

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
Capers, Anchovies 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)

22
- 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

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

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