

Brunch Menu

Starters & Small Plates

- Burrata (V)** 18
heritage tomatoes, rocket, basil pesto. Balsamic glaze
- Mirin & sesame glaze chicken karaage** 12
with chili & coriander
- Fried chickpea & feta wontons (V)** 12
with pomegranate-mint yoghurt
- Crispy duck spring rolls** 14
with hoisin sauce
- Tiger prawn tempura** 15
with sweet chilli sauce
- Yuzu dressed Devon crab** 22
pickled red cabbage, cucumber, pea shoots
- Surrey farmed Angus grassfed beef fillet tataki** 20
pickled daikon, shimeji mushrooms, watercress, truffle dressing

Brunch Classics

- Bowl of mixed berries (VE)** 10
- Coconut Bircher muesli (V)** 11
with organic jumbo oats, sweet mango, blueberries, passionfruit, pomegranate
- Açaí bowl (VE)** 11
with organic jumbo oats, homemade nutty granola, banana, strawberry, chia seeds
- Poached free-range eggs & crushed avocado on sourdough (V)** 15.5
with cherry tomatoes, feta, dried chilli
- Omelette your way with skinny fries** 17.5
add on: ham, cheese, mushrooms, tomatoes, spinach, onions
- Eggs Benedict 16 / Florentine (V) 15 / Royale 18**
- Belgian waffles with maple syrup** 13
with mixed berries or back bacon or streaky bacon
- Blueberry pancakes** 14
with maple syrup
- Brioche French toast (V)** 16
with clotted cream, berries and maple syrup

Boozy Brunch

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

Sandwich & Salads

- Toasted Club sandwich** 18
with grilled chicken, fried egg, lettuce, streaky bacon, tomato & cucumber
- Vietnamese glass noodle salad (V)** 18
crunchy vegetables, fried tempeh, soy-lime dressing
- Thai green papaya salad (VE)** 12
with young papaya, cashews, lime juice, palm sugar, tomatoes, green beans, chillies
- Grilled warm goat cheese (V)** 12
English green asparagus ceviche, cherry tomatoes
- Caesar salad (V)** 14
with parmesan shavings, croutons
- Sloane Place chopped salad (V)** 15
with quinoa, tomatoes, cucumber, red onions, egg white, feta cheese, avocado, broad beans, peas, baby gem lettuce, house dressing
- Salads add on:**
- Tiger prawns (8), Corn-fed chicken (6)
Half avocado (4), Devon crab (8)

Mains

- Cornish lemon sole goujons** 27
with skinny fries and tartare sauce
- Forest mushroom & English green asparagus risotto (V)** 26
wild garlic, Wigmore cheese
- The Sloane Place beef burger** 22
with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun
Burger add on: cheese (2), streaky bacon (2)
- Messy aromatic lemon grass chicken burger** 21
with black garlic aioli, pineapple salsa, spicy Asian slaw
- Aromatic coconut yellow curry (V/VE)** 23
with aubergine, spring onions, coriander yoghurt & jasmine rice
add on: corn-fed chicken (7), tiger prawns (9)
- Aromatic seafood ravioli with gremolata** 35
With crayfish, native lobster, tiger prawns, squid, cherry tomatoes
- Veal "Wiener Schnitzel" with Hollandaise sauce** 31
add a fried egg (3)
- Native lobster & tiger prawn burger** 30
with mango-chilli relish, avocado, brioche bun
- Grilled farmed grassfed rib-eye steak 10oz** 35
- Grilled Cajun spiced spatchcock poussin** 24
- Grilled Scottish salmon fillet** 26
- Selection of sauces** 3

Sides

- Skinny fries (VE)** 6
- Truffled parmesan fries (V)** 8
- Jersey Royals (V)** 7
- Wilted spinach (VE)** 7
- Mixed salad (VE)** 7
- Wok-fried chilli & garlic broccoli (VE)** 8
- Wild rocket & Parmesan salad (V)** 9
- Aromatic Provençal vegetables (VE)** 7
- Tomato & red onion salad (VE)** 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	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
Grüner Veltliner 'Grafenegg' Kamptal, 2021, Austria (organic)			49
Gewürztraminer Family Vineyard Wairau River, 2021, New Zealand			49.5
Terrazas de Los Andes Chardonnay, 2021, Uco Valley, Argentina	15	20	52
Riesling Paulett, '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
Château de Bon Ami, 2022, Bordeaux Supérieur, 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 Bechereau, 2020, Lalande de Pomerol, France			64
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
Château 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, Château d'Esclans, Côtes de Provence, France	16.5	23	60
Rock Angel, Château 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 gin, apple juice, gum syrup, cucumber, egg white	14.5
Yuzu Margarita Omega Altos tequila, yuzu Gin liqueur, lime juice, gum syrup	14.5
Pretty Woman Grey Goose vodka, raspberry puree, ginger syrup, elderflower	14.5
Takara Manhattan Nikka whisky, Kosu plum sake, plum bitters	14.5

Zero - Proof Cocktails

Lavender Iced 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.