

Gluten Free Menu

Starters

Soup of the day served with GF bread	9.5
London cured Scottish salmon with traditional accompaniments	17
Burrata (V) with picante cherry tomato compote, fig balsamic reduction	15
Grilled Jerusalem artichoke & beetroot salad (VE) with avocado, balsamic cipollini onions, baby spinach, pumpkin seeds	17
Hand-picked dressed Devon crab with wakame, sweet mango, shaved radishes, wasabi mayonnaise	20
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
Caesar salad (V) with parmesan croutons	13
Salads add on: <i>grilled tiger prawns(6), grilled corn-fed chicken 6), half avocado(3.5), Devon crab (8)</i>	
Yellow-fin tuna tartare with honey-soya dressing, tobiko	18

Mains

Battered Scottish haddock and triple cooked chips with tartare sauce, mushy green peas, fresh lemon	26
The Sloane Place beef burger locally sourced beef patty with smoked red onion compote, tomato relish, chilli mayonnaise <i>Burger add on: cheese (2), streaky bacon (2)</i>	18
Seafood risotto with native lobster, tiger prawns, squid, Cornish crab, cherry tomatoes, parmesan cheese	32
Pan-fried stone bass fillet with Jerusalem artichoke and kale risotto, balsamic cipollini onions, Périgord truffle dressing	32
Chilli & cumin roasted Dorset lamb loin with oven roasted butternut squash, green beans, braised shallot, mint yogurt	29
Baked Scottish salmon medallion with crispy corn crust with compressed cucumber, fennel & pink grapefruit salad, sweet mustard dressing	28
Teriyaki glazed crispy duck confit with braised red cabbage, caramelised shallots	28
Native lobster & tiger prawn burger with mango-chilli relish, avocado	27

Grill

Cornfed chicken supreme	20
Welsh lamb cutlets	28
Surrey farmed grassfed rib-eye steak 10oz	33
Surrey farmed grassfed fillet steak 7oz	38
Scottish salmon fillet	25
Yellowfin tuna steak	25
Choose a sauce from: <i>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

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, 2021, Argentina	14	19	49
Brouilly, Domaine Robert Perroud, 2022, France			50
Shiraz Grenache Mourvedre The Navigator, 2020, South Africa			51
Monte Faustino Valpolicella Classico, 2022, Italy			51
Pinotage Laibach, 2018, Stellenbosch, South Africa			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
Domaine des Remizieres Crozes Hermitage, 2021, 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
Savigny les Beaune 1er Cru Domaine Bichot 2020, Burgundy, France			89
Gevrey-Chambertin, Domaine Taupenot-Merme, 2018, Burgundy, France			120
Château Batailley, 5ème Cru Classe, 2018, Pauillac, France			180
Chateau Talbot, Saint-Julien, 2010, France			270

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

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 No3 Gin, lychee liqueur, rose syrup, lemon juice	13.5
Winter Date Whiskey, cinnamon and apple infusion, cinnamon syrup (Served warm)	13.5
Disaronno Mule Disaronno, lime juice, ginger beer	13.5
Cold Night Diplomatico Planas, Benedictine, lemon juice, tonic water, cucumber and mint	13.5
Takara Manhattan Nikka whisky, Koshu 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
Draft Beers	
Unity Lager	5/6
Barbe Rouge IPA	5/6