

Brunch Menu

Starters and Small Plates

Burrata (V) Cherry Tomatoes, Basil Pesto	18
Beef Carpaccio Aged Parmesan, Rocket, Truffle Dressing	15
Pan Roasted Hand Dive Scallops Cucumber Salad, Keta Caviar	20
Crudités (V) Fresh Herb Mayonnaise	8
Tiger Prawn Tempura Sweet Chilli Sauce	15
Red Pepper Hummus (V) Pita Bread, Smoked Paprika	10
Salt and Pepper Squid Aioli Dip	12

Brunch Classics

Bowl Of Mixed Berries (VE)	10
Coconut Bircher Muesli (V) Organic Jumbo Oats, Sweet Mango, Blueberries, Passionfruit, Pomegranate	11
Poached Free-range Eggs and Crushed Avocado On Sourdough (V) Cherry Tomatoes, Feta, Chilli Flakes	15.5
Omelette Your Way With Skinny Fries Add On: Ham, Cheese, Mushrooms, Tomatoes, Spinach, Onions	17.5
Eggs Benedict 16 / Florentine (V) 15 / Royale 18	
Belgian Waffles With Maple Syrup Mixed Berries or Back Bacon or Streaky Bacon	13
Blueberry Pancakes Maple Syrup	14
Brioche French Toast (V) Clotted Cream, Berries, Maple Syrup	16

Boozy Brunch

120 Minutes Of Unlimited Prosecco, Mimosa or Bloody Mary When Ordering Food	25
---	----

Sandwich and Salads

Toasted Club Sandwich Grilled Chicken, Fried Egg, Lettuce, Streaky Bacon, Tomato, Cucumber	19
Endive, Pear and Walnut Salad (VE) Mustard Dressing	15
Grilled Warm Goat Cheese (V) Heritage Beetroot, Grilled Jerusalem Artichoke, Walnut	18
Caesar salad (V) Aged Parmesan, Croutons	15
Sloane Place Chopped Salad (V) Gem Lettuce, Tomatoes, Cucumber, Feta, Avocado, Broad Beans, Egg White, Quinoa, Red Onion	15
Add On: Grilled Tiger Prawns (8), Grilled Chicken (6), Half Avocado (4), Devon Crab (8)	

Mains

Cornish Lemon Sole Goujons Skinny Fries, Tartare Sauce	27
Delica Squash Risotto (V) Burrata, Beurre Noisette, Sage	25
The Sloane Place Beef Burger Smoked Onion Compote, Tomato Relish, Chilli Mayonnaise <i>Burger Add On: Cheese (2), Streaky Bacon (2)</i>	19
Tagliatelle Alla Norma (V) Aubergine, Roasted Tomato, Ricotta Salata	22
Seafood Ravioli Lobster Bisque, Gremolata	35
Wiener Schnitzel Breaded Veal Cutlet Off The Bone	31
Pan Roasted Scottish Salmon Fillet Caraway Hispi Cabbage, Carrots, Shaved Fennel	28
Grilled Farmed Grassfed Rib-Eye Steak 10oz	35
Selection Of Sauces	3

Sides

Skinny Fries (VE)	6
Truffled Parmesan Fries (V)	8
New Potatoes (V)	7
Wilted Spinach (VE)	7
Mixed Salad (V)	7
Chilli and Garlic Broccoli (VE)	8
Honey Roasted Root Vegetables (V)	7
Braised Red Cabbage (VE)	7
Wild Rocket and Parmesan Salad (V)	9



SLOANE
• PLACE •

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 Wine

	175 ml	250 ml	75 cl
Sauvignon Blanc, Château de Bon, Ami Entre Deux Mers 2022, France	9.5	13	36.5
Grüner Veltliner 'Grafenegg' Kamptal, 2021, Austria (organic)	13	18	45
Ladybird Chenin Viognier, 2022, Laibach, South Africa (organic)	14	18	45.5
Terrazas de Los Andes Chardonnay, 2021, Uco Valley, Argentina	15	20	52
Riesling Paulett, 'Special Aged Release', 2018, Clare Valley, Australia	16	21	55
Sancerre Domaine Neveu 2022, Loire, France	16.5	23	63
Cloudy Bay Sauvignon Blanc, 2022, Marlborough, New Zealand	18	24.5	73
Meursault Clos Saint Felix 2018, Domaine Michelot, Burgundy, France			110
Puligny-Montrachet 1er Cru La Garenne, 2020, Burgundy, France			160

Red Wine

	175 ml	250 ml	75 cl
Bordeaux Supérieur, Château de Bon Ami, 2022, France	9.5	13	36.5
Pinot Noir, Familia Schroeder, Saurus, 2022, Argentina	14.5	18.5	46
Cristobal Malbec, Barrel Selection, Mendoza, Argentina	15	20	52
Douro, Churchill's Estate, 2019, Portugal	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
Rioja Gran Reserva. Azabache, 2016, Spain	16	22	59
Château Bechereau, 2020, Lalande de Pomerol, France			64
Crozes-Hermitage 2022, Domaine Remizieres, Rhône, France	17	23	66
Barolo Tenute Neirano, 2018, Piedmont, Italy			81
Cloudy Bay Pinot Noir, 2021, Marlborough, New Zealand	23	30	89
Gevrey-Chambertin, Domaine Taupenot-Merme, 2018, Burgundy, France			130
Château Batailley, 5ème Cru Classe, 2014, Pauillac, France			180

Rosé Wine

	175 ml	250 ml	75 cl
Château d'Esclans Estate, 2022, Côtes de Provence, France	21	28	85

	125 ml	75 cl
Prosecco Botter extra dry NV, Veneto, Italy	10	45
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	16	75
Gusbourne Twenty Eighteen Rosé, Kent, England		78
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		90
Möet & Chandon Impérial Brut NV, Épernay, France	18.5	95
Möet & Chandon Rosé Impérial NV, Épernay, France		110

Sparkling Wine and Champagne

Signature Cocktails

Lychee & Rose Martini No3 Gin, Lychee Liqueur, Rose Syrup, Lemon Juice	14.5
Cucumber Sour Tanqueray Gin, Apple Juice, Gum Syrup, Cucumber, Egg White	14.5
Yuzu Margarita Omega Altos Tequila, Yuzu Gin Liqueur, Lime Juice, Agave 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 and Cider

Lucky Saint 0.5%	5.5
Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Sassy Cider Brut	7.5
Zen Pale Ale	8

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