

All Day Menu

Starters & Small Plates

English green asparagus ceviche (VE) <i>with tomato & shallot vinaigrette, wild garlic, shaved radish, crispy giant corn</i>	15
Watermelon & goat's cheese salad (V) <i>with Cerney ash, wild rocket, sun flower seeds, coriander, chilli vinaigrette</i>	14
Dressed Devon crab <i>with papaya-lime salsa, baby spinach leaves & wasabi tobiko</i>	17
Yellowfin tuna fillet tataki <i>with truffle dressing & wakame</i>	15
Burrata (V) <i>with picante cherry tomato compote, fig balsamic reduction</i>	15
Soup of the day <i>served with a bread roll</i>	8
Thai green papaya salad (VE) <i>with young papaya, cashews, lime juice, palm sugar, tomatoes green beans, chillies</i>	14
Sloane Place chopped salad (V)	14
Caesar salad (V) <i>with parmesan croutons</i> <i>Salads add ons:</i> <i>Grilled tiger prawns (6) · Grilled corn-fed chicken (6) · Half avocado (3.5)</i>	12

Signature Bao Buns

Crispy hoisin duck <i>with pickled cabbage, Japanese mayonnaise, scallions</i>	7
Spicy aubergine & tempeh (VE) <i>with homemade vine tomato compote, scallions</i>	7
Scottish hot smoked salmon <i>with wakame, scallions, miso mayonnaise, sesame seeds</i>	7
Five Spice jackfruit bao bun (VE) <i>with cashews, cucumber, daikon, scallions</i>	7

Small Bites

Mixed olives	4
Bread rolls & butter	3
Red pepper hummus (VE) <i>with warm pita bread</i>	10
Crispy duck spring rolls <i>with hoisin sauce</i>	12
Tiger prawn tempura <i>with sweet chilli sauce</i>	14
Mac & cheese mushroom fritters (V) <i>with truffle ketchup</i>	10
Togarashi aubergine caviar (VE)	10

Mains

Plat du jour	22
Tom Yum Goong – Spicy Thai prawn soup <i>with prawns in lemongrass broth, lime leaves, galangal, mushrooms, fresh chillies, coconut milk, egg noodles.</i>	24
Green pea & roasted shallot ravioli (V) <i>with preserved lemon sauce, parmesan & spring onions</i>	19
Cornish lemon sole goujons <i>with skinny fries & tartare sauce</i>	23
Native lobster & tiger prawn burger <i>with mango-chilli relish, avocado, brioche bun</i>	27
The Sloane Place beef burger <i>locally sourced beef patty with smoked red onion compote, tomato relish chilli mayonnaise, brioche bun</i> <i>Burger add ons: Cheese (2) · Streaky bacon (2)</i>	18
Messy aromatic lemon grass chicken burger <i>with black garlic aioli, pineapple salsa, spicy Asian slaw</i>	15
Aromatic coconut yellow curry (VE) <i>with aubergine, spring onion, coriander yoghurt & jasmine rice</i> <i>Add on corn-fed chicken (6) · tiger prawns (6)</i>	20
Seafood & wild garlic risotto <i>with native lobster, Devon crab, tiger prawns & squid</i>	28
Slow-roasted saltimbocca of corn-fed chicken <i>with English green asparagus, sauce vierge</i>	25
Star anise cured Scottish salmon fillet <i>With Japanese cucumber salad, crispy fried squid, tobiko, mustard dressing</i>	24
Jerusalem artichoke, chickpea & wild garlic burger (V) <i>with spicy tomato compote, olive tapenade, brioche bun</i>	18
Wiener schnitzel <i>with lemon hollandaise. Add a fried egg 26</i>	24.5

Side Plates

Skinny fries (VE)	6
Truffled parmesan fries (V)	8
Jersey Royals (V)	6
Tomato & red onion salad (V)	6
Wilted spinach (VE)	6
Mixed/Green salad (V)	6.5

Grill

Spatchcock chicken	20
Welsh lamb cutlets	25
Surrey farmed Angus rib-eye steak 10oz	33
Surrey farmed Angus fillet steak 7oz	38
Scottish salmon fillet	20
Jumbo prawns in the shell 1/2kg	39
Aberdeen farmed T-bone steak 1 kg	89
Yellowfin tuna steak 7oz	24
Choose a sauce from: <i>Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli, sweet chilli</i>	2



SLOANE
· PLACE ·

HOTEL & CAFÉ BAR

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.
A discretionary 12.5% service charge will be added to your bill,
which is managed, distributed & received by the team.

Drinks Menu

White Wine

	175 ml	250 ml	75 cl
Pinot Grigio delle Venezie, Portenova, Italy	9	12.5	35
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)			41
Ladybird Chenin Viognier, Laibach, South Africa (organic)	12.5	16.5	42
Gavi Tenute Neirano, Piedmont, Italy	13.5	19	43
Gewurztraminer Family Vineyard Wairau River, New Zealand			48
Pinot Blanc, Jean-Baptiste Adam, France (organic)			47
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			92
Puligny-Montrachet 1er Cru Les Folatières, Burgundy, France			160

Red Wine

	175 ml	250 ml	75 cl
Punto Alto Malbec, Argentina (organic)	9	12.5	35
Boira Sangiovese, Cantine Volpi, Marche, Italy (organic)	10.5	14	36
Cabernet Merlot Duberney, Languedoc, France (organic)	11.5	16	38
Bardolino Gorgo, Veneto, Italy			38
Zinfandel 'Long Barn', Fior di Sole, California	12.5	17	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
Gigondas du Clos des Tourelles, Rhône Valley, France			68
Barolo Tenute Neirano, Piedmont, Italy			75
Brunello di Montalcino Donatella Colombini, Tuscany, Italy			85

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
Bardolino Chiaretto Gorgo, Veneto, Italy	10.5	14	36

Sparkling & Champagne

	125 ml	75 cl
Prosecco Botter extra dry NV, Italy	10	41
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	14.5	60
Gusbourne Twenty Eighteen Rosé, Kent, England		68
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		75
Bollinger special cuvee, France	19	92
Bollinger Rosé, France		98
Dom Perignon Millésimé, France		260

Signature Cocktails

Aperol 1919 <i>Sipsmith London Dry Gin, Aperol, Prosecco, apple juice, rhubarb & rosehip cordial</i>	15
Basil Instinct <i>Ketel One Vodka, homemade basil syrup, passion fruit puree, apple juice</i>	15
Lychee & Rose Martini <i>Sipsmith London Dry Gin, lychee liqueur, rose syrup, lemon juice</i>	15
Pineapple & Sage Mojito <i>Diplomático Planas Rum, Wray & Nephew Overproof Rum, sugar syrup, lime juice, sage leaves, fresh pineapple</i>	15
Fiery Rose Margarita <i>Patrón Silver Tequila, Cointreau, rose syrup, lime juice, fresh red chilli, fresh cucumber</i>	16
Takara Manhattan <i>Nikka whisky, Koshu plum sake, Plum bitters</i>	16

Zero-Proof Cocktails

Virgin Basil Instinct <i>Seedlip Garden 108, homemade basil syrup, passion fruit puree, apple juice, fresh lemon</i>	10
Blossom <i>Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup</i>	10
Spiced Ginger <i>Seedlip Spice 94, ginger syrup, lemon juice, ginger beer, fresh mint</i>	10

Beers & Cider

Peroni Nastro Azzurro	6.5	Peroni Libera <i>non-alcoholic 0.0% lager</i>	5.5
Coalition Unity Lager	7	Sassy Cidre Brut	7.5
Blushing Bride <i>Session APA</i>	7.5		
Zen Pale Ale <i>Kabusecha Green Tea Pale Ale</i>	8		

All wines contain sulphites & some may contain allergens.
125 ml measure also available on request.

