

LIGHT

Red pepper hummus (VE) <i>with warm pita bread</i>	10
Tiger prawn tempura <i>with sweet chilli sauce</i>	14
Crispy hoisin duck bao bun <i>with pickled cabbage, Japanese mayonnaise, scallions</i>	7
Spicy aubergine & tempeh bao bun (VE) <i>with homemade vine tomato compote, scallions</i>	7
Scottish hot smoked salmon bao bun <i>with wakame, scallions, miso mayonnaise, sesame seeds</i>	7
Five spice jackfruit bao bun (VE) <i>with cashews, cucumber, daikon, scallions</i>	7
Yellowfin tuna tataki <i>with truffle dressing &amp; wakame</i>	15
Mac & cheese mushroom fritters (V) <i>with truffle ketchup</i>	10

SOUPS, EGGS & SANDWICHES

Soup of the day <i>served with a bread roll</i>	8
London Cure smoked salmon & cream cheese bagel	16
Poached free-range eggs & crushed avocado on sourdough (V) <i>with cherry tomatoes, feta, dried chilli</i>	14.5
Toasted Club sandwich <i>with grilled chicken, fried egg, lettuce, streaky bacon, tomato, cucumber</i>	16
Tom Yum Goong - Spicy Thai prawn soup <i>with prawns in lemongrass broth, lime leaves, galangal, mushrooms, fresh chillies, coconut milk, egg noodles</i>	13/24
Javanese aromatic lemongrass chicken soup <i>with baby bok choy, beansprouts, shimeji mushrooms, tomato, chicken, egg noodles</i>	11/20

LARGE

Water melon & goat's cheese salad (V) <i>with Cerney ash, wild rocket, sun flower seeds, coriander, chilli vinaigrette</i>	14
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 (6) half avocado (3.5)</i>	14
Dressed Devon crab <i>with papaya-lime salsa, baby spinach leaves &amp; wasabi tobiko</i>	17
Native lobster & prawn burger <i>with mango-chilli relish, avocado, brioche bun</i>	27
The Sloane Club beef burger <i>locally sourced beef with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun</i> <i>Burger add ons:</i> <i>Cheese (2) . Streaky bacon (2)</i>	17
Cornish lemon sole goujons <i>with skinny fries &amp; tartare sauce</i>	23
Seafood & wild garlic risotto <i>with native lobster, Devon crab, tiger prawn &amp; squid</i>	28

EXTRAS

Skinny fries (VE)	6
Truffled parmesan fries (V)	8
Jersey Royals (V)	6
Tomato & red onion salad (V)	6
Wilted spinach (VE)	6
Mixed / Green salad (V)	6.5
Wok-fried chilli-garlic broccoli (VE)	7
Provençal vegetables (VE)	6.5
Wild mushrooms (VE)	6.5
English green asparagus (V)	12

SWEETS

Elderflower & mint choux (V) <i>with a strawberry &amp; rhubarb salad</i>	9
Traditional Tiramisu (V)	9
Iced coconut & white rum mousse (V) <i>mango lime salad</i>	9
Flourless warm chocolate brownie (V) <i>tonka bean ice cream, salted caramel, popcorns</i>	9
Homemade ice creams (V) & sorbets (VE) <i>3 per scoop - ask the team for the daily selection</i>	9
Exotic fruit salad (VE) <i>with passion fruit sorbet</i>	9

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
Prosecco Botter extra dry NV, Italy	10	41
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	14.5	60
Jacquart Brut Mosaique NV, Reims, France	15.5	65
Gusbourne Twenty Eighteen Rosé, Kent, England	16.5	68

## WHITE WINE

	175 ml	250 ml	500 ml	Bottle
Chardonnay-Semillon Casa Silva, Chile	£8.5	£11.5	£21	£32
Pinot Grigio delle Venezie, Portenova, Italy	£9	£12.5	£23.5	£35
Sauvignon Blanc Reserve Les Esquiots, France	£9	£12.5	£23.5	£35
Chenin Blanc Delheim, Stellenbosch, South Africa	£10.5	£14	£26	£36
Picpoul de Pinet Domaine Morin, Languedoc, France	£10.5	£14	£26	£36
Gavi Tenute Neirano, Piedmont, Italy	£13.5	£19	£35	£43
Chablis Domaine Long Depaquit, Burgundy, France	£16	£22	£41	£58

## RED WINE

	175 ml	250 ml	500 ml	Bottle
Cabernet Merlot, Casa Silva, Chile	£8.5	£11.5	£21	£32
Pinot Noir Reserva, Casa Silva, Chile	£10.5	£14	£26	£36
Rioja Crianza, Azabache, Spain	£10.5	£14	£26	£36
Château La Tuilerie du Puy, Bordeaux Supérieur, France	£11.5	£16	£24.5	£38
Cristobal Malbec, Barrel Selection, Mendoza, Argentina	£13.5	£19	£35	£43
Chianti Classico Riserva, Vicchiomaggio, Italy	£16	£22	£41	£58

## 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>	6.5
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) | 35 (bottle)

Bardolino Chiaretto Gorgo,

Veneto, Italy

10.5 (175 ml) | 14 (250 ml)

26 (carafe) | 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

Aperol 1919

*Sipsmith London Dry Gin, Aperol,*

*Prosecco, apple juice, rhubarb &*

*rosehip cordial*

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)