

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
Duck foie gras terrine with braised rhubarb, pistachios, toasted brioche	22
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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 ons: 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) Devon crab (8)	

Mains

Cornish lemon sole goujons With skinny fries and tartare sauce	24
Wild mushroom & Somerset Brie cheese tart (V) with English green asparagus, shaved Parmesan, watercress, balsamic reduction	22
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/VE) with aubergine, spring onion, coriander yoghurt & jasmine rice <i>Add on corn-fed chicken (6) . tiger prawns (6)</i>	23
Seafood linguine with native lobster, tiger prawns, squid, clams, Kalamata olives	32
Veal "Wiener Schnitzel " with Hollandaise sauce Add a fried egg (3)	27
Grilled spatchcock chicken	23
Grilled Surrey farmed Angus rib-eye steak 10oz	34
Scottish salmon fillet <i>Choose a sauce from: Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli</i>	25 2

Sides

Skinny fries (VE)	6
Truffled parmesan fries (V)	8
Buttered Jersey Royals(V)	7
Tomato & red onion salad (V)	6
Wilted spinach (VE)	6
Wok - fried chilli & garlic broccoli (V)	6.5
Aromatic Provençal vegetables (V)	6.5
Mixed/Green salad (V)	6.5



SLOANE
• PLACE •
HOTEL & CAFÉ BAR

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	9.5	13	36.5
Picpoul de Pinet Domaine Morin, Languedoc, France	11	14.5	37.5
Sauvignon Blanc Wairau River, New Zealand	11.5	15.5	42.5
Ladybird Chenin Viognier, Laibach, South Africa (organic)	13	17	43.5
Gavi Tenute Neirano, Piedmont, Italy	14	19.5	44.5
Albarino Condes de Albarei, Rias Baixas, Spain			46
Gruener Veltliner 'Grafenegg' Kamptal, Austria (organic)			47
Gewurztraminer Family Vineyard Wairau River, New Zealand			48
Chardonnay Ca'Momi, Napa Valley, USA			53
Riesling 'Special Aged Release', Clare Valley, Australia			56
Chablis Domaine Gautheron, Burgundy, France	16.5	23	60
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)	9.5	13	36.5
Boira Sangiovese, Cantine Volpi, Marche, Italy (organic)	11	14.5	37.5
Cabernet Merlot Duberney, Languedoc, France (organic)	12	16.5	39.5
Zinfandel 'Long Barn', Fior di Sole, California			41.5
Familia Schroeder 'Alpataco' Pinot Noir, Argentina	13	17	43.5
Syrah Moon Apoge, Rhone Valley, France (biodynamic)	14.5	20.5	46.5
Shiraz Grenache Mourvedre The Navigator, South Africa			51
Monte Faustino Valpolicella Classico, Italy			51
Pinotage Laibach, Stellenbosch, South Africa			55
Côte de Brouilly Volcaniques, Beaujolais, France			55
Chianti Classico Riserva, Vicchiomaggio, Italy	16.5	23	60
Château Becherau, Lalande de Pomerol, France			62
Château Louvie Saint Emilion Grand Cru, France			65
Savigny les Beaune, Domaine du Prieuré, France			66
Domaine des Remizieres Crozes Hermitage, France			68
Barolo Tenute Neirano, Piedmont, Italy			75
Brunello di Montalcino Donatella Colombini, Tuscany, Italy			85
Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, Fr.			120
Château Batailley, 5ème Cru Classe, Pauillac, France			180

Rosé Wine

	175 ml	250 ml	75 cl
La Loupe Carignan, Les Vignobles Foncalieu, France	9.5	13	36.5
Bardolino Chiaretto Gorgo, Veneto, Italy	11	14.5	37.5
Whispering Angel, Chateau d'Esclans, Côtes de Provence, France	16.5	22.5	60

Non – Alcoholic Sparkling

	125 ml	75 cl
French Bloom, Le Blanc, France	14	60
French Bloom, Le Rosé, France	15	63

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 Mosaïque NV, Reims, France	16.5	70
Bollinger special cuvee, France	19	95
Bollinger Rosé, France		105
Dom Perignon Millésimé, France		290

Signature cocktails

Lychee & Rose Martini	13.5
Sipsmith London Dry Gin, lychee liqueur, rose syrup, lemon juice	
Old Wild Mex	13.5
Altos Tequila, Cointreau, home made smoked almond syrup, lime juice, tabasco	
Choc & Coffee Negroni	13.5
Mr. Black, Diplomatico Mantuano, Campari	
Pretty Lady	13.5
Ketel Vodka infused with basil, passion fruit pure, vanilla syrup, Italicus foam (contains egg)	
Takara Manhattan	13.5
Nikka whisky, Kosu plum sake, Plum bitters	

Vintage subject to change.

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

Zero - Proof Cocktails

Sloane Ice Tea	10
Earl grey tea, peach pure, lemon juice	
Blossom	10
Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup	
Spiced Ginger	10
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 Cider Brut	7.5

