

LUNCH MENU



SLOANE
PLACE

• CHEF'S SIGNATURES •

Wiener schnitzel 23.5
with lemon hollandaise

Add a fried egg 25

Cornish lemon sole goujons 20
with skinny fries and tartare sauce

• SANDWICHES & SALADS •

Toasted Club sandwich 14

London Cure Scottish smoked salmon & cream cheese bagel 14

Thai green papaya salad (VE) 14
with young papaya, cashews, lime juice, palm sugar, tomatoes
green beans, chillies

Caesar salad (V) 12
with parmesan croutons

Tamarind & citrus quinoa protein bowl (VE) 13
with fried tofu, soya beans, baby bok choy, beansprouts

Sloane Place chopped salad (V) 13

Salads add ons:

grilled tiger prawns (6) • grilled corn-fed chicken (5) • half avocado (3.5)

• MAINS •

Plat du jour 19

Tom Yum Goong - Spicy Thai prawn soup 13/24
with prawns in lemongrass broth, egg noodles, lime leaves, galangal
oyster mushrooms, fresh chillies, coconut milk

Javanese aromatic lemongrass chicken soup 11/20
with baby bok choy, beansprouts, shimeji mushrooms, tomato
chicken, egg noodles

Indonesian Rica-Rica 19
with aromatic spiced tomato ragout, tempeh, aubergines, bok choy, scallions

Atlantic cod blanquette 23
in honey-mustard sauce, caramelised pearl onions and spinach wontons

Native lobster & tiger prawn burger 25
with mango-chilli relish, avocado, brioche bun

The Sloane Place beef burger 16
locally sourced beef patty with smoked red onion compote, tomato relish
chilli mayonnaise, brioche bun

Lemongrass and ginger crispy fried lamb shoulder 25
with Asian slaw

Black truffle ravioli (V) 17
with Riesling and sage sauce, preserved lemon

Seafood tagliatelle 28
with native lobster, Devon crab, tiger prawns, squid

Grilled spatchcock chicken 18

Grilled half lobster 20

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 and caramelised peanuts

Exotic fruit salad (VE)
with passion fruit sorbet

Selection of homemade ice creams (V) and sorbets (VE) (3/scoop)
ask the team for the daily selection

• SMALL BITES •

Mixed olives 4

Bread rolls and butter 3

Red pepper hummus (V) 8
with warm pita bread

Crispy duck spring rolls 10
with hoisin sauce

Tiger prawn tempura 13
with sweet chilli sauce

Mac & cheese 7
mushroom fritters (V)
with truffle ketchup

• STARTERS •

Crispy hoisin duck 6
bao bun
with pickled cabbage, Japanese
mayonnaise, scallions

Spicy aubergine & tempeh 6
bao bun (VE)
with homemade vine tomato
compote, scallions

Scottish hot smoked 6
salmon bao bun
with wakame, scallions, miso
mayonnaise, sesame seeds

Dressed Devon Crab 16
with compressed cucumber
chilli-mayo salsa, crispy tortilla

Yellow fin tuna 15
fillet tataki
with truffle dressing
and wakame

Burrata 13.5
with picante cherry tomato
compote, fig balsamic reduction

Charred calves' liver 15
with Riesling poached apple
truffled shallot gravy

• SIDES •

Skinny fries (V) 4.5

Truffled parmesan 6.5
fries (V)

New Potatoes (V) 5

Tomato & red onion (VE) 5

Wilted spinach (V) 5

Mixed / Green salad (VE) 6.5

Wok-fried chilli-garlic 6.5
broccoli (V)

Wild mushrooms (V) 6.5

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

The Sloane Iced Tea 14

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

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

Tequila Cooler 14

White tequila, Maraschino
Chartreuse, fresh lime
cloudy apple juice

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)