



Menu



Join us each Thursday and Friday evening for a themed bistro menu created by our Head Chef Kevin and his team and sample delicious cuisine from around the world.

Bring your own wine to Bistro: £15 corkage fee per bottle of wine | £20 corkage fee per bottle of fizz*

Book your table at Reception or give the team a call on 020 8480 4200.
Book tables 7 – 9pm. Last orders at 9.15pm. Walk ins welcome.

If you find nearer the time that you can no longer make your booking, please cancel your table at least 48-hours in advance or a £10 'No Show' fee will be charged per person.

scan here
for the menu



@RoehamptonClubMembers



Breakfast

Full Club breakfast **£10.95**

Cumberland sausage, streaky bacon, black pudding, grilled tomato, mushroom, baked beans, hash brown and two eggs of your choice (G, E)

Full vegan breakfast **£10**

Smoked almond tofu, grilled tomato, mushroom, baked beans, hash brown, spinach, avocado (Se, N, S)

Two poached eggs served on toasted English muffin with Hollandaise sauce

Florentine with spinach **£8** (M, E, G)

Benedict with ham **£8** (M, E, G)

Royal with smoked salmon **£9.40** (M, G, F, E)

Free range three egg omelettes **£8.90**

Add three fillings:

Gruyère cheese, tomato, sautéed mushroom, shaved ham, sautéed spinach, onion, smoked salmon (E, M, F)

Additional fillings £1 each

Breakfast bap **£6.50**

Cumberland sausage, streaky bacon, fried egg (G, E, M)

Cumberland sausage or bacon sandwich **£4.50**

Served on white bread / brown bread / flour bap / gluten free bread (G, E, M)

Porridge oats **£4.95**

Cooked with oat milk, seasonal berries and organic maple syrup (gluten free and vegan)

Toasted sourdough **£7.95**

With poached or scrambled eggs

And a choice of smashed avocado / smoked salmon / shaved ham (G, E, M, F, Mu, Se)

Eggs on toasted sourdough **£5**

With poached, scrambled or fried eggs (G, E, Mu, Se)

Extras

Sausage **£1.30**, bacon **£1.30**, grilled tomato **50p**, hash brown **£1**, mushroom **£1**, egg **£1**, two slice toast **85p**

Deli sandwiches



Served from 11am to 3.30pm

Selection of breads
White | wholemeal
baguettes | wraps | Ryvita

All sandwiches are served
with salted crisps



Meat

Coronation chicken with mango chutney **£5.20**
(M, E, G)

Shaved ham and mature cheddar **£4.95**
(M, G)

Smoked bacon and Cornish brie **£5.20**
(M, G)

Pastrami, horseradish, rocket, gherkin **£5.20**
(M, G, Sul, Mu, E)

Fish

Smoked salmon, cream cheese, cucumber **£6.25**
(M, G, F)

Tuna mayonnaise and cucumber **£5.20**
(M, E, G, F)

Marie Rose prawn and lettuce **£5.95**
(M, E, G, Cru, F)

Vegetarian

Egg mayonnaise and mustard cress **£4.65**
(M, E, G, Mu)

Avocado, tomato, hummus and rocket **£4.95**
(Se, M, G)

Cheddar cheese, Branston pickle, tomato **£4.70**
(M, G, Sul)

Toasted sandwiches

Ham and cheese (M, G) **£4.95**

Cheese and tomato (M, G) **£4.65**

Tuna melt (M, G, F) **£5.20**

Brie and smoked bacon (M, G, Sul) **£5.20**

Morning treats

Croissant (M, E, G, S) **£1.80**

Pain raisin (M, E, G) **£2.50**

Pain chocolat (M, E, G) **£2.45**

Almond croissant (M, E, G, N) **£2.65**

Cinnamon bun (M, E, G) **£2.60**

Mega berry muffin / apple cinnamon muffin (M, E, G) **£2.95**



Club Café and Bar

Please order food
and drinks at the bar

Small plates

- Soup of the day** £6.25
Served with two warm rolls and butter (G, M, S, Se)
- Swedish meatballs** £7.30
Cranberry sauce (G)
- Vegetable samosa** £5.50
Sweet chilli vinaigrette (Sul, G, Se, S)
- Chickpea beetroot hummus** (vegan) £6.25
Extra virgin olive oil, crispy corn, sumac, pomegranates, chargrilled flat bread (Se, G)

Salads

- Caesar salad** small £7.75 | large £9.95
Romaine lettuce, baby gem, sesame-herb croutons, anchovies, parmesan, confit garlic dressing, crispy bacon, boiled egg (M, E, G, F, Se)
Add chicken: small £10.75 | large £12.95
Add poached salmon: small £11.15 | large £13.35
- Superfood salad** small £8.75 | large £10.95
Falafel, beetroot hummus, pomegranate, garlic roasted cauliflower, edamame, pickled cucumber, avocado, freekeh, pumpkin seeds, alfa sprouts, sour cherry harissa dressing (G, Se, Sul, S)
- Smoked salmon and marinated prawn platter**
Small £9.50 | large £13.50
Organic rye bread, chicory, lilliput capers, horseradish cream, honey mustard dressing (F, Cru, Sul, E, G, M, Mu)

Club classics

- Roehampton Club fish and chips** £14.95
Crispy battered fish, mushy peas, tartar sauce, lemon wedge, chunky chips (M, E, G, F, Sul)
- Roehampton Club curry** £16.25
Allergens subject to change, please check with server
- Pasta of the day (gluten free available)** £11.95
With garlic bread and mixed leaf salad
- Quiche of the day** £9.95
With Greek salad (M, E, G, Sul)
- Market fish of the day** £ market price
Allergens subject to change, please check with server

Mains

- Korean fried rice** £10.25
Crispy fried egg, kimchi, gochujang, sesame, spring onion, soy sauce, pickled vegetables (E, G, Se, S, N, Ce, Sul)
- Choose one topping:*
- smoked almond tofu (S, Se, N) £10.75
smoky pulled pork (S) £13.50
chicken (Mu, Ce) £13.50
poached salmon (F) £13.50
- Pad Thai** £13.50
Rice noodles, tamarind sauce, stir-fried vegetables, crispy shallot topping (S, Se, G) choose from: chicken (Mu, Ce) prawns (Cru), smoked almond tofu (S, Se, N)
- Vegan jackfruit yellow curry** £14.50
Steamed rice, mixed vegetables, mango chutney, coriander naan bread, poppadom, lime (S, G, Sul)
- Chipotle quesadillas with pulled pork** £12
Fried black beans, charred sweetcorn, smoked cheese, peppadew, sour cream, pickled green chillies, and guacamole (G, Ce, M, Sul, S)

- Roehampton Club smash burger *** £12.55
2x 3oz beef patty, American cheese, pickle relish, sesame brioche bun, seasoned fries (M, E, G, Se, Ce, Mu, Sul)
- Roehampton Club crispy chicken burger *** £13.95
Herb-parmesan crusted chicken escalope, pickle relish, lettuce, sesame brioche bun, seasoned fries (M, E, G, Se, Ce, Mu, Sul, S)
- Plant based burger (vegan) *** £13.95
Beetroot linseed bun, avocado, tomato, lettuce, vegan mayo, seasoned fries (G, S, Mu, Ce)
- Roehampton Club sandwich *** £13.95
Herb-baked chicken, confit garlic mayo, smoked bacon, egg, tomato, lettuce, root vegetable crisps, seasoned fries (M, E, G, Ce, Mu)

Customise your dish ★

- American cheese (M) £1
Fried egg (E) £1
Bacon £1
Red onion £1
Jalapeño (Sul) £1
Smoky pulled pork (S) £2.15
Extra patty £1.70



Pizza

Margherita

small **£6.95** | large **£8.25**

Tomato-herb sauce, Fior di

Latte mozzarella (G, M)



Simply Salami small **£8.20** | large **£9.75**

Tomato-herb sauce, Fior di Latte mozzarella, salami

Napoli (G, M)

Spicy Pulled Pork small **£8.75** | large **£9.95**

Tomato-herb sauce, Fior di Latte mozzarella, pulled

pork, nduja sausage, peppadew pepper (G, M, Ce)

The Garden Club small **£8.25** | large **£9.75**

Tomato-herb sauce, Fior di Latte mozzarella, olive,

artichoke, balsamic onion, peppadew pepper (G, M, Sul)

All pizzas are available in 8 and 12 inches each

Vegan and gluten free options are available

Sides

£4.45 each

Koffmann's seasoned fries (Mu, Ce)

New potatoes with garlic-herb butter (M)

Koffmann's seasoned chips (Mu, Ce)

Garlic bread (M, G)

Koffmann's sweet potato fries (Mu, Ce) **£6.20**

Seasonal greens

Chips and fries served with confit garlic mayonnaise

(M, E, Mu)

Desserts

Fruit salad

£3.15

Sticky toffee pudding

£7.30

Butterscotch sauce, vanilla ice cream

(M, E, G, S)

Spiced pecan tart

£7.30

Honeycomb ice cream (G, S, N)

Jude's ice cream and sorbet

£2 per scoop

Ice cream

Vanilla (vegan, S), sea salt caramel

(vegan, S), chocolate (vegan, S),

mint choc chip (vegan, S),

honeycomb (vegan, S), strawberry (M, S)



Sorbets

Green apple, mango, raspberry, lemon

CHILDREN'S MENU



MAINS

£7.65 each

Smash burger

Beef patty, soft flour bap, fries (G)

Tomato and herb raviolinis

Parmesan, garlic bread (M, E, G)

Fish goujons and chips

Mushy peas, tartar sauce, lemon (M, E, G, F)

Oven-baked chicken breast

Fries, peas and sweetcorn (allergen free)

Wholemeal pasta bolognaise

Parmesan, garlic bread (M, E, G)

Cumberland sausage

Fries, peas and sweetcorn (G)

Substitute fries/chips for boiled new potatoes or green vegetables

SIDES

£1.60 each

Boiled new potatoes, peas and sweetcorn, fries, chips

PIZZA

Margherita

£6.95

Tomato-herb sauce, mozzarella (M, G)

Salami

£8.20

Tomato-herb sauce, salami, mozzarella (M, G)

DESSERTS

Warm chocolate brownie

£3.65

brownie served with vanilla ice cream (E, S)

Fruit salad

£3.15

BeeMe frozen yoghurt (M)

£3.10

ALLERGENS *May contain*

Ce = Celery, Cr = Crustaceans, E = Egg,
G = Gluten, N = Nuts, M = Milk, Mu = Mustard,
Lu = Lupin, S = Soy, Sul = Sulphites, F = Fish,
Mol = Molluscs, P = Peanuts, Se = Sesame

Please ask the Food and Beverage Team for more information

Wine list

Sparkling


Mano di Fiori Prosecco Spumante DOC Veneto, Italy (11% abv)
Light, crisp and refreshing flavours of green apple, acacia blossom and apricot
glass 125ml **£9.50** | bottle **£33.50**

Cremant de Limoux, France (12% abv)
A delicious award-winning sparkling wine from the South of France, with citrus and almond notes
glass **£9.95** | bottle **£37.50**


Charles Valendray Brut, France (12% abv)
A crisp Champagne with notes of grapefruit, green apple, toast and roasted nuts
glass 125ml **£14.95** | bottle **£62.95**

Laurent Perrier Brut, France (12% abv)
A Chardonnay-based blend with a delicate nose of fresh citrus and white flowers, peach on the palate
bottle **£72.45**

Red

House Cantina Orsogna Vola Vole Montepulciano 
D'Abruzzo Organic, Italy 2020
glass **£6.55** | carafe (50 cl) **£18.65**

Le Tuffeau Merlot, Les Vignobles Foncalieu, France 2022 (13.5% abv)
A juicy Merlot, bursting full of ripe black plum, damson and elderberry. Well balanced with soft tannins and a medium acidity which complements the ripe fruit flavours
glass **£6.95** | bottle **£22**

Malbec, Alpataco, Argentina 2022 (13.5% abv) 
A Malbec from the cool climate Patagonia region with a combination of red fruits
bottle **£34**

Beau-Rivage Claret, France 2019 (13.5% abv)
Club claret selected from the most prestigious Bordeaux parcels, this Reservé is a full wine with subtle tones of ripe fruit
bottle **£33**


Bodegas Ugalde Rioja Crianza, Spain, 2020 (14% abv)
A velvety wine with notes of ripe fruit integrated with toasted aromas of cinnamon, caramelised toffee and butter
glass **£8.75** | bottle **£32.50**

Côte du Rhone, Berthet-Rayne, France 2022 (14.5% abv)
Aromas of red berries and cherries, fresh and sweet
bottle **£32**

Château Cissac, Haut-Médoc, France 2020 (13% abv)
Aromas of dark fruit with hints of spice, vanilla, toast and cedar wood
bottle **£48.95**

Standard glass measure 175ml.


White

House Cantina Orsogna Vola 
Vole Passerina Organic, Italy 2022
glass **£6.25** | carafe (50 cl) **£18.40**

Riviera Sauvignon Blanc, France 2023 (11% abv)
Notes of gooseberries and tropical fruit with a deliciously refreshing finish
glass **£6.95** | bottle **£22**

Pinot Grigio di Piave La di Motte, Italy 2023 (12.5% abv)
Soft on the palate with notes of ripe apples, peach, melon and pear, well-balanced acidity and a lingering finish
bottle **£28.25**

Da Astruc Viognier, Olivette, France 2022 (13.5% abv)
Subtle gold colour and fruity aromas of peach, pear and apricot
glass **£8.20** | bottle **£29.50**

Backsberg Chenin Blanc, South Africa 2024 (12.5% abv) 
Captures lemony crispness and green apple fruit flavours, whilst retaining an array of aromatic characters such as peach and mango along with citrus blossom
glass **£8.35** | bottle **£34.45**

Gavi di Gavi, La Minaia, Nicola Bergaglio, Piemonte, Italy 2022 (13% abv)
Aromas of acacia, white peach and wild herb settling on the tongue in a swirl of apple, lemon and melon
bottle **£33.50**

Domaine de Rochebin, Macon Village, France 2023 (12.5% abv)
A classic white Burgundy, medium bodied, with notes of apple, conference pear, citrus and peach
glass **£8.90** | bottle **£34.50**


Domaine Biéville Chablis, France 2020 (12.5% abv)
This dry and golden Chablis has a floral nose with a hint of apple and pear
bottle **£46.50**

Rosé

Chateau Routas (13% abv)
A blend of Cinsault, Grenache, Syrah and Cabernet Sauvignon to make a crisp, refreshing French rosé
glass **£7.95** | bottle **£28.75**

Lou Peyrassol Côtes de Provence, France 2023 (12.5% abv)
A special rosé from Provence with a wonderful palate of strawberries, gooseberry and peach
bottle **£38.50**

Wild Idol, Alcohol Free Sparkling Rose
Red fruit, crisp green apple, gooseberry, rhubarb and grapefruit with hints of vanilla and almond
glass **£8.25** | bottle **£29.95**

 Wine Committee current recommendations.

Bar drinks

Beer

Draught lagers and cider	Half	Pint
Asahi 5%	£3.25	£5.95
Peroni 5%	£3.25	£5.95
San Miguel 5%	£3.25	£5.95
Cornish Orchard Golden Cider 4.5%	£3	£5.95
Guinness 4.1%	£3.60	£6.50
Estrella 0%	£2.60	£5.25

Draught ales	Half	Pint
London Pride 4.1%	£3.15	£5.80
Camden Pale Ale 4%	£3.25	£6.25

Bottled beer and cider	
Peroni 0%	£3.75
Lucky Saint 0.5%	£3.75
Old Mout Cider Berries and Cherries 4%	£5.90
Old Mout Cider Kiwi and Lime 4%	£5.90
Corona 4.5%	£5.50
Birra Moretti 4.6%	£5
Peroni 5%	£5.85
Guinness 0%	£6.25
Small beer 2.1%	£4.75

Bottled ales	
London Pride 4.7%	£5.50
Doom Bar Amber Ale 4.3%	£5.50
Hawkstone IPA	£5

Spirits

Vodka	25ml	50ml
Skyy 40%	£3.65	£7.30
Grey Goose 40%	£5.25	£10.50
Grey Goose Citron 40%	£5.25	£10.50
Grey Goose La Poire 40%	£5.25	£10.50
Kettle One 40%	£2.85	£5.90

Rum	25ml	50ml
Bacardi 37.5%	£3.85	£7.90
Roehampton Club Rum 35%	£4.25	£8.50
Malibu 21%	£3.20	£6.20
Captain Morgan Dark 40%	£3.60	£7.20
DMF Spiced Rum 37.5%	£3.90	£7.80

Scotch / Whisky	25ml	50ml
Jack Daniel's 40%	£3.80	£7.60
Bell's 40%	£3.40	£6.80
Famous Grouse 40%	£3.85	£7.90
Jameson 40%	£3.80	£7.60
Chivas Regal 12yr 40%	£4.50	£9
Glenmorangie 10yr 40%	£4.05	£8.10
Glenfiddich 15yr 40%	£4.65	£9.30

Gin	
Tanqueray 0%	£4 £8
Roehampton Club Gin 40%	£4.25 £8.50
Sipsmith Dry 41.6%	£4.20 £8.20

Brandy and Cognac	
Courvoisier VS 40%	£3.30 £6.60
Rémy Martin VSOP 40%	£4.90 £9.80

Liquor and Aperitifs	
Grand Marnier 40%	£3.60 £7.20
Cointreau 40%	£3.80 £7.60
Kahlúa 16%	£3.65 £7.30
Tia Maria 20%	£3.65 £7.30
Baileys 17%	£4 £8
Amaretto Disaronno 28%	£3.85 £7.90
Campari 25%	£4.10 £8.20
Drambuie 40%	£3.55 £7.10

Vermouth and Fortified Wine	
Martini Extra Dry 15%	£3.60 £7.20
Martini Rosso 15%	£3.60 £7.20

Shots	
Casamigos Blanco Tequila 38%	£4.20 £8.20
Casamigos Reposado Tequila 38%	£4.90 £9.80
El Jimador Blanco Tequila 40%	£3.60 £7.20
El Jimador Reposado Tequila 40%	£3.60 £7.20
Luxardo Sambucca white 38%	£3.80 £7.60
Jägermeister 35%	£3.60 £7.20
Kümmel 38%	£3.80 bottle £37.75

Roehampton Club Rum in a presentation box £49.95

Roehampton Club Gin in a presentation box £49.95

Cocktails

Bloody Mary

Single £8 | double £10.50

Vodka, tomato juice, Worcestershire sauce, horseradish sauce, Tabasco sauce served with a celery stick

Pimm's

£10.95 | jug £31.95

Pimm's, lemonade, strawberry, cucumber, orange, mint

Aperol Spritz £11

Aperol, La Pieve Prosecco, soda, rosemary sprig

Mojito £11

Cuban rum, mint, lime juice, soda

Passionfruit Martini £11

4Vodka, vanilla, passionfruit, lime juice

Espresso Martini £11

Espresso, Kahlúa, vodka

Margarita £8.30

Blanco tequila, lime juice, triple sec, salt

Daquiri £11

Cuban rum, lime juice, sugar syrup

Soft drinks

Bottled soft drinks

Appletiser 275ml £2.95

Coca-Cola 330ml £2.15

Diet Coke 330ml £2.10

Britvic cranberry juice 200ml £3.20

Red Bull 250ml £3.85

Frobishers apple juice 250ml £2.75

Fever-Tree mixers

Indian tonic water 200ml £2.65

Slimline tonic water 200ml £2.65

Mediterranean tonic water 200ml £2.65

Ginger ale 200ml £2.70

Pink grapefruit soda 200ml £3.20

Lemon tonic water 200ml £3.20

Elderflower tonic water 200ml £3.20

Soft drinks

Half

Pint

Cordial and soda

£1

£2

Cordial and lemonade

£1.50

£2.75

Orange juice

£1.70

£3

Grapefruit juice

£1.70

£3.20

Cola

£1.85

£3.60

Diet cola

£1.80

£3.50

Lemonade

£1.50

£2.75

Ginger beer

£1.90

£3.70

Orange and soda

£1.70

£3

Orange and lemonade

£1.95

£3.70

Sunday Specials

Sunday Roast Lunch

Join us every Sunday in the Polo Room for a delicious roast lunch.

Book your table 12 – 3.30pm. Book by 7pm on Saturday. Book at Reception or give the team a call on 020 8480 4200.

Sunday Carvery Sandwich

Each Sunday enjoy our delicious roast carvery sandwich, served on a choice of a white or brown baguette, with seasoned fries and a variety of toppings and roasting jus, the carvery sandwich is the perfect treat to end the week.

Sunday Carvery

Join us on the first Sunday of the month in the Polo Room for a delicious Sunday carvery. Please note that occasionally the Carvery is not available due to seasonal carvery events – scan the QR code for upcoming dates.

Book your table 12 – 3.30pm. Book by 7pm on Saturday. Book at Reception or give the team a call on 020 8480 4200.

Scan here for
more information

