

LUNCH



SLOANE
PLACE

• STARTERS •

Beef Tataki with truffle dressing, tobiko, lotus root	12
Seabass ceviche with roasted corn, radishes, coriander cress	12
Steamed bao buns with hoisin crispy duck, spring onions	4/8
Prawns and avocado salad with shredded lettuce and marie rose sauce	12

• SALADS •

Charentais melon, strawberries & feta salad with honey-mint dressing, walnuts	11
Provençal tabbouleh with fried haloumi, dried figs, tahini dressing	11
Burrata with picante tomato compote, wild rocket, basil pesto	10
Sloane Place chopped salad	10
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)

• SANDWICHES •

Lebanese flat bread with grilled halloumi, fried aubergines, tomato-chilli salsa, hummus, babaganoush	10
Crusty bacon club roll with grilled chicken, lettuce, tomatoes, fried egg, chilli mayonnaise	12
Scottish hot smoked salmon & kimchi tortilla wrap with green asparagus, black garlic aioli	11
Lobster & prawn burger with mango-chilli relish, avocado, brioche bun	22
Beef burger with smoked red onion compote, tomato relish, chilli mayonnaise, sesame bun	15

• MAIN COURSES •

Lemon sole goujons with skinny fries, tartare sauce	16
Dry aged mature English rib-eye steak 8oz(227g) / 10oz(283g)	24/28
Roasted corn-fed chicken supreme with English green asparagus and wild garlic tomato vinaigrette	16
Baked tofu red curry with tenderstem broccoli, black mushrooms, coriander, jasmine rice	15
Pan-roasted ginger & turmeric salmon with beetroot salad, pistachio-pesto dressing	18
Cucumber and dill risotto with edamame, pequillo peppers, taleggio cheese	13
Warm penne al pesto with cherry tomatoes, rocket, black olives, buffalo mozzarella	13
Mediterranean prawn and squid tagliolini	15

• AFTERNOON TEA •

Homemade plain or fruity scones with clotted cream, strawberry jam and tea or coffee of your choice	8
Buttered crumpets (3) • Finger sandwiches (5) • French Pastires (8)	

• KIDS MENU AVAILABLE ON REQUEST •

• COCKTAILS •

Aperol Kiss	12.5
Summer Haze	12
Grapefritz	12

• SHARERS •

Mixed olives	3
Bread rolls and butter	2
Hummus with warm pita bread	5
Crispy squid with black garlic aioli, fresh lime	6
Bowl of crudités with smoked babaganoush	7/12
Wild mushroom arancini with Provola & Arrabiata sauce	6
Beef Teryaki Gyoza with teryaki dip	6



• SIDES • 4

Wilted spinach
Mixed salad
Tomato red onion salad
Parsley lime quinoa (hot or cold)
Provençal grilled vegetables
Skinny fries
Wok-fried garlic-chilli stem broccoli



• CAKES ETC. •

Oat & raisin cookie	3
Double chocolate cookie	3
Vegan lemon drizzle cake	4
Vegan mango cake	4
English fruit cake	4
Homemade cakes from our daily selection	4
Dark chocolate truffles	3

• DESSERTS • 7

Iced Champagne mousse with sweet mango-mint salad
Flourless tonka bean brownie with peanut butter ice cream
Exotic fruit salad with passion fruit sorbet
Pink gin & raspberry jelly with yoghurt sorbet
Strawberry & vanilla crème tart