

Menu

STEAK NIGHTS



A PEEK AT THE MENU

Flat iron (7 oz)
Onglet (7 oz)
Aged ribeye (8 oz)
Iberico pork presa (18 oz)
Aubergine Parmigiana

AUTUMN STEAK NIGHTS

26th October
30th November
21st December

Join us for a delicious steak menu created by our Head Chef Kevin and his team.

scan for the full menu and dates

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

@RoehamptonClubMembers

CELEBRATING ROEHAMPTON CLUB
EST. 1901
125 YEARS

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)

Create your own breakfast for £5
Select three items from sausage, bacon, grilled tomato, hash brown, mushroom, egg, two toast slices, black pudding. Additional items extra cost.

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**



Served from 8am to 2pm

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, Mu)

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

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

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, Cr, F, Sul, Mu)

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)

Mozzarella and nut free pesto, rocket, tomato, fresh basil *NEW* **£5.20**
(M, G)

Toasted sandwiches

Ham and cheese (M, G) **£4.95**

Cheese and tomato (M, G) **£4.65**

Tuna melt (M, G, F, E) **£5.20**

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

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)

Chickpea beetroot hummus (vegan) **£6.25**
Extra virgin olive oil, crispy corn, sumac, pomegranates, chargrilled flat bread (Se, G)

Pork Shanghai spring rolls *NEW* **£7.25**
Sweet chilli vinaigrette (G, E, Sul)

Baked camembert and rosemary honey *NEW* **£12.50**
Toasted pecan nut, six grains sourdough (to share) (M, G, N, Mu, Se)



Salads

Caesar salad small **£7.95** | 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 hot smoked salmon: small **£11.30** | large **£13.50**

Roehampton Club recovery bowl *NEW*
Small **£8.95** | large **£10.95**
Falafel, beetroot hummus, pomegranate, mint artichokes, edamame, pickled cucumber, avocado, spiced quinoa, pumpkin seeds, alfa sprouts, sour cherry harissa dressing (G, Se, Sul, S)
Add chicken: small **£10.75** | large **£12.95**
Add hot smoked salmon: small **£11.30** | large **£13.50**

Japanese salmon poke bowl *NEW* **£14.50**
Sushi rice, wakame seaweed, avocado, edamame, daikon, cucumber, pickled ginger, spring onion, wasabi and sesame furikake, kewpie mayonnaise, citrus soy dressing (F, Sul, Mu, S, Se, G, E)

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 **£16.50**
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 **£9.50**
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**
hot smoked 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)

Chipotle quesadillas *chicken or pulled pork* **£12.25**
Fried black beans, charred sweetcorn, smoked cheese, peppadew, sour cream, pickled green chillies, guacamole (G, Ce, M, Sul, S, Mu)

Vietnamese Pho *NEW* **£13.50**
Rich beef broth, sliced brisket, rice noodles, red chilli, beansprouts, coriander, basil, spring onion,lime (F)

Roehampton Club smash burger * **£12.75**
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)

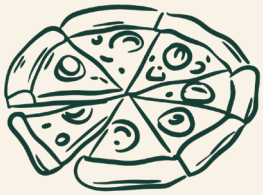
Roehampton Club sandwich * **£13.95**
Herb-baked chicken, confit garlic mayo, smoked bacon, egg, tomato, lettuce, root vegetable crisps, seasoned fries (M, E, G, Ce, Mu)

Customise your dish *

American cheese (M) **£1**
Fried egg (E) **£1**
Bacon **£1**
Red onion **£1**
Jalapeño (Sul) **£1**
Sweet potato **£1.60**
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

£4.50 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 **£7.25**
Butterscotch sauce, vanilla ice cream (M, E, G, S)

Seasonal frangipane tart **£7.25**
Vanilla ice cream (M, E, G, N, S)

Classic tiramisu *NEW* **£7.25**
Espresso, whipped mascarpone, Savoiardi biscuits (M, E, G, Sul)

Jefferson's ice cream and sorbet

£2.95 per scoop



Ice cream
French vanilla (E, M), vanilla honeycomb (E, M), best chocolate ever (S, M), sea salt caramel (E, M), malted milk ball (G, S, M), cold pressed coffee (M)



Sorbets (vegan)
Dark chocolate (S), lemon, mango

CHILDREN'S MENU

MAINS



£7.95 each

Chicken katsu curry
Steamed rice, edamame beans (M,G, S)

Smash burger
Beef patty, soft flour bap, Koffman's fries (G)

Oven baked chicken breast
Koffman's fries, green vegetables (G)

Tri-colour fusilli *bolognese or tomato sauce*
Parmesan, garlic bread (M, G)

Fish goujons and chunky chips
Mushy peas, tartar sauce, lemon (F, M, E, G)

Chicken gyros
Tzatziki, lettuce, tomato, cucumber, flatbread, Koffman's fries (M, S, G, Sul)

Substitute Koffman's fries for steamed basmati rice, boiled new potatoes or green vegetables

SIDES



£1.70 each
Boiled new potatoes, green vegetables, Koffman's fries, chunky 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

Prosecco Spumante, Terre di Castelnuovo (11% abv)
Pale straw in colour, delivers a fresh, soft palate with green apple and apricot notes
glass 125ml **£9.50** | bottle **£34.75**

Domaine Astruc Crémant de Limoux, France (12% abv)
A light mousse, biscuity nose and crisp, dry, palate blending grape varieties grown in the Languedoc region
glass **£9.95** | bottle **£38.75**

Charles Valendray Brut, France (12% abv)
A crisp Champagne with notes of grapefruit, green apple, toast and roasted nuts
glass 125ml **£14.95** | bottle **£63.95**

Louis Pommery Brut, England (12.5% abv)
Crisp, premium English sparkling wine with a dry, balanced palate of green apple, citrus zest, and toasted notes
125-Anniversary Celebration Selection Bottle **£49.95**

Red

House Montepulciano Organic, Italy 2024 (13.5% abv)
glass **£6.55** | carafe (50 cl) **£19.50**

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 **£23**

Organic Pinot Noir Paraiso Sur Emiliana, Chile 2023 (13.5% abv)
Aromas of berries, sweet vanilla and soft floral notes gives way to a fruity palate, velvety texture and an intense finish
glass **£8.50** | bottle **£28**

Malbec, Alpataco, Argentina 2022 (13.5% abv)
A Malbec from the cool climate Patagonia region with a combination of red fruits
bottle **£35**

Rouge, La Reserve de Lucien Lurton (13.5% abv)
A perfumed, medium-bodied Bordeaux, ripe raspberry and red cherry fruit with light spice and rounded tannins
bottle **£34**

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 **£33.50**

Côte du Rhone, Berthet-Rayne, France 2022 (14.5% abv)
Aromas of red berries and cherries, fresh and sweet
bottle **£34**

Château Cissac, Haut-Médoc, France 2020 (13% abv)
Aromas of dark fruit with hints of spice, vanilla, toast and cedar wood | bottle **£49.50**

Standard glass measure 175ml.

White

House Malvasia Organic, Italy 2024 (13.5% abv)
glass **£6.55** | carafe (50 cl) **£19.50**

Riviera Sauvignon Blanc, France 2023 (11% abv)
Notes of gooseberries and tropical fruit with a deliciously refreshing finish
glass **£6.95** | bottle **£23**

Veiga Naum Albarino, Spain 2023 (12.5% abv)
Velvety in the mouth, creamy mid-palate, well- structured, with a full-flavoured, lingering aftertaste and long, concentrated finish | glass **£8.50** | bottle **£28**

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 **£29.95**

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 **£35.50**

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 **£34.95**

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 **£35.50**

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 **£46.95**

Rosé

Chateau Routas, France (13% abv)
A blend of Cinsault, Grenache, Syrah and Cabernet Sauvignon to make a crisp, refreshing French rosé
glass **£7.95** | bottle **£29.95**

Lou Peyrassol Côtes de Provence, France 2023 (12.5% abv)
A special rosé from Provence with a wonderful palate of strawberries, gooseberry and peach
glass **£9.95** | bottle **£39**

DIVIN Sparkling Rosé (0% abv)
A dealcoholised Loire rosé made from a blend of Pinot Noir, Cot (Malbec), Cabernet-Franc and Gamay with red-fruit aromas and a lively, crisp palate
glass **£8.25** | bottle **£29.95**

Bar drinks

Beer

Draught lagers and cider	Half	Pint
Asahi 5%	**£3.45**	**£6.15**
Peroni 5%	**£3.45**	**£6.15**
San Miguel 5%	**£3.45**	**£6.15**
Cornish Orchard Golden Cider 4.5%	**£3**	**£5.95**
Guinness 4.1%	**£3.85**	**£6.60**
Estrella 0%	**£2.85**	**£5.50**

Draught ales	Half	Pint
London Pride 4.1%	**£3.15**	**£5.95**
Camden Pale Ale 4%	**£3.25**	**£6.45**

Bottled beer, cider and ales	
Peroni 0%	**£3.95**
Lucky Saint 0.5%	**£3.95**
Annings fruit ciders 3.4%	**£5.95**
Corona 4.5%	**£5.75**
Birra Moretti 4.6%	**£5.25**
Peroni 5%	**£5.85**
Guinness 0%	**£6.35**
London Pride 4.7%	**£5.75**
Doom Bar Amber Ale 4.3%	**£5.75**
Hawkstone IPA 4.8%	**£5.25**

Spirits

Vodka	25ml
Grey Goose 40%	**£5.25**
Grey Goose Citron 40%	**£5.25**
Grey Goose La Poire 40%	**£5.25**
Tarquin's Connie Glaze	**£3.65**
Kettle One 40%	**£2.85**

Rum	25ml
Bacardi 37.5%	**£3.85**
Roehampton Club Spiced Rum 35%	**£4.25**
Malibu 21%	**£3.20**
Gosling Dark Rum 40%	**£3.80**

Scotch / Whisky	25ml
Jack Daniel's 40%	**£3.80**
Famous Grouse 40%	**£3.85**
Jameson 40%	**£3.80**
Chivas Regal 12yr 40%	**£4.50**
Glenmorangie 10yr 40%	**£4.05**
Glenfiddich 15yr 40%	**£4.65**

Gin	25ml
Roehampton Club Gin 40%	**£4.25**
New London Light Aegean Sky 0%	**£4.25**
New London Light Midnight Sun 0%	**£4.25**
New London Light First Light 0%	**£4.25**

Ask a member of the Bar Team about the guest gin

Brandy and Cognac	25ml
Courvoisier VS 40%	**£3.30**
Rémy Martin VSOP 40%	**£4.90**

Liquor and Aperitifs	25ml
Grand Marnier 40%	**£3.60**
Cointreau 40%	**£3.80**
Kahlúa 16%	**£3.65**
Baileys 17%	**£4**
Amaretto Disaronno 28%	**£3.85**
Campari 25%	**£4.10**

Vermouth and Fortified Wine	25ml
Martini Extra Dry 15%	**£3.60**
Martini Rosso 15%	**£3.60**

Shots	25ml
Casamigos Blanco Tequila 40%	**£4.20**
Casamigos Reposado Tequila 40%	**£4.90**
El Jimador Blanco Tequila 40%	**£3.60**
El Jimador Reposado Tequila 40%	**£3.60**
Luxardo Sambucca white 38%	**£3.80**
Jägermeister 35%	**£3.60**
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, prosecco, soda, rosemary sprig

Mojito £11
Cuban rum, mint, lime juice, soda

Passionfruit Martini £11
Vodka, vanilla, passionfruit, lime juice, accompanying prosecco

Espresso Martini £11
Espresso, Kahlúa, vodka

Margarita £11
Blanco tequila, lime juice, triple sec, salt

Daquiri £11
Cuban rum, lime juice, sugar syrup

Hugo Spritz £11
Prosecco, elderflower liqueur, soda water, mint, lemon

Soft drinks

Bottled soft drinks

Appletiser 275ml	**£2.95**
Coca-Cola 330ml	**£2.20**
Diet Coke 330ml	**£2.15**
Red Bull 250ml	**£3.95**
Frobishers apple juice 250ml	**£2.85**

Fever-Tree mixers

Indian tonic water 200ml	**£2.75**
Slimline tonic water 200ml	**£2.75**
Mediterranean tonic water 200ml	**£2.75**
Ginger ale 200ml	**£2.75**
Pink grapefruit soda 200ml	**£3.25**
Lemon tonic water 200ml	**£3.25**
Elderflower tonic water200ml	**£3.25**

Soft drinks	Half	Pint
Cordial and soda	**£1**	**£2**
Orange juice	**£1.75**	**£3**
Grapefruit juice	**£1.75**	**£3.20**
Cranberry juice	**£1.75**	**£3.20**
Cola	**£1.95**	**£3.60**
Diet cola	**£1.90**	**£3.50**
Lemonade	**£1.50**	**£2.75**
Ginger beer	**£1.90**	**£3.75**
Orange and soda	**£1.70**	**£3**
Orange and lemonade	**£1.95**	**£3.75**



SUNDAY LUNCH
AT YOUR CLUB

Join us in the Polo Room for a tasty Sunday lunch:

1st, 8th and 22nd November

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