

# Brunch Menu

## Starters & Small Plates

<b>Crispy hoisin duck bao bun</b> with pickled cabbage, Japanese mayonnaise, scallions	8
<b>Spicy aubergine &amp; tempeh bao bun (VE)</b> with homemade vine tomato compote, scallions	8
<b>Scottish hot smoked salmon bao bun</b> with wakame, scallions, miso mayonnaise, sesame seeds	8
<b>Surrey farmed roast beef bao bun</b> with cornichons, horseradish cream	8
<b>Hand-picked Devon crab cocktail</b> with avocado, mango salsa & Melba toast	19
<b>Yellowfin tuna fillet tataki</b> with truffle dressing & wakame	16

## Brunch Classics

<b>Bowl of mixed berries (VE)</b>	8
<b>Coconut Bircher muesli (V)</b> with organic jumbo oats, sweet mango, blueberries, passionfruit, pomegranate	10
<b>Açaí bowl (VE)</b> with organic jumbo oats, homemade nutty granola, banana, strawberry, chia seeds	10
<b>Poached free-range eggs &amp; crushed avocado on sourdough (V)</b> with cherry tomatoes, feta, dried chilli	14

<b>Omelette your way with skinny fries</b> Add ons: ham, cheese, mushrooms, tomatoes, spinach, onions	16
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Eggs Benedict 15 / Florentine (V) 14 / Royale 16

<b>Stack of American pancakes with maple syrup</b> with blueberries . banana . back bacon . streaky bacon	14
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<b>Belgian waffles with maple syrup</b> with blueberries . back bacon . streaky bacon	14
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## Boozy Brunch

120 minutes of unlimited Prosecco, Mimosa or Bloody Mary	25
120 minutes of unlimited Draft Beer when ordering food	15

## Sandwiches & Salads

<b>Toasted Club sandwich</b> with grilled chicken, fried egg, lettuce, streaky bacon, Tomato & cucumber	19
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<b>Roasted cauliflower salad (VE)</b> with chickpeas, pomegranate, chia seeds & lemon-tahini dressing	14
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<b>Thai green papaya salad (VE)</b> with young papaya, cashews, lime juice, palm sugar, tomatoes, green beans, chillies	15
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<b>Caesar salad (V)</b> with parmesan croutons	13
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<b>Sloane Place chopped salad (V)</b> with quinoa, tomatoes, cucumber, red onions, egg white, feta cheese, avocado, broad beans, peas, baby gem lettuce, house dressing	14
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<b>Oven baked sweet potatoes (V)</b> with Cerney ash, pumpkin seeds, rucola & honey-soy dressing	14
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<b>Salads add ons:</b> tiger prawns (6) . corn-fed chicken (6) . half avocado (3.5)	
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## Mains

<b>Roasted stone bass fillet</b> with oven baked butternut squash, green beans, sage & Riesling sauce	28
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<b>Native lobster &amp; tiger prawn burger</b> with mango-chilli relish, avocado, brioche bun	27
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<b>The Sloane Place beef burger</b> with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun <i>Burger add ons:</i> <i>Cheese (2) . Streaky bacon (2)</i>	18
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<b>Jerusalem artichoke &amp; chickpea burger (V)</b> with spicy tomato compote, olive tapenade, brioche bun	18
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<b>Messy aromatic lemon grass chicken burger</b> with black garlic aioli, pineapple salsa, spicy Asian slaw	19
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<b>Wild mushroom and brie risotto (V)</b> with shaved parmesan, rucola	20
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<b>Seafood and basil tagliatelle</b> with native lobster, Devon crab, tiger prawns & squid	30
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<b>Grilled spatchcock chicken</b>	23
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<b>Grilled Surrey farmed Angus rib-eye steak 10oz</b>	34
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<b>Scottish salmon fillet</b> <i>Choose a sauce from: Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli, vierge</i>	25 2
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## Sides

<b>Skinny fries (VE)</b>	6
<b>Truffled parmesan fries (V)</b>	8
<b>New potatoes (V)</b>	5
<b>Tomato &amp; red onion salad (V)</b>	6
<b>Wilted spinach (VE)</b>	6
<b>Mixed/Green salad (V)</b>	6.5
<b>Wok-fried chilli-garlic broccoli (VE)</b>	7
<b>Provençal vegetables (VE)</b>	6.5
<b>Braised red cabbage (VE)</b>	6.5
<b>Roasted cauliflower &amp; Gruyère (V)</b>	6.5

## Small bites

<b>Red pepper hummus (VE)</b> with warm pita bread	10
<b>Crispy duck spring rolls</b> with hoisin sauce	12
<b>Tiger prawn tempura</b> with sweet chilli sauce	14
<b>Mac &amp; cheese mushroom fritters (V)</b> with truffle ketchup	10



**SLOANE**  
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HOTEL & CAFÉ BAR

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

## Zero - Proof Cocktails

<b>Virgin Basil Instinct</b>	8
Seedlip Garden 108, homemade basil syrup, passion fruit puree, apple juice, fresh lemon	
<b>Blossom</b>	8
Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup	
<b>Spiced Ginger</b>	8
Seedlip Spice 94, ginger syrup, lemon juice, ginger beer, fresh mint	
<b>Beers &amp; Cider</b>	
<b>Peroni Nastro Azzurro</b>	6.5
<b>Coalition Unity Lager</b>	7
<b>Blushing Bride</b>	7.5
Session APA	
<b>Zen Pale Ale</b>	8
Kabusecha Green Tea Pale Ale	
<b>Peroni 0.0%</b>	5.5
non-alcoholic lager	
<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

