

Room Service Menu

Available Daily 11am - 9pm

Starters

Soup of the day <i>served with a bread roll</i>	8
London Cure Scottish smoked salmon <i>with traditional accompaniments</i>	16
Dressed Devon crab <i>with papaya-lime salsa, baby spinach leaves & wasabi tobiko</i>	17
Burrata (V) <i>with picante cherry tomato compote, fig balsamic reduction</i>	15
Yellowfin tuna tataki <i>with truffle dressing & wakame</i>	15
Warm English green asparagus (V) <i>with poached free-range hen's egg, hollandaise sauce</i>	15

Salads

Caesar salad (V) <i>with parmesan croutons</i>	12
The Sloane Club chopped salad (V)	14
Prawn & avocado salad <i>with Marie Rose sauce</i>	14
<i>Add grilled tiger prawns (6) grilled corn-fed chicken (6) half avocado (3.5)</i>	

Eggs & Sandwiches

Poached free-range eggs & crushed avocado on sourdough (V) <i>with cherry tomatoes, feta, dried chilli</i>	14.5
London Cure Scottish smoked salmon <i>with free range scrambled eggs & your choice of white or brown toast</i>	16
Eggs Benedict 15 / Florentine (V) 14 / Royale 16	
Toasted Club sandwich <i>with grilled chicken, fried egg, lettuce, streaky bacon, tomato, cucumber</i>	16
Smoked salmon sandwich	10
Omelette of your choice <i>with skinny fries</i>	16

Mains

Plat du jour	22
Sloane Club fishcake <i>with green asparagus-vine tomato ragout, poached free range hen's egg</i>	20
Star anise cured Scottish salmon fillet <i>with Japanese cucumber salad, crispy fried squid tobiko, mustard dressing</i>	24
Green pea & roasted shallot ravioli (V) <i>with preserved lemon sauce, parmesan & Spring onions</i>	19
Aromatic coconut yellow curry (VE) <i>with aubergine, spring onion, coriander yoghurt & jasmine rice. Add chicken (6) tiger prawns (7)</i>	20
Seafood & wild garlic risotto <i>with native lobster, Devon crab, tiger prawns & squid</i>	28
Chilli-pepper braised new season lamb <i>in aromatic kaffir lime & coconut sauce with jasmine rice</i>	27
Slow-roasted saltimbocca of corn-fed chicken <i>with English green asparagus, sauce vierge</i>	25

Grill

Spatchcock chicken	20
Welsh lamb cutlets	25
Surrey farmed Angus rib-eye steak 10oz	33
Surrey farmed Angus beef fillet 7oz	38
Scottish salmon fillet	20
Yellowfin tuna steak 7oz	24
Jumbo prawns in the shell 1/2kg	39
Whole Dover sole	45
Choose a sauce from:	2
<i>Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli, sweet chilli</i>	

Sharers

Red pepper hummus (VE) <i>with warm pita bread</i>	10
Crispy duck spring rolls <i>with hoisin sauce</i>	12
Tiger prawn tempura <i>with sweet chilli sauce</i>	14
Mac & cheese mushroom fritters (V) <i>with truffle ketchup</i>	10

Chef's Signatures

Wiener schnitzel <i>with lemon hollandaise</i> Add a fried egg	24.5 26
Cornish lemon sole goujons <i>with skinny fries & tartare sauce</i>	23

Sides

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

Desserts

Elderflower & mint choux (V) <i>with a strawberry & 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>	

A £4.50 tray charge applies

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

Sparkling & Champagne

	125ml	Bottle	Magnum
Prosecco Botter extra dry NV, Italy	10	41	
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	14.5	60	
Jacquart Brut Mosaïque NV, Reims, France	15.5	65	150
Gusbourne Twenty Eighteen Rosé, Kent, England	16.5	68	
Taittinger Brut Réserve NV, Reims, France		74	
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		75	
Jacquart Brut Mosaïque Rosé NV, Reims, France		78	
Bollinger Special Cuvée Brut NV, Aÿ, France		92	
Pommery Apanage Blanc de Blancs, Reims, France		95	
Bollinger Rosé NV, Aÿ, France		98	
Dom Pérignon Millésimé, Épernay, France		260	
Krug Grande Cuvée NV, Reims, France		280	

White Wine

	175ml	250ml	500ml	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
Muscadet Sèvre et Maine Sur Lie, Loire, France				36
Chenin Blanc Delheim, Stellenbosch, South Africa	10.5	14	26	36
Picpoul de Pinet Domaine Morin, Languedoc, France	10.5	14	26	36
Viognier de Pennautier, Longeril, Pays d'Oc, France				38
Sauvignon Blanc Wairau River, Marlborough, New Zealand				41
Gavi Tenute Neirano, Piedmont, Italy	13.5	19	35	43
Macon Lugny Domaine Rochebin, Burgundy, France				45
Albarino Condes de Albarei, Rias Baixas, Spain				46
Gewurztraminer Wairau River, Marlborough, New Zealand				48
Gusbourne Guinevere Twenty Eighteen, Kent, England				52
Sancerre Domaine Neveu, Loire, France				55
Riesling Aged Release, Pualetts, Clare Valley, Australia				56
Saint Veran Au Clos Du Château, Burgundy, France				57
Chablis Domaine Long Depaquit, Burgundy, France	16	22	41	58
Pouilly-Fumé Domaine Henry Bourgeois, Loire, France				59
Crozes-Hermitage, Domaine Remizieres, Rhône, France				59
Pouilly Fuissé Vieilles Vignes, Cordier, Burgundy, France				78
Meursault Clos Saint Felix, Domaine Michelot, Burgundy, France				96
Chablis 1er Cru Fourchaumes, Burgundy, France				98
Puligny-Montrachet 1er Cru Les Folantières, Burgundy, France				160

Red Wine

	175ml	250ml	500ml	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
Domaine de L'Amandine, Cotes du Rhône, France				41
Cristobal Malbec, Barrel Selection, Mendoza, Argentina	13.5	19	35	43
Pinotage Delheim, Stellenbosch, South Africa				45
Rio de los Pajaros, Tannat Syrah & Viognier, Uruguay				46
Pinot Noir Wairau River, Marlborough, New Zealand				46
Château Vincens, Origine, Cahors, France				46
Douro, Churchill's Estate, Portugal				48
Brouilly, Henry Fessy, Crus Du Beaujolais, France				50
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
Brunello di Montalcino, Cinelli Colombini, Tuscany, Italy				85
Savigny les Beaune 1er Cru Domaine Bichot, Burgundy, France				89
Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France				120
Château Batailley, 5ème Cru Classé, Pauillac, France				180

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	15
<i>Sipsmith London Dry Gin, Aperol, Prosecco, apple juice, rhubarb & rosehip cordial</i>	

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	6.5
<i>Original Extra Stout</i>	
Peroni Libera	5.5
<i>non-alcoholic 0.0% lager</i>	
Sassy Cidre Brut	7.5



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