

All Day Menu

Starters & Small Plates

Soup of the day

Served with brown or white bread roll

Dressed Devon crab cocktail

on toasted soda bread, mango, wasabi tobiko

Yellowfin tuna fillet tataki

with truffle dressing & wakame

London cured Scottish salmon

With traditional accompaniments

Burrata (V)

with picante cherry tomato compote, fig balsamic reduction

Roasted cauliflower salad (VE)

with chickpeas, pomegranate, chia seeds & lemon-tahini dressing

Prawn & avocado salad

with Marie Rose sauce

Sloane Place chopped salad (V)

with quinoa, tomatoes, cucumber, red onions, egg white, feta cheese, avocado, broad beans, peas, baby gem lettuce, house dressing

Caesar salad (V)

with parmesan croutons

Salads add ons:

Grilled tiger prawns (6) . Grilled corn-fed chicken (6) . Half avocado (3.5)

Small bites

Mixed olives 4

Bread rolls & butter 3

Crispy chickpea & feta wontons (V) 10

with pomegranate-mint yoghurt

Crispy duck spring rolls 12

with hoisin sauce

Tiger prawn tempura 14

with sweet chilli sauce

Mains

Cornish lemon sole goujons

with skinny fries & tartare sauce

Baked warm butternut squash & Cerney Ash tart (V)

with basil pesto, wild rocket, toasted pumpkin seeds, balsamic

The Sloane Place beef burger

locally sourced beef patty with smoked red onion compote, tomato relish chilli mayonnaise, brioche bun
Burger add ons: Cheese (2) . Streaky bacon (2)

Aromatic coconut yellow curry (VE)

with aubergine, spring onion, coriander yoghurt & jasmine rice

Add on corn-fed chicken (6) . tiger prawns (6)

Seafood and basil risotto

with native lobster, Devon crab, tiger prawns & squid

Slow roasted duck confit

with braised red cabbage, Brussels sprouts, cranberry jus

Grill

Spatchcock chicken

Welsh lamb cutlets

Surrey farmed Angus rib-eye steak 10oz

Surrey farmed Angus fillet steak 7oz

Scottish salmon fillet

Yellowfin tuna steak

Stone bass fillet

Choose a sauce from:

Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli

Sides

Skinny fries (VE) 6

Truffled parmesan fries (V) 8

New potatoes (V) 5

Tomato & red onion salad (V) 6

Wilted spinach (VE) 6

Mixed/Green salad (V) 6.5

Braised red cabbage (VE) 6.5

Roasted cauliflower & Gruyère (V) 6.5



SLOANE
• P L A C E •

HOTEL & CAFÉ BAR

White Wines

	175 ml	250 ml	75 cl
Pinot Grigio delle Venezie, Portenova, Italy	9	12.5	35
Picpoul de Pinet Domaine Morin, Languedoc, France	10.5	14	36
Sauvignon Blanc Wairau River, New Zealand	11	15	41
Marques de Riscal Blanco, Rueda, Spain (organic)			41
Ladybird Chenin Viognier, Laibach, South Africa (organic)	12.5	16.5	42
Gavi Tenute Neirano, Piedmont, Italy	13.5	19	43
Gewurztraminer Family Vineyard Wairau River, New Zealand			48
Pinot Blanc, Jean-Baptiste Adam, France (organic)			47
Riesling 'Special Aged Release', Clare Valley, Australia			56
Chablis Domaine Gautheron, Burgundy, France	16.5	23	60
Forty Hall Bacchus London 2018, 1st London vineyard (organic)			58
Montagny 1er Cru Les Vieux Chateau, Burgundy, France			64
Rully 1er Cru Domaine Belleville, Burgundy, France			92
Puligny-Montrachet 1er Cru Les Folatières, Burgundy, France			160

Red Wines

	175 ml	250 ml	75 cl
Punto Alto Malbec, Argentina (organic)	9	12.5	35
Boira Sangiovese, Cantine Volpi, Marche, Italy (organic)	10.5	14	36
Cabernet Merlot Duberney, Languedoc, France (organic)	11.5	16	38
Bardolino Gorgo, Veneto, Italy			38
Zinfandel 'Long Barn', Fior di Sole, California	12.5	17	40
Syrah Moon Apoge, Rhone Valley, France (biodynamic)	14	20	45
Tempranillo Monastrell Bodegas, Valencia, Spain (organic)			45
Shiraz Grenache Mourvedre The Navigator, South Africa			51
Pinot Noir 'Roaring Meg', Central Otago, New Zealand			51
Little Ra Ra Shiraz, Pyren Vineyard, Victoria, Australia			55
Cote de Brouilly Volcaniques, Beaujolais, France			55
Chianti Classico Riserva, Vicchiomaggio, Italy	16	22	58
Chateau Becherau, Lalande de Pomerol, France			62
Chateau Louvie Saint Emilion Grand Cru, France			65
Savigny les Beaune, Domaine du Prieuré, France			66
Gigondas du Clos des Tourelles, Rhône Valley, France			68
Barolo Tenute Neirano, Piedmont, Italy			75
Brunello di Montalcino Donatella Colombini, Tuscany, Italy			85

Rosé Wine

	175 ml	250 ml	75 cl
Whispering Angel Chateau d'Esclans, Cotes de Provence, France	16	22	58
La Loupe Carignan, Les Vognobles Foncalieu, France	9	12.5	35
Bardolino Chiaretto Gorgo, Veneto, Italy	10.5	14	36

Sparkling & Champagne

	125 ml	75 cl
Prosecco Botter extra dry NV, Italy	10	41
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	15	63
Gusbourne Twenty Eighteen Rosé, Kent, England		68
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		75
Jacquart Brut Mosaique NV, Reims, France	16	68
Bollinger special cuvee, France	19	92
Bollinger Rosé, France		98
Dom Perignon Millésimé, France		260

Signature cocktails

Aperol 1919 Sipsmith London Dry Gin, Aperol, Prosecco, apple juice, rhubarb & rosehip cordial	15
Basil Instinct Ketel One Vodka, homemade basil syrup, passion fruit puree, apple juice	15
Lychee & Rose Martini Sipsmith London Dry Gin, lychee liqueur, rose syrup, lemon juice	15
Cherry Blossom Roku gin, Yuzu sake, lemon juice, grapefruit juice, homemade cherry shrub, soda	15
Fiery Rose Margarita Patron Silver Tequila, Cointreau, rose syrup, lime juice, fresh red chilli, fresh cucumber	16
Takara Manhattan Nikka whisky, Kosu plum sake, Plum bitters	16

Zero - Proof Cocktails

Virgin Basil Instinct Seedlip Garden 108, homemade basil syrup, passion fruit puree, apple juice, fresh lemon	8
Blossom Seedlip Grove 42, fresh orange juice, lemon juice, sugar syrup	8
Spiced Ginger Seedlip Spice 94, ginger syrup, lemon juice, ginger beer, fresh mint	8

Beers & Cider

Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride Session APA	7.5
Zen Pale Ale Kabusecha Green Tea Pale Ale	8
Peroni 0.0% non-alcoholic lager	5.5
Sassy Cidre Brut	7.5

Vintage subject to change.

All wines contain sulphites & some may contain allergens | 125 ml measure also available on request

