

All Day Menu

Starters & Small Plates

Pan-seared foie gras
with baked waffle, Bramley apple compote, blackberries & truffle jus

Oven baked sweet potatoes
with Cerney ash, pumpkin seeds, rucola & honey-soy dressing (V)

Hand-picked Devon crab cocktail
with avocado, mango salsa & Melba toast

Yellowfin tuna fillet tataki
with truffle dressing & wakame

Burrata (V)
with picante cherry tomato compote, fig balsamic reduction

Soup of the day
served with a bread roll

Roasted cauliflower salad (VE)
with chickpeas, pomegranate, chia seeds & lemon-tahini dressing

Thai green papaya salad (VE)
with young papaya, cashews, lime juice, palm sugar, tomatoes, green beans & chillies

Sloane Place chopped salad (V)
with quinoa, tomatoes, cucumber, red onions, egg white, feta cheese, avocado, broad beans, peas, baby gem lettuce, house dressing

Caesar salad (V)
with parmesan croutons

Salads add ons:
Grilled tiger prawns (6) . *Grilled corn-fed chicken (6)* . *Half avocado (3.5)*

Signature bao buns

Crispy hoisin duck 8
with pickled cabbage, Japanese mayonnaise, scallions

Spicy aubergine & tempeh (VE) 8
with homemade vine tomato compote, scallions

Scottish hot smoked salmon 8
with wakame, scallions, miso mayonnaise, sesame seeds

Surrey farmed roast beef 8
with cornichons, horseradish cream

Small bites

Mixed olives 4

Bread rolls & butter 3

Red pepper hummus (VE) 10
with warm pita bread

Crispy duck spring rolls 12
with hoisin sauce

Tiger prawn tempura 14
with sweet chilli sauce

Mac & cheese mushroom fritters (V) 10
with truffle ketchup

Mains

Plat du jour 23

Tom Yum Goong - Spicy Thai prawn soup 24
with prawns in lemongrass broth, lime leaves, galangal, mushrooms, fresh chillies, coconut milk, egg noodles.

Wild mushroom and brie risotto (V) 20
with shaved parmesan, rucola

Cornish lemon sole goujons 24
with skinny fries & tartare sauce

Native lobster & tiger prawn burger 27
with mango-chilli relish, avocado, brioche bun

The Sloane Place beef burger 18
locally sourced beef patty with smoked red onion compote, tomato relish chilli mayonnaise, brioche bun
Burger add ons: Cheese (2) . *Streaky bacon (2)*

Messy aromatic lemon grass chicken burger 19
with black garlic aioli, pineapple salsa, spicy Asian slaw

Aromatic coconut yellow curry (VE) 23
with aubergine, spring onion, coriander yoghurt & jasmine rice
Add on corn-fed chicken (6) . *tiger prawns (6)*

Seafood and basil tagliatelle 30
with native lobster, Devon crab, tiger prawns & squid

Chargrilled cumin & chilli chicken 25
with Greek salad & mint yoghurt

Roasted stone bass fillet 28
with oven baked butternut squash, green beans, sage & Riesling sauce

Slow roasted duck confit 28
with braised red cabbage, Brussels sprouts, cranberry jus

Jerusalem artichoke & chickpea burger (V) 18
with spicy tomato compote, olive tapenade, brioche bun

Veal Wiener schnitzel 28
with lemon hollandaise. *Add a fried egg 29*

Sides

Skinny fries (VE) 6

Truffled parmesan fries (V) 8

New potatoes (V) 5

Tomato & red onion salad (V) 6

Wilted spinach (VE) 6

Mixed/Green salad (V) 6.5

Grill

Spatchcock chicken 23

Welsh lamb cutlets 28

Surrey farmed Angus rib-eye steak 10oz 34

Surrey farmed Angus fillet steak 7oz 39

Scottish salmon fillet 25

Yellowfin tuna steak 25

Whole Dover Sole 45

Choose a sauce from: 2
Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli, vierge



SLOANE
• P L A C E •

HOTEL & CAFÉ BAR

Wok-fried chilli-garlic broccoli (VE) 7

Provençal vegetables (VE) 6.5

Braised red cabbage (VE) 6.5

Roasted cauliflower & Gruyère (V) 6.5

Please speak to the team about allergies & dietary requirements.
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.
(V) = Vegetarian | (VE) = Vegan

White Wines

	175 ml	250 ml	75 cl
Pinot Grigio delle Venezie, Portenova, Italy	9	12.5	35
Picpoul de Pinet Domaine Morin, Languedoc, France	10.5	14	36
Sauvignon Blanc Wairau River, New Zealand	11	15	41
Marques de Riscal Blanco, Rueda, Spain (organic)			41
Ladybird Chenin Viognier, Laibach, South Africa (organic)	12.5	16.5	42
Gavi Tenute Neirano, Piedmont, Italy	13.5	19	43
Gewurztraminer Family Vineyard Wairau River, New Zealand			48
Pinot Blanc, Jean-Baptiste Adam, France (organic)			47
Riesling 'Special Aged Release', Clare Valley, Australia			56
Chablis Domaine Gautheron, Burgundy, France	16.5	23	60
Forty Hall Bacchus London 2018, 1st London vineyard (organic)			58
Montagny 1er Cru Les Vieux Chateau, Burgundy, France			64
Rully 1er Cru Domaine Belleville, Burgundy, France			92
Puligny-Montrachet 1er Cru Les Folatières, Burgundy, France			160

Red Wines

	175 ml	250 ml	75 cl
Punto Alto Malbec, Argentina (organic)	9	12.5	35
Boira Sangiovese, Cantine Volpi, Marche, Italy (organic)	10.5	14	36
Cabernet Merlot Duberney, Languedoc, France (organic)	11.5	16	38
Bardolino Gorgo, Veneto, Italy			38
Zinfandel 'Long Barn', Fior di Sole, California	12.5	17	40
Syrah Moon Apoge, Rhone Valley, France (biodynamic)	14	20	45
Tempranillo Monastrell Bodegas, Valencia, Spain (organic)			45
Shiraz Grenache Mourvedre The Navigator, South Africa			51
Pinot Noir 'Roaring Meg', Central Otago, New Zealand			51
Little Ra Ra Shiraz, Pyren Vineyard, Victoria, Australia			55
Cote de Brouilly Volcaniques, Beaujolais, France			55
Chianti Classico Riserva, Vicchiomaggio, Italy	16	22	58
Chateau Becherau, Lalande de Pomerol, France			62
Chateau Louvie Saint Emilion Grand Cru, France			65
Savigny les Beaune, Domaine du Prieuré, France			66
Gigondas du Clos des Tourelles, Rhône Valley, France			68
Barolo Tenute Neirano, Piedmont, Italy			75
Brunello di Montalcino Donatella Colombini, Tuscany, Italy			85

Rosé Wine

	175 ml	250 ml	75 cl
Whispering Angel Chateau d'Esclans, Cotes de Provence, France	16	22	58
La Loupe Carignan, Les Vognobles Foncalieu, France	9	12.5	35
Bardolino Chiaretto Gorgo, Veneto, Italy	10.5	14	36

Sparkling & Champagne

	125 ml	75 cl
Prosecco Botter extra dry NV, Italy	10	41
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	14.5	60
Gusbourne Twenty Eighteen Rosé, Kent, England		68
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		75
Bollinger special cuvee, France	19	92
Bollinger Rosé, France		98
Dom Perignon Millésimé, France		260

Signature cocktails

Aperol 1919 Sipsmith London Dry Gin, Aperol, Prosecco, apple juice, rhubarb & rosehip cordial	15
Basil Instinct Ketel One Vodka, homemade basil syrup, passion fruit puree, apple juice	15
Lychee & Rose Martini Sipsmith London Dry Gin, lychee liqueur, rose syrup, lemon juice	15
Cherry Blossom Roku gin, Yuzu sake, lemon juice, grapefruit juice, homemade cherry shrub, soda	15
Fiery Rose Margarita Patron Silver Tequila, Cointreau, rose syrup, lime juice, fresh red chilli, fresh cucumber	16
Takara Manhattan Nikka whisky, Kosu plum sake, Plum bitters	16

Zero - Proof Cocktails

Virgin Basil Instinct Seedlip Garden 108, homemade basil syrup, passion fruit puree, apple juice, fresh lemon	10
Blossom Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup	10
Spiced Ginger Seedlip Spice 94, ginger syrup, lemon juice, ginger beer, fresh mint	10

Beers & Cider

Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride Session APA	7.5
Zen Pale Ale Kabusecha Green Tea Pale Ale	8
Peroni 0.0% non-alcoholic lager	5.5
Sassy Cidre Brut	7.5

Vintage subject to change.

All wines contain sulphites & some may contain allergens | 125 ml measure also available on request

