

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	12
Duck spring rolls with hoisin sauce	14
Tiger prawn tempura with sweet chilli sauce	15
Hand-picked dressed Devon crab with wakame, sweet mango, shaved radishes, wasabi mayonnaise	20
Yellow-fin tuna tartar with honey-soy dressing, tobiko, gyoza crackers	18
Pan-seared duck foie gras with warm English fruit & pistachio cake, Bramley apple compote, Périgord truffle	22

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 mixed berries or back bacon or streaky bacon	13
Blueberry pancakes with maple syrup	14

Boozy Brunch

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

Sandwich & Salads

Toasted Club sandwich with grilled chicken, fried egg, lettuce, streaky bacon, tomato & cucumber	19
Grilled warm goat cheese (V) with beetroot & chicory salad, sweet mustard dressing	15
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
Salads add on: tiger prawns (6), corn-fed chicken (6) half avocado (3.5), Devon crab (8)	

Mains

Plat du Jour	26
Cornish lemon sole goujons with skinny fries and tartare sauce	24
Wild mushroom & Somerset Brie cheese tart (V) with tender stem broccoli, shaved Parmesan, watercress, balsamic reduction	23
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 onions, coriander yoghurt & jasmine rice <i>add on: corn-fed chicken (6), tiger prawns (6)</i>	23
Seafood Pappardelle with native lobster, tiger prawns, squid, cherry tomatoes, parmesan cheese	32
Veal "Wiener Schnitzel " with Hollandaise sauce Add a fried egg (3)	27
Native lobster & tiger prawn burger with mango-chilli relish, avocado, brioche bun	27
Grilled farmed grassfed rib-eye steak 10oz	33
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
Braised red cabbage (VE)	6
Wilted spinach (VE)	7
Mixed salad (V)	7
Wok - fried chilli & garlic broccoli (VE)	7
Aromatic Provençal vegetables (VE)	7
New potatoes (V)	7



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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, 2022, Italy	9.5	13	36.5
Picpoul de Pinet Domaine Morin, 2022, Languedoc, France	11	14.5	37.5
Ladybird Chenin Viognier, 2022, Laibach, South Africa (organic)	13	17	43.5
Gavi Tenute Neirano, 2022, Piedmont, Italy			44.5
Albarino Condes de Albarei, 2022, Rias Baixas, Spain			46
Gruner Veltliner 'Grafenegg' Kamptal, 2021, Austria (organic)			47
Gewurztraminer Family Vineyard Wairau River, 2021, New Zealand			48
Terrazas de Los Andes Chardonnay, 2021, Uco Valley, Argentina	14	19	49
Chardonnay Ca'Momi, 2021, Napa Valley, USA			53
Riesling 'Special Aged Release', 2018, Clare Valley, Australia			56
Chablis Domaine Gautheron, 2021, Burgundy, France	16.5	23	60
Cloudy Bay Sauvignon Blanc, 2022, Marlborough, New Zealand	16.5	23	60

Red Wines

	175 ml	250 ml	75 cl
Cabernet Merlot Duberny, 2021, Languedoc, France (organic)	9.5	13	36.5
Boira Sangiovese, 2021, Cantine Volpi, Marche, Italy (organic)	11	14.5	37.5
Zinfandel 'Long Barn', 2021, Fior di Sole, California			41.5
Familia Schroeder 'Alpataco' Pinot Noir, 2021, Argentina	13	17	43.5
Terrazas de Los Andes High Altitude Malbec, 2018, Argentina	14	19	49
Shiraz Grenache Mourvedre The Navigator, 2020, South Africa			51
Monte Faustino Valpolicella Classico, 2022, Italy			51
Pinotage Laibach, 2018, Stellenbosch, South Africa			55
Côte de Brouilly Volcaniques, 2022, Beaujolais, France			55
Chianti Classico Riserva, 2020, Vicchiomaggio, Italy	16.5	23	60
Château Bechereau, 2020, Lalande de Pomerol, France			62
Château Louvie Saint Emilion Grand Cru, 2020, France			65
Savigny les Beaune, 2020, Domaine du Prieuré, France			66
Domaine des Remizieres Crozes Hermitage, 2020, France			68
Barolo Tenute Neirano, 2018, Piedmont, Italy			75
Cloudy Bay Pinot Noir, 2021, Marlborough, New Zealand			80
Brunello di Montalcino Donatella Colombini, 2017, Tuscany, Italy			85
Gevrey-Chambertin, Domaine Taupenot-Merme, 2018, Burgundy, Fr.			120
Château Batailley, 5ème Cru Classe, 2014, Pauillac, France			180
Chateau Talbot, Saint-Julien, 2010, France			270

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

Vintage subject to change.

Rosé Wine

	175 ml	250 ml	75 cl
La Loupe Carignan, Les Vignobles Foncalieu, 2022, France	9.5	13	36.5
The Pale, Château d'Esclans, Côtes de Provence, 2022, France	14	19	49
Whispering Angel, Chateau d'Esclans, Côtes de Provence, 2022, France	16.5	22.5	60
Rock Angel, Chateau d'Esclans, Côtes de Provence, 2021, France			90

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		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

Non – Alcoholic Sparkling

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

Signature cocktails

Lychee & Rose Martini No3 Gin, lychee liqueur, rose syrup, lemon juice	13.5
Old Wild Mex Volcan Blanco Tequila, Cointreau, home made smoked almond syrup, lime juice, tabasco	13.5
Choc & Coffee Negroni Mr. Black, Diplomatico Mantuano, Campari	13.5
Pretty Lady Belvedere Vodka infused with basil, passion fruit pure, vanilla syrup, Italicus foam (contains egg)	13.5
Takara Manhattan Nikka whisky, Kosu plum sake, Plum bitters	13.5

Zero - Proof Cocktails

Sloane Ice Tea Earl grey tea, peach pure, lemon juice	10
Blossom Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup	10
Spiced Ginger Seedlip Spice 94, ginger syrup, lemon juice, ginger beer, fresh mint	10

Beers & Cider

Lucky Saint 0.5%	5.5
Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride Session APA	7.5
Sassy Cider Brut	7.5
Zen Pale Ale Kabusecha Green Tea Pale Ale	8