

# Brunch Menu

## Viennoiserie / Bread

<b>Croissant (V)</b>	4
<b>Pain au Chocolat (V)</b>	4.5
<b>Cinnamon Bun (V)</b>	4.5
<b>Seasonal Danish Pastry (V)</b>	5
<b>Toast Selection, Jams and Butter</b> White, Wholemeal, Classic Sourdough, Gluten Free	6

## Fruits, Grains, Sweet's

<b>Seasonal Fruit Salad (VE)</b> Chopped Fruit Salad, Lime Syrup	12
<b>Almond Granola and Berries</b> <b>Greek Yoghurt (V) or Coconut Yoghurt (VE)</b> House Made Almond Granola, Banana Chips, Coconut, Raisin	12
<b>Coconut Bircher Museli (V)</b> Organic jumbo oats, mango, passionfruit, blueberries & pomegranate	11
<b>Açaí Bowl (VE)</b> Banana, Dates, Candied Coconut, Organic Jumbo Oats, Homemade Nutty Granola	13
<b>Belgian Waffles (V)</b> With seasonal berries or streaky bacon & maple syrup	14
<b>Pancakes (V)</b> Cherry Compote, Vanilla and Maple Chantilly Cream	16

## Boozy Brunch

<b>120 Minutes Of Unlimited Prosecco, Mimosa or Bloody Mary</b> When Ordering Food	25
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## Eggs

<b>Eggs Any Style On Sourdough Toast or Grain Loaf</b> Roasted Cherry Tomatoes, Spinach	13
<b>Eggs Benedict</b>	16
<b>Eggs Florentine (V)</b>	14
<b>Eggs Royale</b>	18
<b>Breakfast Bun</b> Sausage, Fried Egg, Cheese, Tomato Jam	14
<b>Avocado Toast, Poached Eggs, Spiced Pumpkin Seeds (V)</b> Chilli Flakes	16
<b>Three Egg Omelette</b> Add On: Ham, Comte Cheese, Goats Cheese, Spinach, Tomato, Mushroom, Herbs	17
<b>Shakshuka Eggs (V)</b> Cooked in Tomato, Aubergine and Pepper Stew with Goats Curd and Coriander	15
<b>Sloane Place Full English</b> Choice of Eggs, Bacon, Sausage, Hashbrown, Roast Tomatoes, Beans, Mushroom	21

## À La Carte

<b>Baked Maccaroni Cacio E Pepe (V)</b> Smoked Mozzarella, Parmesan, Black Pepper Sauce	19
<b>Risotto of Wild Mushrooms and Goats Curd (V)</b> Cep, Shitake, Oyster and Chestnut Mushrooms, Parmesan, Goats Curd	23
<b>Fried Buttermilk Chicken Waffles</b>	19
<b>Sloane Place Burger</b> Dry Aged Beef Burger, Sesame Brioche, Emmental Cheese, Lettuce, Dill Gherkins, Tomato, Pickled Onion <i>Add On: Streaky Bacon (2)</i>	22

## Sides

<b>Pork and Black Pepper Sausage</b>	6
<b>Smoked Streaky Bacon or Back Bacon</b>	6
<b>Smoked Scottish Salmon</b>	6
<b>Dressed Avocado (VE)</b>	6
<b>Mixed Leaves (V)</b> Shallot Dressing	7
<b>Sauteed Broccoli (VE)</b> Garlic, Chilli	9
<b>Fries (VE)</b> Red Onion and Rosemary Salt	6



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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

## Champagne & Sparkling Wine

	125ml	75cl
Prosecco, Vinvita, Italy 2024	10	50
Gusbourne, Brut Reserve, Kent, England 2021	14	80
Devaux, 'Cœur des Bar', Blanc de Noire, Champagne, France	17	95
Veuve Fourny 'Blanc de Blancs' Extra Brut, Champagne, France	21	115
Ruinart Rosé, Brut, Champagne, France	26	155

## White Wine

	175 ml	500ml	75cl
Verdejo Rueda 'Flor de Vetus' Spain, 2024	10	30	45
Vermentino di Sardegna, Antichi Poderi Jerzu, Sardinia, Italy, 2024	12	35	50
Sauvignon Blanc, Dog Point, Marlborough, New Zealand, 2024	14	42	59
Albarino, Chan de Rosas, Rias Baixas, Bodegas Santiago Ruiz, Spain, 2024	16	47	65
Chablis, Prieuré Saint Côme, Burgundy, France, 2024	17.5	53	75

## Red Wine

	175 ml	500ml	75 cl
Monastrell 'Al-Muvedre' Telmo Rodriguez, Alicante Spain 2024	10	30	45
Côtes-du-Rhône, Domaine de la Ligière, Southern-Rhône, France, 2022	12	34	50
Petit Vega Crianza, Ribera Del Duero, Spain, 2022	13	37	55
Dolcetto d'Alba, Prunotto, Piedmont, Italy 2024	14	40	65
Crozes-Hermitage 'Sense Rouge', Dom. Fayolle, Northern-Rhône, France 2024	15	45	70

## Rosé & Orange Wine

	175ml	500m	75cl
Minuty Prestige, Côtes de Provence, France, 2024	15	45	68
Château St. Marguerite, Cru Classe, Côtes de Provence, France 2024			69
Orange Kisi Tiko Estate, Kakheti, Georgia, 2022	16.50	49	70

## White Wine "Sommelier Selection"

	75 cl
Muscadet de Sèvre et Maine 'Le Confluent', Loire, France, 2023	45
Vermentino di Sardegna, Antichi Poderi Jerzu, Sardinia, Italy, 2024	50
Montlouis Sur Loire, Rocher des Violettes, Loire, France, 2023	60
Viognier, Chateau La Verrerie, Southern-Rhone, France, 2022	58
Gavi di Gavi DOC, La Montessora, Piedmont, Italy, 2024	65
Bourgogne Aligoté, Buisson Battault, Burgundy, France, 2021	72
Chardonnay 'St Agnes', Crystallum, Cape South Coast, South Africa, 2024	85
Meursault, Domaine Michel Caillot, Burgundy, France, 2017	150

## Red Wine "Sommelier Selection"

Primitivo 'Avoglia', Giustini, Puglia, Italy, 2023	48
Petit Vega, Crianza, Ribera Del Duero, Spain, 2022	55
Dolcetto d'Alba, Prunotto, Piedmont, Italy 2024	65
Rosso di Toscana 'L'Angelo', Bucciarelli, Tuscany, Italy, 2019	75
Zinfandel 'Juvenile', Turley Cellars, California, USA, 2021	80
Fleurie 'La Madone', Guillaume Chanudet, Beaujolais, France, 2022	85
Hautes Cotes de Nuits Dames Huguettes, Domaine Gavignet, Burgundy, France, 2020	90
Barolo 'La Foia', Azienda Agricola Nadia Curto, Piedmont, Italy, 2019	140
Gevrey Chambertin 'Symphonie', Domaine Burguet, Burgundy, France, 2018	170
Châteauneuf-du-Pape 'Saintes Vierges', Domaine Santa Duc, Southern-Rhône, France, 2020	190



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HOTEL & CAFÉ BAR

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