

# Brunch Menu

## Starters & Small Plates

<b>Burrata (V)</b> with picante cherry tomato compote, fig balsamic reduction	15
<b>Crispy chickpea &amp; feta wontons (V)</b> with pomegranate-mint yoghurt	12
<b>Duck spring rolls</b> with hoisin sauce	14
<b>Tiger prawn tempura</b> with sweet chilli sauce	15
<b>Hand-picked dressed Devon crab</b> with wakame, sweet mango, shaved radishes, wasabi mayonnaise	20
<b>Yellow-fin tuna tartare</b> with honey-soy dressing, tobiko, gyoza crackers	18
<b>Pan-seared duck foie gras</b> with warm English fruit & pistachio cake, Bramley apple compote, Périgord truffle	22

## Brunch Classics

<b>Bowl of mixed berries (VE)</b>	8
<b>Coconut Bircher muesli (V)</b> with organic jumbo oats, sweet mango, blueberries, passionfruit, pomegranate	10
<b>Açaí bowl (VE)</b> with organic jumbo oats, homemade nutty granola, banana, strawberry, chia seeds	10
<b>Poached free-range eggs &amp; crushed avocado on sourdough (V)</b> with cherry tomatoes, feta, dried chilli	14
<b>Omelette your way with skinny fries</b> add on: ham, cheese, mushrooms, tomatoes, spinach, onions	16
<b>Eggs Benedict 15 / Florentine (V) 14 / Royale 16</b>	
<b>Belgian waffles with maple syrup</b> with mixed berries or back bacon or streaky bacon	13
<b>Blueberry pancakes</b> with maple syrup	14

## Boozy Brunch

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

## Sandwich & Salads

<b>Toasted Club sandwich</b> with grilled chicken, fried egg, lettuce, streaky bacon, tomato & cucumber	19
<b>Grilled warm goat cheese (V)</b> with beetroot & chicory salad, sweet mustard dressing	15
<b>Caesar salad (V)</b> with parmesan croutons	13
<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>Salads add on:</b> tiger prawns (6), corn-fed chicken (6) half avocado (3.5), Devon crab (8)	

## Mains

<b>Plat du Jour</b>	26
<b>Cornish lemon sole goujons</b> with skinny fries and tartare sauce	24
<b>Wild mushroom &amp; Somerset Brie cheese tart (V)</b> with tender stem broccoli, shaved Parmesan, watercress, balsamic reduction	23
<b>The Sloane Place beef burger</b> with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun <i>Burger add on: cheese (2), streaky bacon (2)</i>	18
<b>Messy aromatic lemon grass chicken burger</b> with black garlic aioli, pineapple salsa, spicy Asian slaw	19
<b>Aromatic coconut yellow curry (V/VE)</b> with aubergine, spring onions, coriander yoghurt & jasmine rice <i>add on: corn-fed chicken (6), tiger prawns (6)</i>	23
<b>Seafood Pappardelle</b> with native lobster, tiger prawns, squid, cherry tomatoes, parmesan cheese	32
<b>Veal "Wiener Schnitzel" with Hollandaise sauce</b> add a fried egg (3)	27
<b>Native lobster &amp; tiger prawn burger</b> with mango-chilli relish, avocado, brioche bun	27
<b>Grilled farmed grassfed rib-eye steak 10oz</b>	33
<b>Scottish salmon fillet</b>	25
<i>Choose a sauce from: 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>Braised red cabbage (VE)</b>	6
<b>Wilted spinach (VE)</b>	7
<b>Mixed salad (V)</b>	7
<b>Wok - fried chilli &amp; garlic broccoli (VE)</b>	7
<b>Aromatic Provençal vegetables (VE)</b>	7
<b>New potatoes (V)</b>	7



**SLOANE**  
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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
Sauvignon Blanc, Château de Bon Ami Entre Deux Mers 2022, Bordeaux Supérieur, France	9.5	13	36.5
Pinot Grigio delle Venezie, Portenova, 2022, Italy	10.5	14	38
Picpoul de Pinet Domaine Morin, 2022, Languedoc, France	11.5	15	38.5
Ladybird Chenin Viognier, 2022, Laibach, South Africa (organic)	14	18	45.5
Gavi Tenute Neirano, 2022, Piedmont, Italy			46.5
Gruner Veltliner 'Grafenegg' Kamptal, 2021, Austria (organic)			49
Gewurztraminer Family Vineyard Wairau River, 2021, New Zealand			49.5
Terrazas de Los Andes Chardonnay, 2021, Uco Valley, Argentina	15	20	51
Chardonnay Ca'Momi, 2022, Napa Valley, USA			56
Riesling 'Special Aged Release', 2018, Clare Valley, Australia			61
Chablis Domaine Gautheron, 2022, Burgundy, France	17.5	24	68
Cloudy Bay Sauvignon Blanc, 2022, Marlborough, New Zealand			72
Meursault Clos Saint Felix 2018, Domaine Michelot, Burgundy, France			110
Puligny-Montrachet 1er Cru Les Folatières, 2020, Burgundy, France			160

## Red Wines

	175 ml	250 ml	75 cl
Cabernet Merlot Duberny, 2022, Languedoc, France (organic)	9.5	13	36.5
Chateau de Bon Ami, 2022, Bordeaux Superieur, France			36.5
Boira Sangiovese, 2021, Cantine Volpi, Marche, Italy (organic)	11.5	15	38.5
Zinfandel 'Long Barn', 2020, Fior di Sole, California			43
Familia Schroeder 'Alpataco' Pinot Noir, 2021, Argentina	14	18	45
Terrazas de Los Andes High Altitude Malbec, 2021, Argentina	15	20	51
Brouilly, Domaine Robert Perroud, 2022, France			52
Shiraz Grenache Mourvedre 'The Navigator', 2020, South Africa			54
Monte Faustino Valpolicella Classico, 2022, Italy			55
Pinotage Laibach, 2018, Stellenbosch, South Africa			55
Château Becherau, 2020, Lalande de Pomerol, France			63
Domaine des Remizieres Crozes Hermitage, 2021, France			65
Château Louvie Saint Emilion Grand Cru, 2020, France			67
Chianti Classico Riserva, 2020, Vicchiomaggio, Italy	17.5	24	68
Barolo Tenute Neirano, 2018, Piedmont, Italy			79
Brunello di Montalcino Donatella Colombini, 2017, Tuscany, Italy			88
Savigny les Beaune 1er Cru Domaine Bichot 2020, Burgundy, France			96
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

## Rosé Wine

	175 ml	250 ml	75 cl
La Loupe Carignan, Les Vignobles Foncalieu, France	10.5	14	38
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	45
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	14.5
Winter Date Whiskey, cinnamon and apple infusion, cinnamon syrup (Served warm)	14.5
Disaronno Mule Disaronno, lime juice, ginger beer	14.5
Cold Night Diplomatico Planas, Benedictine, lemon juice, tonic water, cucumber and mint	14.5
Takara Manhattan Nikka whisky, Kosu plum sake, plum bitters	14.5

## Zero - Proof Cocktails

Sloane Ice Tea Earl grey tea, peach puree, 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 & Ciders

Lucky Saint 0.5% L A C E ·	5.5
Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride Session APA	7.5
Sassy Cider Brut	7.5

## Draft Beers

Unity Lager	5/6
Barbe Rouge IPA	5/6

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