

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
Devon crab cocktail <i>hand picked white crab, avocado, spicy mango salad</i>	16
Rose County beef fillet tataki <i>with watercress & truffle dressing</i>	15
Burrata (V) <i>with heritage tomatoes, rocket and basil pesto</i>	13

LIGHTER OPTIONS

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>	11.5
The Sloane chopped salad (V) <i>Add on grilled tiger prawns (6) grilled corn-fed chicken (5) half avocado (3.5)</i>	12.5
Tamarind & citrus quinoa protein bowl (VE) <i>with fried tofu, soya beans, baby bok choy, beansprouts</i>	13
Poached free-range eggs & crushed avocado on sourdough (V) <i>with cherry tomatoes, feta, dried chilli</i>	13.5
Toasted Club sandwich	13
London Cure Scottish salmon and cream cheese bagel	14
Tom Yum Goong - Spicy Thai prawn soup <i>with prawns in lemongrass broth, egg noodles, lime leaves galangal, oyster mushrooms, fresh chillies, coconut milk</i>	13/24
Javanese aromatic lemongrass chicken soup <i>with baby bok choy, beansprouts, shimeji mushrooms tomato, chicken, egg noodles</i>	11/20

MAINS

Plat du jour	19
Roasted ginger & turmeric Scottish salmon fillet <i>with beetroot tabbouleh, pomegranate and pistachio sour cream</i>	22
Native lobster & prawn burger <i>with mango-chilli relish, avocado, brioche bun</i>	25
Pan roasted Scottish stone bass fillet <i>with oriental spiced ratatouille, basil pesto</i>	23
The Sloane beef burger <i>locally sourced beef with smoked red onion compote tomato relish, chilli mayonnaise, brioche bun</i>	16
Cucumber and dill risotto (V) <i>with shaved parmesan</i>	17
Seafood tagliatelle <i>with native lobster, Devon crab, tiger prawns and squid</i>	28

GRILL

Spatchcock chicken	17.5
Welsh lamb cutlets	23
Surrey farmed Angus rib-eye steak 8oz	25
Scottish salmon fillet Scottish stone bass fillet <i>Choose a sauce from hollandaise, bearnaise peppercorn, garlic butter, lemon butter</i>	18

SHARERS

Mixed olives	3.5
Red pepper hummus (V) <i>with warm pita bread</i>	7.5
Crispy duck spring rolls <i>with hoisin sauce</i>	10
Tiger prawn tempura <i>with sweet chilli sauce</i>	12.5
Mac & cheese mushroom fritters (V) <i>with truffle ketchup</i>	7

CHEF'S SIGNATURES

Wiener schnitzel <i>with lemon hollandaise</i>	23
<i>Add a fried egg</i>	24.5
Cornish lemon sole goujons <i>with skinny fries and tartare sauce</i>	18

SIDES

Skinny fries (V)	4.5
New potatoes (V)	5
Tomato & red onion (VE)	5
Wilted spinach (V)	5
Mixed / Green salad (VE)	6.5
Wok-fried chilli-garlic broccoli (V)	6.5
Wild mushrooms (V)	6.5

DESSERTS

Knickerbocker glory (V) <i>Perfect to share!</i>	10
Yuzu crème brûlée (V) <i>with papaya-lime salad</i>	8
Thai red rice pudding (VE) <i>with sweet mango, pomegranate and coconut milk</i>	8
Warm flourless chocolate brownie (V) <i>with coffee ice cream and caramelised peanuts</i>	8
Exotic fruit salad (VE) <i>with passion fruit sorbet</i>	8
Selection of homemade ice creams (V) and sorbets (VE) (3/scoop) <i>ask the team for the daily selection</i>	

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.

(V) = Vegetarian | (VE) = Vegan

SPARKLING & CHAMPAGNE

	125 ml	Bottle	Magnum
Prosecco Botter extra dry NV, Italy	9.5	39	
Gusbourne Twenty Sixteen Brut Réserve, Kent, England	13.5	58	
Jacquart Brut Mosaïque NV, Reims, France	15	63	120
Gusbourne Twenty Sixteen Rosé, Kent, England	15.5	66	
Jacquart Brut Mosaïque Rosé NV, Reims, France		78	
Ruinart Blanc de Blancs NV, Reims, France		95	
Dom Pérignon Millésimé, Épernay, France		250	
Krug Grande Cuvée NV, Reims, France		265	
Cristal Louis Roederer, Reims, France		330	

WHITE WINE

	175 ml	250 ml	500ml	Bottle
Pinot Grigio delle Venezie, Portenova, Italy	8	11	20	30
Chardonnay-Semillon Casa Silva, Chile	8	11	20	30
Muscadet Sèvre et Maine Sur Lie, Loire, France				33
Sauvignon Blanc Reserve Les Esquiots, France	8.5	12	23	34
Picpoul de Pinet Domaine Morin, Languedoc, France	10	13.5	25	35
Riesling Gun and Metal, Hewitson, Eden Valley, Australia				35
Chenin Blanc Delheim, Stellenbosch, South Africa				37
Sauvignon Blanc Wairau River, Marlborough, New Zealand				40
Gavi Tenute Neirano, Piedmont, Italy				42
Albarino Condes de Albarei, Rias Baixas, Spain				42
Macon Villages, Domaine Rochebin, Burgundy, France				46
Gewurztraminer Hugel, Alsace, France				50
Gusbourne Guinevere Twenty Eighteen, Kent, England	13	19	35	52
Sancerre Domaine Neveu, Loire, France				53
Chablis Domaine Bichot, Burgundy, France	15	21.5	40	56
Saint Veran Au Clos Du Château, Burgundy, France				56
Pouilly-Fumé Henry Bourgeois, Loire, France				58
Crozes-Hermitage, Domaine Remizieres, Rhône, France				58
Pouilly Fuissé Vieilles Vignes, Cordier, Burgundy, France				77
Chablis 1er Cru Fourchaumes, Burgundy, France				95
Meursault Clos Saint Felix, Domaine Michelot, Burgundy, France				110
Puligny-Montrachet Remoissenet, Burgundy, France				150

RED WINE

	175 ml	250 ml	500ml	Bottle
Cabernet Merlot, Casa Silva, Chile	8	11	20	30
Rioja Crianza, Azabache, Spain	8.5	12	23	34
Pinot Noir Reserva, Casa Silva, Chile	10	13.5	25	35
Chateau La Tuilerie du Puy, Bordeaux Supérieur, France	11	15	26	36
Pinotage Delheim, Stellenbosch, South Africa				41
Domaine de L'Amandine, Cotes du Rhône, France				42
Cristobal Malbec, Barrel Selection, Mendoza, Argentina				43
Douro, Churchill's Estate, Portugal				45
Rio de los Pajaros, Tannat Syrah & Viognier, Uruguay				45
Château Vincens, Origine, Cahors, France				47
Brouilly, Henry Fessy, Crus Du Beaujolais, France				48
Pinot Noir Wairau River, Marlborough, New Zealand				50
Gusbourne Pinot Noir Twenty Nineteen, Kent, England	15	21.5	40	56
Chianti Classico Riserva, Vicchiomaggio, Italy	16	22	41	58
Rioja Gran Reserva, Azabache, Spain				58
Château Becherau, Laland de Pomerol, France				60
Châteauneuf-du-Pape, Château de Fargueirol, Rhône, France				65
Barolo, Tenute Neirano, Piedmont, Italy				75
Savigny les Beaune 1er CRU Domaine Bichot, Burgundy, France				78
Brunello di Montalcino, Cinelli Colombini, Tuscany, Italy				98
Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France				115
Château Clinet, Pomerol, France				250

ROSÉ WINE

La Loupe Carignan
France
8.5 (175 ml) / 12 (250ml)
23 (carafe) / 34 (bottle)

Lyme Bay Pinot Noir
Devon, England
10 (175 ml) / 13.5 (250ml)
25 (carafe) / 35 (bottle)

Whispering Angel C. d'Esclans
Côtes de Provence, France
15 (175 ml) / 21.5 (250ml)
40 (carafe) / 56 (bottle)

COCKTAIL OF THE MONTH

Thai Basil
Sipsmith London dry gin, Thai basil
leaves, lemon juice, sugar syrup

14

SWEET WINE

Gewurztraminer Semillon
Casa Silva, Chile
7 (75 ml) / 39 (500 ml bottle)

Chateau les Mingets
Sauternes, France
10 (75 ml) / 42 (375 ml bottle)

Elysium Black Muscat
California, USA
12 (75 ml) / 45 (375 ml bottle)

Beres Tokaji Aszu 4
Puttonyos Hungary
70 (500 ml bottle)

BEERS & CIDER

Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride	7.5
Session APA	
Zen Pale Ale	8
Kabusecha Green Tea Pale Ale	
Aspall Draught Cider	7
Suffolk	