



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-mango salsa, crispy tortilla</i>	16
Burrata (V) <i>with picante cherry tomato compote, fig balsamic reduction</i>	13.5
Yellowfin tuna tataki <i>with truffle dressing and wakame</i>	15
Charred foie gras escalope <i>with Riesling poached apple, pickled cranberries, truffle jus, brioche</i>	17

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
<i>Add grilled tiger prawns (6) / grilled corn-fed chicken (5) / half avocado (3.5)</i>	

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 & 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 & creamed Savoy cabbage</i>	18
Pan-seared stone bass fillet <i>with warm pumpkin & chestnut tabbouleh, pomegranate & honey mustard dressing</i>	24
Black truffle ravioli (V) <i>with Riesling & sage sauce</i>	17
Aromatic coconut yellow curry (VE) <i>with aubergine, spring onion, coriander yoghurt & jasmine rice. Add chicken (5) / tiger prawns (6)</i>	19
Seafood tagliatelle <i>with native lobster, Devon crab, tiger prawns & squid</i>	28
Lemongrass and ginger crispy fried lamb shoulder <i>served with Asian slaw</i>	25
Slow-roasted crispy duck confit <i>with braised cabbage, Brussels' sprouts & caramelised baby onions & cranberry jus</i>	26

GRILL

Spatchcock chicken	18
Welsh lamb cutlets	24
Surrey farmed Angus rib-eye steak 10oz	32
Surrey farmed Angus beef fillet 7oz	38
Scottish salmon fillet	19
Stone bass fillet	19
<i>Choose a sauce from hollandaise, bearnaise, peppercorn, garlic butter, lemon butter, mint</i>	

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 & tartare sauce</i>	20

SIDES

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

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 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	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	
Gusbourne Twenty Sixteen Blanc de Blancs, Kent, England		75	
Bollinger Special Cuvée Brut NV, Aÿ, France		78	
Jacquart Brut Mosaïque Rosé NV, Reims, France		78	
Bollinger Rosé NV, Aÿ, France		85	
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

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) / 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
<i>Session APA</i>	
Zen Pale Ale	8
<i>Kabusecha Green Tea Pale Ale</i>	
Guinness	7
<i>Original Extra Stout</i>	
Peroni Libera Lager	5.5
<i>Non Alcoholic 0.0%</i>	
Sassy Cidre Brut	7.5