

# All Day Menu

## Starters

<b>Soup of the day</b> Served with brown or white bread roll	9.5
<b>Dressed Devon crab cocktail</b> with sweet-spicy mango salad, avocado, Melba toast	20
<b>Yellowfin tuna fillet tataki</b> with truffle dressing & wakame	16
<b>London cured Scottish salmon</b> With traditional accompaniments	17
<b>Burrata (V)</b> with picante cherry tomato compote, fig balsamic reduction	15
<b>Roasted cauliflower salad (VE)</b> with chickpeas, pomegranate, chia seeds & lemon-tahini dressing	14
<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
<b>Caesar salad (V)</b> with parmesan croutons	13
<b>Watermelon &amp; goat cheese salad (V)</b> with Cerney Ash, sunflower seeds, coriander, chilli vinaigrette	15
<b>Salads add on:</b>	
<i>Grilled tiger prawns (6)</i> <i>Grilled corn-fed chicken (6)</i> <i>Half avocado (3.5)</i> <i>Devon crab (8)</i>	
<b>Duck foie gras terrine</b> with braised rhubarb, pistachios, toasted brioche	22

## Mains

<b>Plat du Jour</b>	26
<b>Cornish lemon sole goujons</b> with skinny fries & tartare sauce	24
<b>Wild mushroom &amp; Somerset Brie cheese tart (V)</b> with English green asparagus, shaved Parmesan, watercress, balsamic reduction	23
<b>The Sloane Place beef burger</b> locally sourced beef patty with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun <i>Burger add on: Cheese (2) . Streaky bacon (2)</i>	18
<b>Aromatic coconut yellow curry (V/VE)</b> with aubergine, spring onion, coriander yoghurt & jasmine rice <i>Add on corn-fed chicken (6) . tiger prawns (6)</i>	23
<b>Native lobster &amp; tiger prawn burger</b> with mango-chilli relish, avocado, brioche bun	27
<b>Veal "Wiener Schnitzel " with Hollandaise sauce</b> Add a fried egg (3)	27
<b>Seafood linguine</b> with native lobster, tiger prawns, squid, Cornish crab, Kalamata olives	32
<b>Messy aromatic lemongrass chicken burger</b> With garlic aioli, pineapple salsa, spicy Asian slaw	19
<b>Pan-seared stone bass fillet</b> with spicy exotic fruit & vegetable salad, brown shrimps, coriander	30
<b>Baked Scottish salmon medallion with crispy corn crust</b> With compressed cucumber, fennel & pink grapefruit salad, sweet mustard dressing	28
<b>Tamarind glazed crispy fried corn-fed chicken</b> with vine tomatoes, peanuts, curry leaves	26
<b>Grill</b>	
<b>Cornfed chicken supreme</b>	20
<b>Welsh lamb cutlets</b>	28
<b>Surrey farmed Angus rib-eye steak 10oz</b>	34
<b>Surrey farmed Angus fillet steak 7oz</b>	39
<b>Scottish salmon fillet</b>	25
<b>Yellowfin tuna steak</b>	25
<b>Dover Sole</b>	42
<b>Choose a sauce from:</b> <i>Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli</i>	2

## Sides

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

## Small bites

<b>Mixed olives</b>	4
<b>Bread rolls &amp; butter</b>	4
<b>Crispy chickpea &amp; feta wontons (V)</b> with pomegranate-mint yoghurt	10
<b>Crispy duck spring rolls</b> with hoisin sauce	12
<b>Tiger prawn tempura</b> with sweet chilli sauce	14



**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
Ladybird Chenin Viognier, Laibach, South Africa (organic)	13	17	43.5
Gavi Tenute Neirano, Piedmont, Italy			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
Terrazas de Los Andes Chardonnay, Uco Valley, Argentina	14	19	49
Chardonnay Ca'Momi, Napa Valley, USA			53
Riesling 'Special Aged Release', Clare Valley, Australia			56
Chablis Domaine Gautheron, Burgundy, France	16.5	23	60
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	16.5	23	60
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
Cabernet Merlot Duberney, Languedoc, France (organic)	9.5	13	36.5
Boira Sangiovese, Cantine Volpi, Marche, Italy (organic)	11	14.5	37.5
Zinfandel 'Long Barn', Fior di Sole, California			41.5
Familia Schroeder 'Alpataco' Pinot Noir, Argentina	13	17	43.5
Terrazas de Los Andes High Altitude Malbec, Argentina	14	19	49
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
Cloudy Bay Pinot Noir, Marlborough, New Zealand			80
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
The Pale, Château d'Esclans, Côtes de Provence, France	14	19	49
Whispering Angel, Chateau d'Esclans, Côtes de Provence, France	16.5	22.5	60
Rock Angel, Chateau d'Esclans, Côtes de Provence, France			90

## 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 Mosaique NV, Reims, France		70
Möet & Chandon Impérial Brut NV, Épernay, France	18.5	95
Bollinger Special Cuvée Brut NV, Aÿ, France		100
Möet & Chandon Rosé Impérial NV, Épernay, France	21	110
Dom Pérignon Millésimé, Épernay, France		290

## Signature cocktails

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

<b>Sloane Ice Tea</b>	10
Earl grey tea, peach pure, lemon juice	
<b>Blossom</b>	10
Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup	
<b>Spiced Ginger</b>	10
Seedlip Spice 94, ginger syrup, lemon juice, ginger beer, fresh mint	
<b>Beers &amp; Cider</b>	
<b>Peroni 0.0%</b>	5.5
<b>Peroni Nastro Azzurro</b>	6.5
<b>Coalition Unity Lager</b>	7
<b>Blushing Bride</b>	7.5
Session APA	
<b>Sassy Cider Brut</b>	7.5
<b>Zen Pale Ale</b>	8
Kabusecha Green Tea Pale Ale	

