

All Day Menu

Starters

- Smoked Salmon**
Crème Fraîche, Lemon, Dill, Capers
- Burrata (V)**
Datterini Tomatoes, Olive Oil, Basil
- Tartare Of Yellow Tail**
Avocado, Chilli Dressing, Lime
- Duck Confit, Lentils, Pear and Walnuts**
Crispy Duck Confit, Salad of Lentils, Pear & Kales
- Nicoise Salad**
Grilled Tuna, Green Beans, Olives, Potato, Egg, Tomato
- Chopped Salad (V)**
Lettuce, Chickpeas, Quinoa, Feta, Confit Tomato, Olives, Artichokes, Capers, Radish, Parsley, Mint
- Caesar Salad**
Egg, Anchovies, Croutons
- Grilled Octopus Greek Salad**
Tomatoes, Peppers, Cucumber, Red Onion, Olive Capers Dressing
- Salad Add On:**
Grilled Prawns or Grilled Free Range Chicken Breast (7)
Avocado or Feta (5)



Mains

- 19

Sole Goujons
Yoghurt Tartare, Fries

26
- 16

Croque Monsieur/ Croque Madame (Egg on top)
Toasted Brioche, Shaved Ham, Comte Cheese, Bechamel

16/17
- 17

Veal Schnitzel
Caper and Lemon Butter

31
- 18

Sloane Place Burger
Dry Aged Beef Burger, Sesame Brioche, Emmental Cheese, Lettuce, Dill Gherkins, Tomato, Pickled Onion
Add On: Streaky Bacon (2)

21
- 23

Baked Maccaroni Cacio E Pepe (V)
Smoked Mozzarella, Parmesan Black Pepper sauce

19
- 17

Risotto of Wild Mushrooms and Goats Curd (V)
Cep, Shitake, Oyster and Chestnut Mushrooms, Parmesan, Goats Curd

23
- 16
- 24

Grill
- Spatchcock Chicken**

23
- Angus Rib-Eye 10oz**

37
- Angus Beef Fillet Medallions 7oz**

39
- Salmon Fillet**

24
- Yellowfin Tuna Steak**

28
- Seabass Fillet**

26
- Sauce**
Café’ de Paris Butter, Bearnaise, Green Peppercorn
Lemon Beurre Blanc

3

Sides

- Fries (VE)**
Red Onion and Rosemary Salt

6
- Mixed Leaves (V)**
Shallot Dressing

7
- Sautéed Broccoli (VE)**
Garlic, Chilli

9
- Rocket and Parmesan Salad (V)**
Olive Oil and Lemon Dressing

8
- Grilled Green Beans (VE)**
Roasted Hazelnuts

7
- New Potatoes (V)**
Beurre Noisette

7

Small Bites

- Olives (VE)**
Fennel, Chilli

6
- Wholemeal Sourdough Baguette (V)**
Extra Virgin Olive Oil

4
- Crudités (VE)**
Black Olive Tapenade

8
- Parmesan and Black Pepper Panisse**
Chickpea fritters

7
- Pumpkin and Smoked Mozzarella Arancini**

9
- Fried Calamari**
Aioli, Lime

14

Please speak to the team about allergies and dietary requirements.
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed and received by the team.
(V) = Vegetarian | (VE) = Vegan

Sparkling Wine and Champagne

	125ml	75cl
Prosecco, Vinvita, Italy 2024	10	50
Gusbourne, Brut Reserve 2021	14	80
Devaux, ‘Cœur des Bar’, Blanc de Noire	17	95
Veuve Fourny 'Blanc de Blancs’ Extra Brut		115
Bruno Paillard 'Premiere Cuvée' Extra Brut		145
Ruinart Rosé, Brut		155
Krug 'Grande Cuvee’, Brut		310

White Wine

	175 ml	500ml	75cl
Vermentino di Sardegna, Antichi Poderi Jerzu, Sardinia, Italy, 2024	11	32	48
Sauvignon Blanc, Dog Point, Marlborough, New Zealand, 2024	14	42	59
Albarino A Pedreira, Rias Baixas, Bodegas Fulcro, Spain, 2024	15	45	68
Chablis, Prieuré Saint Côte, Burgundy, France, 2024	16	47	70
Sancerre 'Flores', Domaine Pinard, Loire, France, 2020	17	50	75

White Wine “Sommelier Selection”

Muscadet de Sèvre et Maine 'Le Confluent', Famille Lieubeau, Loire, France, 2023	45
Chenin Blanc, Montlouis Sur Loire, Rocher des Violettes, Loire, France, 2022	60
Viognier ‘480’, Saint Olive Urban Winery, Northern-Rhône, France, 2023	58
Gavi, Coppo, Piedmont, Italy, 2023	65
Bourgogne Aligoté, Buisson Battault, Burgundy, France, 2021	72
Semillon 'Louis', Henschke, Eden Valley, Australia, 2021	79
Riesling 'Vom Rotenliegenden', Rebholz, Pflaz, Germany, 2017	80
Chardonnay ‘St Agnes’, Crystallum, Cape South Coast, South Africa, 2024	85
Grenache Gris, Memento, Western Cape, South Africa, 2021	90
Chardonnay ‘Alesia’, Rhys Vineyards, Santa Cruz Mountains, California, 2019	110
Meursault, Domaine Michel Caillot, Burgundy, France, 2017	150
Condrieu ‘Verchery’, Clusel-Roch, Northern-Rhône , France, 2022	165
Chassagne-Montrachet, Domaine Colin, Burgundy, France, 2022	180

Red Wine

	175 ml	500ml	75 cl
Côtes-du-Rhône, Domaine de la Ligière, Southern-Rhône, France, 2022	12	34	50
Dolcetto d’Alba, Prunotto, Piedmont, Italy 2024	14	40	65
Crozes-Hermitage 'Sens Rouge', Domaine Fayolle, Northern-Rhône, France, 2023	15	45	70
Vino Nobile di Montepulciano,La Braccessa Tuscany, Italy, 2021	17	52	78
Malbec Saurus, Familia Schroeder, Patagonia, Argentina 2022	19	57	85

Red Wine “Sommelier Selection”

Primitivo 'Avoglia', Giustini, Puglia, Italy, 2023	44
Mencia ‘Ultreia Saint-Jacques’, Raúl Pérez, Bierzo, Spain, 2021	55
Ribera del Duero, Bodegas Antidoto, Spain, 2020	60
Rosso di Toscana 'L'Angelo', Bucciarelli, Tuscany, Italy, 2019	75
Fleurie `La Madone`, Guillaume Chanudet, Beaujolais, France, 2022	85
Hautes Cotes de Nuits Dames Huguettes, Domaine Gavignet, Burgundy, France, 2020	90
Zinfandel 'Juvenile', Turley Cellars, California, USA, 2021	95
Château Lacoste Borie, Pauillac, Bordeaux, France, 2017	120
Barolo 'La Foia', Azienda Agricola Nadia Curto, Piedmont, Italy, 2019	140
Châteauneuf-du-Pape 'Saintes Vierges', Domaine Santa Duc, Southern-Rhône, France, 2020	170
Gevrey Chambertin ‘Symphonie’, Domaine Burguet, Burgundy, France, 2018	190
Brunello D’ Montalcino, Argiano, Tuscany, Italy, 2016	210

Rosé & Orange Wine

	175ml	500ml	75cl
Minuty Prestige, Côtes de Provence, France, 2024	15	45	68
Rose’ Et Or, Chateau Minuty, Côtes de Provence, France, 2024	17	54	72
Orange Assyrtiko, Chios, Greece, 2022	13	37	55

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