

DINNER MENU



SLOANE
PLACE

• STARTERS •

Charred calves liver with Riesling poached apple and truffled shallot gravy	15
Dressed Devon crab with compressed cucumber, chilli-mayo salsa, crispy tortilla	16
Yellow fin tuna fillet tataki with truffle dressing and wakame	15
Burrata (V) with picante cherry tomato compote, fig balsamic reduction	13.5
Thai green papaya salad (VE) with young papaya, cashews, lime juice, palm sugar, tomatoes green beans, chillies	14
Sloane Place chopped salad (V)	12.5
Caesar salad (V) with parmesan croutons	11.5
Salads add ons: grilled tiger prawns (6) • grilled corn-fed chicken (5) • half avocado (3.5)	

• MAINS •

Plat du jour	19
Javanese aromatic lemongrass chicken soup with baby bok choy, beansprouts, shimeji mushrooms, tomato, chicken, egg noodles	20
Atlantic cod blanquette in honey-mustard sauce, caramelised pearl onions and spinach wontons	23
Native lobster & tiger prawn burger with mango-chilli relish, avocado, brioche bun	25
The Sloane Place beef burger locally sourced beef patty with smoked red onion compote, tomato relish chilli mayonnaise, brioche bun	16
Aromatic coconut yellow curry (VE) with aubergine, spring onion, coriander yoghurt and jasmine rice Add on corn-fed chicken (5) • tiger prawns (6)	19
Lemongrass and ginger crispy fried lamb shoulder with Asian slaw	25
Black truffle ravioli (V) with Riesling and sage sauce, preserved lemon	17
Seafood tagliatelle with native lobster, Devon crab, tiger prawns, squid	28
Wiener schnitzel with lemon hollandaise Add a fried egg (1.5)	23.5

• GRILL •

Spatchcock chicken	18
Welsh lamb cutlets	24
Surrey farmed Angus rib-eye steak 10oz	29
Surrey farmed Angus fillet steak 7oz	30
Grilled half lobster	20
Grilled whole lobster	38
Scottish salmon fillet	19
Stone bass fillet	19
Choose a sauce from: peppercorn • bernaise • hollandaise • garlic butter • lemon butter	

SIGNATURE BAO BUNS

6 each / 16 to share

Crispy hoisin duck
with pickled cabbage, Japanese
mayonnaise, scallions

Spicy aubergine & tempeh
with homemade vine tomato
compote, scallions

Scottish hot smoked salmon
with wakame, scallions, miso
mayonnaise, sesame seeds

• SMALL BITES •

Mixed olives	4
Bread rolls and butter	3
Red pepper hummus (V) with warm pita bread	8
Crispy duck spring rolls with hoisin sauce	10
Tiger prawn tempura with sweet chilli sauce	13
Mac & cheese mushroom fritters with truffle ketchup	7

• SIDE PLATES •

Skinny fries (V)	4.5
Truffled parmesan fries (V)	6.5
New potatoes (V)	5
Tomato & red onion (VE)	5
Wilted spinach (V)	5
Mixed / Green salad	6.5
Wok-fried chilli-garlic broccoli (V)	6.5
Wild mushrooms (V)	6.5

• DESSERTS • 8.5

Apple and walnut crumble (V)
with rum & raisin ice cream

Cinnamon and star anise
crème brûlée (V)
with sour cherry compote

Warm flourless chocolate
brownie (V)
with coffee ice cream
caramelised peanuts

Exotic fruit salad (VE)
with passion fruit sorbet

Homemade ice creams (V)
and sorbets (VE)
3/scoop

DRINKS MENU



SLOANE
PLACE

• SPARKLING & CHAMPAGNE •

	125 ml	75 cl
Prosecco Botter extra dry NV, Italy	10	41
Gusbourne Twenty Eighteen Brut Reserve, UK	14.5	60
Gusbourne Twenty Sixteen Rosé, UK		68
Bollinger special cuvee, France	19	78
Bollinger Rosé, France		85
Perrier-Jouët Blanc de Blancs NV, Épernay, France		115
Dom Perignon Millésimé, France		260

• WHITE WINE •

	175 ml	250 ml	75 cl
Picpoul de Pinet Domaine Morin, Languedoc, France	10.5	14	36
Sauvignon Blanc Wairau River, New Zealand	11	15	41
Marques de Riscal Blanco, Rueda, Spain (organic)	11.5	16	41
Ladybird Chenin Viognier, Laibach, South Africa 🐞 (organic)	12.5	16.5	42
Gewurztraminer Family Vineyard Wairau River, New Zealand			45
Pinot Blanc, Jean-Baptiste Adam, France (organic)			47
Gavi di Gavi Conti Speroni, Piedmont, Italy	14	18	50
Riesling 'Special Aged Release', Clare Valley, Australia			56
Chablis Domaine Gautheron, Burgundy, France	16	22	58
Forty Hall Bacchus London 2018, 1 st London vineyard (organic)			58
Montagny 1er Cru Les Vieux Chateau, Burgundy, France			64
Rully 1er Cru Domaine Belleville, Burgundy, France			70
Puligny-Montrachet 1er Cru Les Folatières, Burgundy, France			155

• RED WINE •

	175 ml	250 ml	75 cl
Punto Alto Malbec, Argentina (organic)	11	15	36
Boira Sangiovese, Cantine Volpi, Marche, Italy (organic)	10	13.5	36
Cabernet Merlot Duberney, Languedoc, France (organic)	11.5	16	38
Zinfandel 'Long Barn', Fior di Sole, California	12.5	16.5	40
Bardolino Gorgo, Veneto, Italy			40
Syrah Moon Apoge, Rhone Valley, France (biodynamic)	14	20	45
Tempranillo Monastrell Bodegas, Valencia, Spain (organic)			45
Shiraz Grenache Mourvedre The Navigator, South Africa			51
Pinot Noir 'Roaring Meg', Central Otago, New Zealand			51
Little Ra Ra Shiraz, Pyren Vineyard, Victoria, Australia			55
Cote de Brouilly Volcaniques, Beaujolais, France			55
Chianti Classico Riserva, Vicchiomaggio, Italy	16	22	58
Chateau Becherau, Lalande de Pomerol, France			62
Chateau Louvie Saint Emilion Grand Cru, France			65
Savigny les Beaune, Domaine du Prieuré, France			66
Barolo Tenute Neirano, Piedmont, Italy			75
Gigondas du Clos des Tourelles, Rhône Valley, France			90
Brunello di Montalcino Donatella Colombini, Tuscany, Italy			105

• ROSÉ WINE •

	175 ml	250 ml	75 cl
Whispering Angel Chateau d'Esclans, Cotes de Provence, France	16	22	58
La Loupe Carignan, Les Vognobles Foncalieu, France	9	12.5	35
Chateau Paradis Essencial Rose, Aix en Provence, France	10	13.5	38

ORANGE WINE

Albariño 'Sitta Laranza'
Attis Bodegas y Vinedos
Galicia, Spain

62

SIGNATURE COCKTAILS

Thai Basil 14

Sipsmith London dry gin
Thai basi leaves, lime & sugar syrup

Peach 14

Sipsmith London dry gin, Aperol
peach liqueur, lemon juice

Chamomile Sour 14

House infused chamomile vodka
egg white, sugar syrup
fresh lemon juice

Fiery Rose Margarita 14

White tequila, Cointreau
rose syrup, fresh lime
red chilli & cucumber

ZERO-PROOF COCKTAILS

Blossom 10

Seedlip Grove 42, fresh orange
and lemon juice, sugar syrup

The Sloane Virgin Iced Tea 10

Mint-infused Earl Grey tea
homemade honey syrup, cloudy
apple juice, fresh lemon

• BEERS & CIDER •

Peroni Italian Lager	6.5
Coalition Unity Lager	7
Blushing bride Session APA	7.5
Zen Pale Ale Kabusecha Green Tea Pale Ale	8
Beck's Blue non-alcoholic lager	5
Sassy Cidre Brut	7.5

NATURAL SWEET WINE

Natural "Sweet Old bush wine"
Chenin (Platter Trophy)
Laibach Vineyards
Stellenbosch, South Africa

10 (125 ml)