

# 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** 26

**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	15	63
Gusbourne Twenty Eighteen Rosé, Kent, England		68
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		75
Jacquart Brut Mosaique NV, Reims, France	16	68
Bollinger special cuvee, France	19	92
Bollinger Rosé, France		98
Dom Perignon Millésimé, France		260

## Signature cocktails

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

## Zero - Proof Cocktails

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

## Beers & Cider

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

Vintage subject to change.

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

