

Gluten Free Menu

Starters

Soup of the day served with GF bread	11
London cured Scottish salmon served with traditional accompaniments	19
Burrata (V) heritage tomatoes, rocket, basil pesto, balsamic glaze	18
Vietnamese glass noodle salad (VE) crunchy vegetables, fried tempeh, soy-lime dressing	15
Grilled warm goats cheese(V) English green asparagus ceviche, cherry tomatoes	18
Yuzu dressed Devon crab salad pickled red cabbage, cucumber, pea shoots	22
Sloane Place chopped salad (V) with quinoa, tomatoes, cucumber, red onions, egg white, feta cheese, avocado, broad beans, peas, baby gem lettuce, house dressing	15
Caesar salad (V) with parmesan shavings, GF croutons	15
Salads add on:	
<i>grilled tiger prawns (8)</i> <i>grilled corn-fed chicken (6)</i> <i>half avocado (4)</i> <i>Devon crab (8)</i>	
Surrey farmed Angus grassfed beef fillet tataki pickled daikon, shimeji mushrooms, truffle dressing	20

Mains

Aromatic coconut yellow curry(V/VE) with aubergine, spring onions, coriander yoghurt & jasmine rice <i>add on: corn-fed chicken (7), tiger prawns (9)</i>	23
The Sloane 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>	22
Forest mushroom & English green asparagus risotto (V) wild garlic, Wigmore cheese	26
Roasted cauliflower & Thai chilli chimichurri (VE) fennel & grapefruit salad, chickpeas, pomegranate, English mustard	24
Seafood risotto with native lobster, tiger prawns, squid, Cornish crab, cherry tomatoes, parmesan cheese	35
Pan-roasted wild bass fillet with chili chimichurri babaganoush, spinach, pepperonata, pomegranate	34
Chilli & cumin roasted Dorset crown lamb rump English green asparagus, caramelised shallots, mint yoghurt	34
Baked Scottish salmon medallion with crispy corn crust served with compressed cucumber, fennel & pink grapefruit salad, sweet mustard dressing	28
Native lobster & tiger prawn burger with mango-chilli relish, avocado, chili mayonnaise	30

Grill

Cajun spiced spatchcock poussin	24
Surrey farmed Angus grassfed rib-eye steak 10oz	35
Surrey farmed Angus grassfed fillet steak 7oz	40
Scottish salmon fillet	26
Sashimi grade yellowfin tuna steak	28
Whole Dover sole	55
Teriyaki tempeh (VE)	18
Choose a sauce from: <i>green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli, mint, green harissa(VE), spicy roasted peanut & kaffir lime sauce (VE)</i>	3

Sides

Skinny fries (VE)	6
Truffled parmesan fries (V)	8
Tomato & red onion salad (VE)	7
Wild rocket & parmesan salad (V)	9
Wilted spinach (VE)	7
Mixed salad (V)	7
Wok – fried chilli & garlic broccoli (VE)	8
Aromatic Provençal vegetables (VE)	7
Jersey Royals (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