

BRUNCH MENU



SLOANE
PLACE

• SALADS •

Traditional prawn salad with avocado	12
Caesar salad with parmesan croutons	11
Sloane Place chopped salad	11

SALADS ADD ONS

Half avocado (3) • Grilled corn-fed chicken (5) • Grilled tiger prawns (6)

• BRUNCH CLASSICS •

Blueberry pancakes with maple syrup	12
Belgian Waffles with mixed berries or back bacon & maple syrup	12
Coconut Bircher Müsli with mango, blueberries, passionfruit & pomegranate	7.5
Omelette of your choice with skinny fries and mixed leaves	15
Poached eggs & crushed avocado with toasted Artisan sourdough, cherry tomatoes & feta cheese topped with chilli flakes	13
Eggs Royale	13
Eggs Benedict	13
Eggs Florentine	13
Toasted Club sandwich	11.5
Bowl of mixed berries	7

• MAIN COURSES •

Plat du jour	19
Pan roasted stonebass fillet with Provençal vegetables, salsa verde and black olive tapenade	20
Charred Scottish salmon escalope with prawn fritter, wok-fried vegetables, tamarind-honey sauce	21
Sloane Place fishcake with poached free range hen's egg and creamed spinach	17
Cornish lemon sole goujons with skinny fries and tartare sauce	17
Lobster & prawn burger with mango-chilli relish, avocado, brioche bun	24
Wild mushroom ravioli with white wine and sage sauce, shaved parmesan	16.5
Oriental spiced British lamb curry with aubergines, spring onion, coriander yoghurt and jasmine rice	21

• GRILL •

Spatchcock	17
Welsh lamb cutlets	21
Surrey farmed Angus rib-eye steak 8oz	24
Stone bass fillet	18
Scottish salmon fillet	18

Add a sauce choosing from hollandaise, béarnaise, peppercorn, garlic butter or lemon butter

• BOOZY BRUNCH • 25

Unlimited Prosecco, Bellini, Bloody Mary and Elderflower Fizz for 120 minutes.

• SHARERS •

Mixed olives	3.5
Bread rolls and butter	2.5
Red pepper hummus with warm pita bread	7
Crispy duck spring rolls with hoisin sauce	8.5
Tiger prawn tempura with sweet chilli sauce	11.5

• STARTERS •

French onion soup with cheese croutons	7
Buffalo mozzarella with aromatic vine tomato compote, wild rocket, Kalamata olives and basil pesto	11
Atlantic cod ceviche with roasted corn, shaved radishes, chilli-cilantro relish	11.5
Caramelised goat cheese Cerney Ash with marinated beetroot carpaccio, Belgian endive, sweet&sour mustard dressing	11.5
Severn & Wye Scottish smoked salmon with scrambled eggs and toast	15

• SIDES •

Skinny Fries / New potatoes	4.5
Grilled Provençal vegetables	5
Tomato and red onion salad	5
Wilted spinach	5
Mixed / Green salad	6.5
Wok-fried chilli garlic broccoli	6.5
Wild mushrooms	6.5

• DESSERTS • 7

Warm apple & blackberry crumble with custard and vanilla ice cream	
Vanilla crème brûlée with raspberries	
Warm flourless chocolate brownie with peanut butter ice cream	
Exotic fruit salad with passion fruit sorbet	
Homemade ice creams vanilla - chocolate - strawberry - coffee - peanut butter	
Homemade sorbets passion fruit - white peach	