

All Day Menu

Starters

- Wholemeal Sourdough Baguette (Ve)**
Extra Virgin Olive Oil
- Olives, Fennel & Chilli (Ve)**
- Parmesan and Black Pepper Panisse**
Chickpea Fritters
- Aubergine Hummus (Ve)**
Grilled Focaccia
- Smoked Salmon**
Crème fraîche, Lemon, Dill, Capers
- Burrata (V)**
Datterini Tomatoes, Olive Oil & Basil
- Yellow Fin Tuna Tartare**
Avocado, Chilli Dressing & Lime
- Confit Duck**
Lentils, Artichoke & Walnuts
- Fried Calamari**
Aioli & Lime
- Pumpkin & Smoked Mozzarella Arancini (V)**

Mains

- 4

Battered Cod
Yoghurt Tartare, Fries

23
- 6

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

16/17
- 7

Chicken Schnitzel
Capers, Anchovies and Brown Butter

27
- 8

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

22
- 19

Baked Macaroni Cacio E Pepe
Smoked Mozzarella, Parmesan & Lardons

19
- ## Grill
-
-
- 17

Spatchcock Chicken

23
- 18

Angus Rib-Eye 10oz

37
- Atlantic Trout**

24
- 14

Seabass Fillet

26
- 9

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

3

Sides

- Fries (VE)**
Red onion and rosemary salt7
- Spring Leaves (V)**
Shallot dressing7
- Sautéed Broccoli (Ve)**
Garlic, Chilli9
- Rocket and Parmesan Salad (V)**
Olive oil and lemon dressing8
- Grilled Green Beans (Ve)**
Roasted hazelnuts7
- Pink Fir Potatoes (V)**
Beurre noisette7

Salads

- Caesar**16
Egg, Anchovy & Croutons
- Grilled Tuna Nicoise**23
Green Beans, Potato, Olive Oil & Basil
- Chopped Salad (V)**17
Lettuce, Chickpea, Quinoa, Feta, Confit Tomato,
Olives, Artichoke, Capers, Radish, Parsley & Mint
Dressing
- Salad additions:**
- Grilled free range Chicken or Prawns7
- Avocado or Feta5

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

Champagne & Sparkling Wine

	125ml	75cl
Prosecco, Borgo del Col Alto, Italy	10	50
Gusbourne, Brut Reserve, Kent, England 2022	14	80
Devaux, ‘Cœur des Bar’, Blanc de Noire, Champagne, France	17	95
Veuve Fourny 'Blanc de Blancs’ Extra Brut, Champagne, France	21	115
Moët & Chandon ‘Rosé Impérial’	26	110

White Wine

	175 ml	500ml	75cl
Costieres de Nimes, Domaine de St Cyrgues, Rhone, France 2025	12	32	48
Textura Da Estrela, Dao DOC, Portugal 2020	12	35	50
Sauvignon Blanc, Dog Point, Marlborough, New Zealand, 2024	14	42	59
Albarino, Chan de Rosas, Rias Baixas, Bodegas Santiago Ruiz , Spain, 2023	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 2023	14	40	65
Crozes-Hermitage ‘Sense Rouge’, Dom. Fayolle, Northern-Rhône, France 2024	15	45	70

Rosé & Orange Wine

	175ml	500m	75cl
Château d’Ollières, Provence, France, 2025	12	38.5	45
Minuty Prestige, Côtes de Provence, France, 2025	15	45	68
Orange Wine Assyrtiko, Chios, Greece (Skin Contact) 2022	12	39	55

White Wine “Sommelier Selection”

	75 cl
Montlouis Sur Loire, Rocher des Violettes, Loire, France, 2022	60
Viognier, Chateau La Verrerie, Southern-Rhone, France, 2023	58
Soave Classico ‘La Frosca’, Gini, Veneto 2019	70
Bourgogne Aligoté, Buisson Battault, Burgundy, France, 2021	72
Grenache Gris, Momento, Western Cape, South Africa 2021	90
Meursault, Domaine Michel Caillot, Burgundy, France, 2017	150

Red Wine “Sommelier Selection”

Primitivo 'Avoglia', Giustini, Puglia, Italy, 2024	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, 2020	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

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