

BRUNCH MENU



SLOANE
PLACE

• BRUNCH CLASSICS •

Bowl of mixed berries (VE)	8
Coconut Bircher muesli (V) with organic jumbo oats, sweet mango, blueberries passionfruit, pomegranate	10
Açaí bowl (VE) with organic jumbo oats, homemade nutty granola banana, strawberry, chia seeds	10
Poached free-range eggs & crushed avocado on sourdough (V) with cherry tomatoes, feta, dried chilli	13.5
London Cure Scottish smoked salmon with scrambled eggs, lemon and your choice of bread	15
Eggs Benedict / Florentine (V) / Royale	14
Stack of American pancakes with maple syrup with blueberries • banana • back bacon • streaky bacon	14
Belgian waffles with maple syrup with blueberries • back bacon • streaky bacon	14
Omelette of your choice with skinny fries	15

• SANDWICHES & SALADS •

Toasted Club sandwich	14
London Cure Scottish smoked salmon & cream cheese bagel	14
Thai green papaya salad (VE) with young papaya, cashews, lime juice, palm sugar, tomatoes green beans, chillies	14
Caesar salad (V) with parmesan croutons	12
Sloane Place chopped salad (V)	13
Salads add ons: tiger prawns (6) • corn-fed chicken (5) • half avocado (3.5)	

• MAINS •

Pan-seared stone bass fillet with warm pumpkin & chestnut tabbouleh, pomegranate, honey mustard dressing	24
Native lobster & tiger prawn burger with mango-chilli relish, avocado, brioche bun	25
The Sloane Place beef burger with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun	16
Slow-roasted crispy duck confit with braised cabbage, Brussels' sprouts, caramelised baby onions, cranberry jus	26
Black truffle ravioli (V) with Riesling and sage sauce, preserved lemon	17
Seafood tagliatelle with native lobster, Devon crab, tiger prawns, squid	28
Grilled spatchcock chicken	18
Grilled Surrey farmed Angus rib-eye steak 10oz	32

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 bittersweet chocolate fondant (V) with orange compote and Grand Marnier ice cream
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

BOOZY BRUNCH

120 minutes of
unlimited Prosecco, Mimosa
or Bloody Mary

when ordering a main course

25

• SMALL BITES •

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 (V) with truffle ketchup	7

• STARTERS •

Crispy hoisin duck bao bun with pickled cabbage, Japanese mayonnaise, scallions	6
Spicy aubergine & tempeh bao bun (VE) with homemade vine tomato compote, scallions	6
Scottish hot smoked salmon bao bun with wakame, scallions, miso mayonnaise, sesame seeds	6
Dressed Devon Crab with compressed cucumber chilli-mayo salsa, crispy tortilla	16
Yellow fin tuna fillet tataki with truffle dressing and wakame	15
Charred foie gras escalope with Riesling poached apple, pickled cranberries, truffle jus, brioche	17

• SIDES •

Skinny fries (V)	4.5
Truffled parmesan fries (V)	6.5
New Potatoes (V)	5
Tomato & red onion (VE)	5
Braised red cabbage (VE)	5
Wilted spinach (V)	6
Mixed / Green salad (VE)	6.5
Wok-fried chilli-garlic broccoli (V)	6.5
Wild mushrooms (V)	6.5
Honey roasted root vegetables (V)	6.5

DRINKS MENU



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• 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
Gusbourne Twenty Sixteen Blanc de Blancs, UK		75
Bollinger special cuvee, France	19	78
Bollinger Rosé, France		85
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 Vignobles 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

Cinnamon Christmas Cracker 15

Ketel One vodka, Grand Marnier
homemade orange shrub
cinnamon syrup, lemon juice
cinnamon foam

A Winter's Tale 15

Campari, Sipsmith gin
Belsazar sweet vermouth
rosemary syrup, lemon juice
orange juice, egg white

The Sloane Queen 15

Xante pear Cognac, pear liqueur
lemon juice, sugar syrup
egg white, fresh pear slices

The Hazelnut Snow 15

Ketel One vodka, hazelnut syrup
double cream, lemon juice
chopped hazelnuts

ZERO-PROOF COCKTAILS

Blossom 10

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

• 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)