

# Brunch Menu

## Starters & Small Plates

<b>Burrata (V)</b> heritage tomatoes, rocket, basil pesto. Balsamic glaze	16
<b>Fried chickpea &amp; feta wontons (V)</b> with pomegranate-mint yoghurt	12
<b>Crispy duck spring rolls</b> with hoisin sauce	14
<b>Tiger prawn tempura</b> with sweet chilli sauce	15
<b>Yuzu dressed Devon crab</b> pickled red cabbage, cucumber, pea shoots	18
<b>Surrey farmed Angus grassfed beef fillet tataki</b> pickled daikon, shimeji mushrooms, watercress, truffle dressing	20

## Brunch Classics

<b>Bowl of mixed berries (VE)</b>	10
<b>Coconut Bircher muesli (V)</b> with organic jumbo oats, sweet mango, blueberries, passionfruit, pomegranate	11
<b>Açaí bowl (VE)</b> with organic jumbo oats, homemade nutty granola, banana, strawberry, chia seeds	11
<b>Poached free-range eggs &amp; crushed avocado on sourdough (V)</b> with cherry tomatoes, feta, dried chilli	15.5
<b>Omelette your way with skinny fries</b> add on: ham, cheese, mushrooms, tomatoes, spinach, onions	17.5
<b>Eggs Benedict 16 / Florentine (V) 15 / Royale 18</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
<b>Brioche French toast (V)</b> with clotted cream, berries and maple syrup	16

## 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>Vietnamese glass noodle salad (V)</b> crunchy vegetables, fried tempeh, soy-lime dressing	14
<b>Grilled warm goat cheese (V)</b> English green asparagus ceviche, cherry tomatoes	17
<b>Caesar salad (V)</b> with parmesan shavings, 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 (8), corn-fed chicken (6) half avocado (4), Devon crab (8)	

## Mains

<b>Plat du Jour</b>	26
<b>Cornish lemon sole goujons</b> with skinny fries and tartare sauce	27
<b>Forest mushroom &amp; English green asparagus risotto (V)</b> wild garlic, Wigmore cheese	26
<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>	20
<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 (7), tiger prawns (9)</i>	23
<b>Aromatic seafood ravioli with gremolata</b> With crayfish, native lobster, tiger prawns, squid, cherry tomatoes	32
<b>Veal "Wiener Schnitzel" with Hollandaise sauce</b> add a fried egg (3)	28
<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> <i>green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli, green harissa (VE), spicy roasted peanut &amp; kaffir lime sauce (VE)</i>	26 3

## Sides

<b>Skinny fries (VE)</b>	6
<b>Truffled parmesan fries (V)</b>	8
<b>Jersey Royals (V)</b>	7
<b>Wilted spinach (VE)</b>	7
<b>Mixed salad (VE)</b>	7
<b>Wok-fried chilli &amp; garlic broccoli (VE)</b>	8
<b>Wild rocket &amp; Parmesan salad (V)</b>	9
<b>Aromatic Provençal vegetables (VE)</b>	7
<b>Tomato &amp; red onion salad (VE)</b>	7



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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	40
Ladybird Chenin Viognier, 2022, Laibach, South Africa (organic)	14	18	45.5
Gavi Tenute Neirano, 2022, Piedmont, Italy			46.5
Macon Lugny Domaine Rochebin 2022, Burgundy, France			48
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	52
Riesling 'Special Aged Release', 2018, Clare Valley, Australia			61
Sancerre Domaine Neveu 2022, Loire, France			63
Chablis Domaine Gautheron, 2022, Burgundy, France	17.5	24	70
Cloudy Bay Sauvignon Blanc, 2022, Marlborough, New Zealand			73
Meursault Clos Saint Felix 2018, Domaine Michelot, Burgundy, France			110
Puligny-Montrachet 1er Cru La Garenne, 2020, Burgundy, France			160

## Red Wines

	175 ml	250 ml	75 cl
Chateau de Bon Ami, 2022, Bordeaux Superieur, France	9.5	13	36.5
Boira Sangiovese, 2021, Cantine Volpi, Marche, Italy (organic)	12	15.5	40
Zinfandel 'Long Barn', 2020, Fior di Sole, California			43
Familia Schroeder 'Alpataco' Pinot Noir, 2021, Argentina	14.5	18.5	46
Pinotage Delheim, 2019, Stellenbosch, South Africa			50
Terrazas de Los Andes High Altitude Malbec, 2021, Argentina	15	20	52
Brouilly, Domaine Robert Perroud, 2022, France			53
Shiraz Grenache Mourvedre 'The Navigator', 2020, South Africa			54
Monte Faustino Valpolicella Classico, 2022, Italy			57
Château Becherau, 2020, Lalande de Pomerol, France			64
Domaine des Remizieres Crozes Hermitage, 2021, France			66
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			81
Brunello di Montalcino Donatella Colombini, 2017, Tuscany, Italy			90
Savigny les Beaune 1er Cru Domaine Bichot 2020, Burgundy, France			97
Gevrey-Chambertin, Domaine Taupenot-Merme, 2018, Burgundy, France			130
Château Batailley, 5ème Cru Classe, 2014, Pauillac, France			180
Chateau Talbot, 2010, Saint-Julien, 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	51
Whispering Angel, Chateau d'Esclans, Côtes de Provence, France	16.5	23	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		105
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
Summer Sour Tanqueray, apple juice, gum syrup, cucumber, egg white	14.5
Yuzu Margarita Omega Altos, yuzu Gin liqueur, lime juice, gum syrup	14.5
Pretty Woman Grey goose, raspberry puree, ginger syrup, elderflower	14.5
Takara Manhattan Nikka whisky, Koshu plum sake, plum bitters	14.5

## Zero - Proof Cocktails

Lavender Ice Tea Jasmine tea, lavender syrup, lemon juice, fresh mint	10
Chelsea Sunrise Seedlip Grove 42, orange juice, grenadine syrup, lemonade	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	8
Draft Beers	
Unity Lager	6/7
Barbe Rouge IPA	6/7

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