

Vegan Menu

Starters

Spice butternut squash ceviche with compressed cucumber,
giant corn, radish, coriander-lime dressing

Dressed jackfruit cocktail with avocado, mango salsa, soda bread

Thai green papaya salad with cashew, cherry tomatoes,
palm sugar, chillies, lime juice

Mains

Jerusalem artichoke falafel with roasted aubergine tomato compote,
cucumber salad

Crispy spicy cauliflower with baby spinach, toasted cashew, pomegranate

Aromatic coconut yellow curry with aubergines, cauliflower,
bamboo shoot, steamed jasmine rice

Desserts

Caramelized pineapple carpaccio with mango sorbet, spice coconut crumble

Riesling poached pear with chocolate soil, warm chocolate sauce

Exotic fruit salad with passion fruit sorbet

Two courses £29.50

Three courses £34.50

*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.*



SLOANE
• PLACE •