

Brunch Menu

Starters & Small Plates

Burrata (V) with picante cherry tomato compote, fig balsamic reduction	15
Crispy chickpea & feta wontons (V) with pomegranate-mint yoghurt	10
Duck spring rolls with hoisin sauce	12
Tiger prawn tempura with sweet chilli sauce	14
Dressed Devon crab cocktail on toasted soda bread, mango, wasabi tobiko	19
Yellowfin tuna fillet tataki with truffle dressing & wakame	16

Brunch Classics

Bowl of mixed berries (VE)	8
Coconut Bircher muesli (V) with organic jumbo oats, sweet mango, blueberries, passionfruit, pomegranate	10
Açaí bowl (VE) with organic jumbo oats, homemade nutty granola, banana, strawberry, chia seeds	10
Poached free-range eggs & crushed avocado on sourdough (V) with cherry tomatoes, feta, dried chilli	14
Omelette your way with skinny fries Add on: ham, cheese, mushrooms, tomatoes, spinach, onions	16
Eggs Benedict 15 / Florentine (V) 14 / Royale 16	
Belgian waffles with maple syrup with blueberries . back bacon . streaky bacon	14

Boozy Brunch

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

Sandwiches & Salads

Toasted Club sandwich with grilled chicken, fried egg, lettuce, streaky bacon, Tomato & cucumber	19
Roasted cauliflower salad (VE) with chickpeas, pomegranate, chia seeds & lemon-tahini dressing	14
Caesar salad (V) with parmesan croutons	13
Sloane Place chopped salad (V) with quinoa, tomatoes, cucumber, red onions, egg white, feta cheese, avocado, broad beans, peas, baby gem lettuce, house dressing	14
Prawn and avocado salad with Marie Rose sauce	15
Salads add on: tiger prawns (6) . corn-fed chicken (6) half avocado (3.5)	

Mains

Cornish lemon sole goujons With fries and tartare sauce	24
Baked warm butternut squash & Cerney ash tart (V) with basil pesto, wild rocket, toasted pumpkin seeds, balsamic	19
The Sloane Place beef burger with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun <i>Burger add on: Cheese (2) . Streaky bacon (2)</i>	18
Messy aromatic lemon grass chicken burger with black garlic aioli, pineapple salsa, spicy Asian slaw	19
Aromatic coconut yellow curry (V) with aubergine, spring onion, coriander, yoghurt & jasmine rice Add on corn-fed chicken (6) tiger prawns (6)	23
Seafood and basil risotto with native lobster, Devon crab, tiger prawns & squid	30
Grilled spatchcock chicken	23
Grilled Surrey farmed Angus rib-eye steak 10oz	34
Scottish salmon fillet	25
<i>Choose a sauce from: Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli</i>	2

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
Braised red cabbage (VE)	6.5
Roasted cauliflower & Gruyère (V)	6.5



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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

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

Zero - Proof Cocktails

Virgin Basil Instinct	8
Seedlip Garden 108, homemade basil syrup, passion fruit puree, apple juice, fresh lemon	
Blossom	8
Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup	
Spiced Ginger	8
Seedlip Spice 94, ginger syrup, lemon juice, ginger beer, fresh mint	
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	
Peroni 0.0%	5.5
non-alcoholic lager	
Sassy Cidre Brut	7.5

Vintage subject to change.

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

