

Gluten Free Menu

Starters

Soup of the day 9.5
Served with GF bread

London cured Scottish salmon 17
With traditional accompaniments

Burrata (V) 15
with picante cherry tomato compote, fig balsamic reduction

Grilled Jerusalem artichoke & beetroot salad (VE) 17
with avocado, balsamic cipollini onions, baby spinach, pumpkin seeds

Pan seared king scallops from the Scottish coast 28
with Brussels sprout leaves, yuzu sauce, wasabi mayonnaise

Sloane Place chopped salad (V) 14
with quinoa, tomatoes, cucumber, red onions, egg white, feta cheese, avocado, broad beans, peas, baby gem lettuce, house dressing

Caesar salad (V) 13
with parmesan croutons

Surrey farmed grassfed beef carpaccio with Tête De Moine 20
with truffle dressing, candied walnuts and wild rocket

Salads add on:

Grilled tiger prawns (6) *Grilled corn-fed chicken (6)*
Half avocado (3.5) *Devon crab (8)*

Mains

Battered Scottish haddock and triple cooked chips 26
with tartare sauce, mushy green peas, fresh lemon

The Sloane Place beef burger 18
locally sourced beef patty with smoked red onion compote, tomato relish, chilli mayonnaise
Burger add on: Cheese (2) . Streaky bacon (2)

Seafood risotto 32
with native lobster, tiger prawns, squid, Cornish crab, cherry tomatoes, parmesan cheese

Crispy tofu dal makhani (VE) 23
With Padron peppers, pomegranate & cucumber salsa

Pan-fried Cornish wild seabass fillet 34
with Jerusalem artichoke and kale risotto, balsamic cipollini onions, Périgord truffle dressing

Rosemary roasted Dorset lamb rump 29
with braised butternut squash, green beans, caramelised goat cheese, balsamic jus

Baked Scottish salmon medallion with crispy corn crust 28
With compressed cucumber, fennel & pink grapefruit salad, sweet mustard dressing

Teriyaki glazed crispy duck confit 28
with braised red cabbage, caramelised shallots

Native lobster & tiger prawn burger 27
with mango-chilli relish, avocado

Grill

Cornfed chicken supreme 20

Welsh lamb cutlets 28

Surrey farmed grassfed rib-eye steak 10oz 34

Surrey farmed grassfed fillet steak 7oz 39

Scottish salmon fillet 25

Yellowfin tuna steak 25

Dover Sole 42

Choose a sauce from: 2
Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli

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

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
Rully 1er Cru Domaine Belleville, 2021, Burgundy, France			92
Puligny-Montrachet 1er Cru Les Folatières, 2020, Burgundy, France			160

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 Becherau, 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

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 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

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 Sipsmith London Dry Gin, lychee liqueur, rose syrup, lemon juice	13.5
Old Wild Mex Altos Tequila, Cointreau, home made smoked almond syrup, lime juice, tabasco	13.5
Choc & Coffee Negroni Mr. Black, Diplomatico Mantuano, Campari	13.5
Pretty Lady Ketel 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 Saints 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

Vintage subject to change. All wines contain sulphites & some may contain allergens. 125 ml measure also available on request