

Brunch Menu

Starters

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| Crispy hoisin duck bao bun <i>with pickled cabbage, Japanese mayonnaise, scallions</i> | 6 |
| Spicy aubergine & tempeh bao bun (VE) <i>with homemade vine tomato compote, scallions</i> | 6 |
| Scottish hot smoked salmon bao bun <i>with wakame, scallions, miso mayonnaise, sesame seeds</i> | 6 |
| Dressed Devon Crab <i>with papaya-lime salsa, baby spinach leaves & wasabi tobiko</i> | 16 |
| Yellow fin tuna fillet tataki <i>with truffle dressing & wakame</i> | 15 |
| English green asparagus ceviche (VE) <i>with tomato & shallot vinaigrette, wild garlic, shaved radish, crispy giant corn</i> | 15 |
| Five Spice jackfruit bao bun (VE) <i>with cashews, cucumber, daikon, scallions</i> | 7 |

Brunch Classics

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| Bowl of mixed berries (VE) | 8 |
| Coconut Bircher muesli (V) <i>with organic jumbo oats, sweet mango, blueberries, passionfruit, pomegranate</i> | 10 |
| Açaí bowl (VE) <i>with organic jumbo oats, homemade nutty granola, banana, strawberry, chia seeds</i> | 10 |
| Poached free-range eggs & crushed avocado on sourdough (V) <i>with cherry tomatoes, feta, dried chilli</i> | 13.5 |
| Watermelon & goat's cheese salad (V) <i>with Cerney ash, wild rocket, sun flower seeds, coriander, chilli vinaigrette</i> | 14 |
| Eggs Benedict 15 / Florentine (V) 14 / Royale 16 | |
| Stack of American pancakes with maple syrup <i>with blueberries · banana · back bacon · streaky bacon</i> | 14 |
| Belgian waffles with maple syrup <i>with blueberries · back bacon · streaky bacon</i> | 14 |
| Omelette of your choice <i>with skinny fries</i> | 16 |

Boozy Brunch

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| 120 minutes of unlimited Prosecco, Mimosa or Bloody Mary <i>when ordering a main course</i> | 25 |
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Sandwiches & Salads

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| Toasted Club sandwich | 14 |
| Thai green papaya salad (VE) <i>with young papaya, cashews, lime juice, palm sugar, tomatoes, green beans, chillies</i> | 14 |
| Caesar salad (V) <i>with parmesan croutons</i> | 12 |
| Sloane Place chopped salad (V) <i>Salads add ons: tiger prawns (6) · corn-fed chicken (6) half avocado (3.5)</i> | 14 |

Mains

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| Star anise cured Scottish salmon fillet <i>With Japanese cucumber salad, crispy fried squid, tobiko, mustard dressing</i> | 24 |
| Native lobster & tiger prawn burger <i>with mango-chilli relish, avocado, brioche bun</i> | 27 |
| The Sloane Place beef burger <i>with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun Burger add ons: Cheese (2) · Streaky bacon (2)</i> | 18 |
| Jerusalem artichoke, chickpea & wild garlic burger (V) <i>with spicy tomato compote, olive tapenade, brioche bun</i> | 18 |
| Messy aromatic lemon grass chicken burger <i>with black garlic aioli, pineapple salsa, spicy Asian slaw</i> | 18 |
| Green pea & roasted shallot ravioli (V) <i>with preserved lemon sauce, parmesan & spring onions</i> | 19 |
| Seafood & wild garlic risotto <i>with native lobster, Devon crab, tiger prawns & squid</i> | 28 |
| Grilled spatchcock chicken | 20 |
| Grilled Surrey farmed Angus rib-eye steak 10oz <i>Choose a sauce from: Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli, sweet chilli</i> | 33 2 |

(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.

Side Plates

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| 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 |
| Wok-fried chilli-garlic broccoli (VE) | 7 |
| Provençal vegetables (VE) | 6.5 |
| Wild mushrooms (VE) | 6.5 |
| English green asparagus (V) | 12 |

Small Bites

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| Red pepper hummus (VE) <i>with warm pita bread</i> | 10 |
| Togarashi aubergine caviar (VE) | 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 |



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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

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| 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

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|---|----|
| 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

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| 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.

