



SLOANE • PLACE •

HOTEL & CAFÉ BAR

• SHARERS •

Mixed Olives	3
Bread rolls & butter	2
Hummus with warm pita bread	5
Beef teriyaki gyoza with teriyaki dip	6
Crispy squid with black garlic aioli, fresh lime	6
Wild mushroom arancini with Provola & Arrabbiata sauce	6
Lamb koftas harissa-mint yoghurt	6
Bowl of crudités with smoked babaganoush	7/12

• STARTERS •

Braised octopus with lentil and cumin purée, shaved radishes	14
Burrata with picante tomato compote, wild rocket, basil pesto	10
Steamed bao buns with hoisin crispy duck, spring onions	4/8
Crab cocktail with avocado, mango-chilli salsa	16
Beef tataki with tuffle dressing, tobiko, lotus root	12
Seabass ceviche with roasted corn, radishes, coriander cress	12

• SALADS •

Charentais melon, strawberries & feta salad with honey-mint dressing, walnuts	11
Provençal tabbouleh with fried haloumi, dried figs, tahini dressing	11
Confit tuna "Niçoise"	12
Traditional Caesar salad	10

Half avocado (3) • Grilled corn-fed chicken (4)
Grilled tiger prawns (5) • Devon crab meat (5)
Brown shrimps (5)

• MAIN COURSES •

Lobster & prawn burger with mango-chilli relish, avocado, brioche bun	22
Pan-roasted ginger & turmeric salmon with beetroot salad, pistachio-pesto dressing	18
Cucumber and dill risotto with edamame, pequillo peppers, taleggio cheese	13
Pan-roasted monkfish kebab with preserved lemon	26
Mediterranean prawn and squid tagliolini	15
Grilled Dover sole	35
Dry aged mature English rib-eye steak 8oz(227g) / 10oz(283g)	24/28
Grilled new season lamb cutlets	19
Roasted corn-fed chicken supreme with English green asparagus and wild garlic tomato vinaigrette	16
Beef burger with smoked red onion compote, tomato relish, chili mayonnaise, sesame bun	15
Black truffle ravioli with white wine and sage sauce	15

• SIDES • 4

Wok-fried garlic-chilli stem broccoli
Skinny fries
Provençal grilled vegetables
Parsley Lime Quinoa served hot or cold
Wilted spinach
Mixed salad
Tomato red onion salad

• DESSERTS •

Iced Champagne mousse with sweet mango-mint salad	7
Affogato with vanilla ice cream, shot of espresso, roasted hazelnuts	5
Flourless tonka bean chocolate brownie with peanut butter ice cream	7
Exotic fruit salad with passion fruit sorbet	7
Pink gin & raspberry jelly with yoghurt sorbet	7
Lemon & thyme tart with almond ice cream	7

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

Opening hours: Monday to Friday 6 am - midnight | Saturday 8 am - midnight
Sunday 8 am - 10 pm