cucumber, chilli-mango salsa, crispy tortilla</i>	16
Native lobster & prawn burger <i>with mango-chilli relish, avocado, brioche bun</i>	25
The Sloane Club beef burger <i>locally sourced beef with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun</i>	16
Tahini & lemon bulgur wheat protein bowl (VE) <i>with fried tofu, soya beans, baby bok choy, beansprouts</i>	14
Cornish lemon sole goujons <i>with skinny fries & tartare sauce</i>	20

EXTRAS

Skinny fries (VE)	4.5
New Potatoes (V)	5
Tomato & red onion (V)	5
Wilted spinach (VE)	6
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
Braised red cabbage (VE)	5
Honey roasted root vegetables (V)	6.5

SWEETS

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 bittersweet chocolate fondant (V) <i>with orange compote & Grand Marnier ice cream</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
Prosecco Botter extra dry NV, Italy	10
Gusbourne Twenty Eighteen Brut Réserve, Kent, England	14.5
Jacquart Brut Mosaïque NV, Reims, France	15.5

WHITE WINE

	175 ml	250 ml	500 ml
Pinot Grigio delle Venezie, Portenova, Italy	8.5	11.5	21
Chardonnay-Semillon Casa Silva, Chile	8.5	11.5	21
Sauvignon Blanc Reserve Les Esquiots, France	9	12.5	23.5
Picpoul de Pinet Domaine Morin, Languedoc, France	10.5	14	26
Chenin Blanc Delheim, Stellenbosch, South Africa	10.5	14	26
Gavi Tenute Neirano, Piedmont, Italy	13.5	19	35
Chablis Domaine Bichot, Burgundy, France	16	22	41

RED WINE

	175 ml	250 ml	500 ml
Cabernet Merlot, Casa Silva, Chile	8.5	11.5	21
Rioja Crianza, Azabache, Spain	9	12.5	23.5
Pinot Noir Reserva, Casa Silva, Chile	10.5	14	26
Chateau La Tuilerie du Puy, Bordeaux Supérieur, France	11.5	16	28
Cristobal Malbec, Barrel Selection, Mendoza, Argentina	13.5	19	35
Chianti Classico Riserva, Vicchiomaggio, Italy	16	22	41

BEERS & CIDER

Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride <i>Session APA</i>	7.5
Zen Pale Ale <i>Kabusecha Green Tea Pale Ale</i>	8
Guinness <i>Original Extra Stout</i>	7
Peroni Libera Lager <i>Non Alcoholic 0.0%</i>	5.5
Sassy Cidre Brut	7.5

ROSÉ WINE

La Loupe Carignan, France
*9 (175 ml) | 12.5 (250 ml)
23.5 (carafe)*

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

COCKTAIL OF THE MONTH

The Sloane Queen
By Mantas

*Xante Pear Cognac, pear liqueur,
lemon juice, sugar syrup, egg white &
fresh pear slices*

15

SWEET WINE

Gewurztraminer Semillon
Casa Silva, Chile
7 (75 ml)

Chateau les Mingets
Sauternes, France
10 (75 ml)

Elysium Black Muscat
California, USA
12 (75 ml)