

ALL DAY MENU



SLOANE
PLACE

• SALADS •

Roasted cauliflower salad 12
with chickpeas, dates, chia, watercress, tahini dressing

Caesar salad 11
with parmesan croutons

Sloane Place chopped salad 11
Add on grilled tiger prawns (6) • grilled corn-fed chicken (5) • half avocado (3)

• EGGS AND SANDWICHES •

Omelette of your choice 15
with skinny fries

Poached free range eggs & crushed avocado on toasted sourdough 13
with cherry tomatoes, feta, dried chilli

Severn & Wye Scottish smoked salmon 15
with scrambled eggs and your choice of white or brown toast

Eggs Royale / Benedict / Florentine 13.5

Toasted Club sandwich 12.5

Smoked salmon sandwich 9.5

• MAINS •

Plat du jour 19

Kaffir-lime steamed stone bass fillet 21
with aromatic vine tomato compote, crispy shallots and baby bok-choy

Charred Scottish salmon escalope 21
with prawn fritter, wok-fried vegetables, teriyaki broth

Sloane Place fishcake 17
with poached free range hen's egg and creamed spinach

Lobster & prawn burger 24
with mango-chilli relish, avocado, brioche bun

Wild mushroom ravioli 16.5
with white wine and sage sauce, shaved parmesan

Oriental spiced British lamb curry 21
with aubergines, spring onion, coriander yoghurt and jasmine rice

"Coq au Vin" 19
with wild mushrooms, roasted new potatoes, stem broccoli

• GRILL •

Spatchcock chicken 17

Welsh lamb cutlets 21

Surrey farmed Angus rib-eye steak 8oz 24

Scottish salmon fillet 18

Scottish stone bass fillet 18

Choose a sauce from hollandaise, bernaise, peppercorn, garlic butter, lemon butter

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 ice cream

Selection of homemade ice creams and sorbets
vanilla, chocolate, strawberry, coffee - white peach, passion fruit

CHEF'S SIGNATURES

Wiener schnitzel 22
with lemon hollandaise
Add a fried egg 23.5

Lemon sole goujons 17
with skinny fries and tartare sauce

• SHARERS •

Mixed olives 3.5

Bread rolls and butter 2.5

Red pepper hummus 7
with warm pita bread

Crispy duck spring rolls 9
with hoisin sauce

Tiger prawn tempura 12
with sweet chilli sauce

• STARTERS •

5 Spice butternut squash soup 7
with roasted pumpkin seeds

Atlantic cod ceviche 11.5
with roasted corn, shaved radishes, chilli-cilantro relish

Prawn & avocado 12
with Marie Rose sauce

Caramelised Cerney Ash 10
with mulled wine poached pear, Belgian endive and mustard dressing

Hot smoked salmon 13.5
with bulgur wheat, soy beans, beetroots and tamarind-citrus dressing

• SIDES •

Skinny fries 4.5

New potatoes 4.5

Tomato & red onion 5

Wilted spinach 5

Mix / Green salad 6.5

Wok-fried chilli-garlic broccoli 6.5

Wild mushrooms 6.5

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.