

LUNCH



• STARTERS •

Beef Tataki with truffle dressing, tobiko, lotus root	12
Seabass ceviche with roasted corn, radishes, coriander cress	12
Steamed bao buns with hoisin crispy duck, spring onions	4/8
Burrata with picante tomato compote, wild rocket, basil pesto	10
Soup of the day	7
Crab cocktail with avocado, mango-chilli salsa	16

• SALADS •

Provençal tabbouleh with fried halloumi, dried figs, tahini dressing	11
Sloane Place chopped salad	10
Confit tuna "Niçoise"	12
Traditional Caesar salad	10

Half avocado (3) • Grilled corn-fed chicken (4) • Grilled tiger prawns (5)
Devon crab meat (5) • Brown shrimps (5)

• VEGETARIAN •

Aubergine parmiggiana with wild rocket leaves	12
Wild mushroom risotto with brie	13
Gruyere cheese spatzle with truffled mascarpone, caramelised onions, mixed leaves	13

• FISH & SEAFOOD •

Pan roasted stonebass fillet with wok-fried pak choi, preseved lemon	22
Lemon sole goujons with skinny fries, tartare sauce	16
Pan-roasted ginger & turmeric salmon with beetroot salad, pistachio-pesto dressing	18
Lobster & prawn burger with mango-chilli relish, avocado, brioche bun	24
Mediterranean prawn and squid tagliolini	15
Grilled whole dover sole	36

• MEAT •

Beef burger with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun	15
Oriental spiced chicken burger with grilled halloumi, pineapple relish, brioche bun	15
Dry aged mature English rib-eye steak with sauce of your choice 8oz(227g) / 10oz(283g)	24/28
Chicken piccata with parmesan, wild rocket and heritage tomatoes	15
Club sandwich with grilled chicken, lettuce, tomatoes, fried egg, chilli mayonnaise	12
Grilled Welsh lamb cutlets with sauce of your choice	19

• COCKTAILS •

Aperol Kiss Aperol, Campari, fresh lemon juice, gomme syrup	12
Grapefritz Aperol, fresh pink grapefruit juice, prosecco, fresh lime juice elderflower syrup	12
Apple Royal Tanqueray N.10 gin, fresh lemon juice, homemade apple syrup, fresh thyme, fresh mint	13
Basil Instinct Belsazar dry vermouth, Cointreau, fresh lemon juice, fresh basil, gomme syrup	13

• SHARERS •

Mixed olives	3
Bread rolls and butter	2
Hummus with warm pita bread	5
Crispy squid with black garlic aioli, fresh lime	7
Wild mushroom arancini with provola & arrabiata sauce	7
Beef Teryaki Gyoza with teryaki dip	7
Tiger prawn tempura with sweet chilli sauce	9

• SIDES • 4

Wilted spinach
Mixed salad
Tomato red onion salad
Parsley lime quinoa
Provençal grilled vegetables
Skinny fries
Wok-fried garlic-chilli stem broccoli
New potatoes

• AFTERNOON TEA •

Home made plain or fruity scones
with clotted cream, strawberry jam
and tea or coffee of your choice 8

- Buttered crumpets 3
- Finger sandwiches 5
- French Pastries 8

• KIDS MENU AVAILABLE ON REQUEST •