

Brunch Menu

Starters

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
Yellowfin tuna fillet tataki <i>with truffle dressing & wakame</i>	15
Green asparagus ceviche (VE) <i>with tomato & shallot vinaigrette, shaved radish, crispy giant corn</i>	15
Five Spice jackfruit bao bun (VE) <i>with cashews, cucumber, daikon, scallions</i>	7

Brunch Classics

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

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

Toasted Club sandwich	14
Roasted cauliflower salad (VE) <i>with chickpeas, pomegranate, chia seeds & lemon-tahini dress</i>	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

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 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
Wild mushroom ravioli (V) <i>with sauce vierge & shaved parmesan</i>	19
Seafood & basil risotto <i>with native lobster, Devon crab, tiger prawns & squid</i>	28
Grilled spatchcock chicken	20
Grilled Surrey farmed Angus rib-eye steak 10oz	33
Stone bass fillet <i>Choose a sauce from: Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli, vierge</i>	22

(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

Skinny fries (VE)	6
Truffled parmesan fries (V)	8
New potatoes (V)	5
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
Roasted cauliflower & Gruyère (V)	6.5

Small Bites

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 Charetto 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.

