

Brunch Menu

Starters & Small Plates

Burrata (V) Cherry Tomatoes, Basil Pesto	18
Beef Carpaccio EV Olive Oil, Truffle Dressing	15
Tuna Tartare Avocado, Wasabi	19
Crudites (V) Fresh Herb Mayonnaise	8
Tiger Prawn Tempura Sweet Chilli Sauce	15
Red Pepper Hummus (V) Pita Bread, Smoked Paprika	10
Salt and Pepper Squid Black Garlic Aioli	15

Brunch Classics

Bowl Of Mixed Berries (VE)	10
Coconut Bircher Muesli (V) Organic Jumbo Oats, Sweet Mango, Blueberries, Passionfruit, Pomegranate	11
Poached Free-range Eggs and Crushed Avocado On Sourdough (V) Cherry Tomatoes, Feta, Chilli Flakes	15.5
Omelette Your Way With Skinny Fries Add on: Ham, Cheese, Mushrooms, Tomatoes, Spinach, Onions	17.5
Eggs Benedict 16 / Florentine (V) 15 / Royale 18	
Belgian Waffles With Maple Syrup Mixed Berries or Back Bacon or Streaky Bacon	13
Blueberry Pancakes Maple Syrup	14
Brioche French Toast (V) Clotted cream, Berries, Maple Syrup	16

Boozy Brunch

120 Minutes Of Unlimited Prosecco, Mimosa or Bloody Mary	25
---	----

Sandwich & Salads

Toasted Club Sandwich Grilled Chicken, Fried Egg, Lettuce, Streaky Bacon, Tomato & Cucumber	19
Endive, Pear and Walnut Salad (VE) Mustard Dressing	15
Grilled Warm Goat Cheese (V) Beetroot, Walnuts, Honey Dressing	18
Caesar salad (V) Aged Parmesan, Croutons	15
Sloane Place Chopped Salad (V) Gem Lettuce, Tomatoes, Cucumber, Feta, Avocado, Broad Beans, House Dressing	15
Salads Add On: Tiger prawns (8), Grilled Chicken (6), Half Avocado (4), Devon Crab (8)	

Mains

Cornish Lemon Sole Goujons Skinny Fries, Tartare Sauce	27
Forest Mushroom Risotto (V) Garlic flowers	24
The Sloane Place Beef Burger Smoked Onion Compote, Tomato Relish, Chilli Mayonnaise <i>Burger add on: Cheese (2), Streaky Bacon (2)</i>	19
Tagliatelle alla Norma (V) Aubergine, Roasted Tomato, Ricotta Salata	22
Seafood Ravioli Lobster Bisque, Gremolata	35
Wiener Schnitzel Breaded Veal Cutlet Off The Bone	31
Crispy Corn Crusted Scottish Salmon Compressed Cucumber, Fennel & Pink Grapefruit, Mustard Dressing	28
Grilled Farmed Grassfed Rib-Eye Steak 10oz	35
Selection Of Sauces	3

Sides

Skinny Fries (VE)	6
Truffled Parmesan Fries (V)	8
New Potatoes (V)	7
Wilted Spinach (VE)	7
Mixed Salad (V)	7
Chilli and Garlic Broccoli (VE)	8
Aromatic Provençal Vegetables (VE)	7
Sautéed Green beans	6
Wild Rocket and Parmesan Salad (V)	9



SLOANE
• PLACE •

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

White Wines

	175 ml	250 ml	75 cl
Sauvignon Blanc, Château de Bon Ami Entre Deux Mers 2022, Bordeaux Supérieur, France	9.5	13	36.5
Pinot Grigio delle Venezie, Portenova, 2022, Italy	10.5	14	38
Picpoul de Pinet Domaine Morin, 2022, Languedoc, France	11.5	15	40
Ladybird Chenin Viognier, 2022, Laibach, South Africa (organic)	14	18	45.5
Gavi Tenute Neirano, 2022, Piedmont, Italy			46.5
Macon Lugny Domaine Rochebin 2022, Burgundy, France			48
Grüner Veltliner 'Grafenegg' Kamptal, 2021, Austria (organic)			49
Gewürztraminer Family Vineyard Wairau River, 2023, New Zealand			49.5
Terrazas de Los Andes Chardonnay, 2021, Uco Valley, Argentina	15	20	52
Riesling Paulett, 'Special Aged Release', 2018, Clare Valley, Australia			61
Sancerre Domaine Neveu 2022, Loire, France			63
Chablis Domaine Gautheron, 2022, Burgundy, France	17.5	24	70
Cloudy Bay Sauvignon Blanc, 2022, Marlborough, New Zealand	18	24.5	73
Meursault Clos Saint Felix 2018, Domaine Michelot, Burgundy, France			110
Puligny-Montrachet 1er Cru La Garenne, 2020, Burgundy, France			160

Red Wines

	175 ml	250 ml	75 cl
Château de Bon Ami, 2022, Bordeaux Supérieur, France	9.5	13	36.5
Boira Sangiovese, 2021, Cantine Volpi, Marche, Italy (organic)	12	15.5	40
Zinfandel 'Long Barn', 2020, Fior di Sole, California			43
Familia Schroeder 'Alpataco' Pinot Noir, 2021, Argentina	14.5	18.5	46
Terrazas de Los Andes High Altitude Malbec, 2021, Argentina	15	20	52
Brouilly, Domaine Robert Perroud, 2022, France			53
Shiraz Grenache Mourvedre 'The Navigator', 2020, South Africa			54
Monte Faustino Valpolicella Classico, 2022, Italy			57
Château Bechereau, 2020, Lalande de Pomerol, France			64
Château Louvie Saint Emilion Grand Cru, 2020, France			67
Chianti Classico Riserva, 2020, Vicchiomaggio, Italy	17.5	24	68
Barolo Tenute Neirano, 2018, Piedmont, Italy			81
Cloudy Bay Pinot Noir, 2021, Marlborough, New Zealand	23	30	89
Brunello di Montalcino Donatella Colombini, 2017, Tuscany, Italy			90
Savigny les Beaune 1er Cru Domaine Bichot 2020, Burgundy, France			97
Gevrey-Chambertin, Domaine Taupenot-Merme, 2018, Burgundy, France			130
Château Batailley, 5ème Cru Classe, 2014, Pauillac, France			180

Rosé Wine

	175 ml	250 ml	75 cl
Ô de Rose, Maison Lorgeril, 2023, Languedoc, France	10.5	14	38
Whispering Angel, Château d'Esclans, 2023, Côtes de Provence, France	16.5	23	60
Rock Angel, Château d'Esclans, 2022, Côtes de Provence, France	20	27	80
Château d'Esclans Estate, 2022, Côtes de Provence, France	21	28	85

Sparkling Wines & Champagne

	125 ml	75 cl
Prosecco Botter extra dry NV, Veneto, Italy	10	45
Gusbourne Twenty Nineteen Brut Réserve, Kent, England	16	75
Gusbourne Twenty Eighteen Rosé, Kent, England		78
Gusbourne Twenty Seventeen Blanc de Blancs, Kent, England		90
Taittinger Brut Réserve NV, Reims, France		85
Möet & Chandon Impérial Brut NV, Épernay, France	18.5	95
Möet & Chandon Rosé Impérial NV, Épernay, France		110
Bollinger Special Cuvée Brut NV, Aÿ, France		115
Dom Pérignon Millésimé, Épernay, France		290

Signature cocktails

Lychee & Rose Martini No3 Gin, Lychee Liqueur, Rose Syrup, Lemon Juice	14.5
Cucumber Sour Tanqueray Gin, Apple Juice, Gum syrup, Cucumber, Egg White	14.5
Yuzu Margarita Omega Altos Tequila, Yuzu Gin Liqueur, Lime Juice, Aave Syrup	14.5
Pretty Woman Grey Goose Vodka, Raspberry Puree, Ginger Syrup, Elderflower	14.5
Takara Manhattan Nikka Whisky, Kosu Plum Sake, Plum Bitters	14.5

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

Zero - Proof Cocktails

Lavender Iced Tea Jasmine Tea, Lavender Syrup, Lemon Juice, Fresh Mint	10
Chelsea Sunrise Seedlip Grove 42, Orange Juice, Grenadine Syrup, Lemonade	10
Spiced Ginger Seedlip Spice 94, Ginger Syrup, Lemon Juice, Ginger Beer, Fresh Mint	10
Beers & Cider	
Lucky Saint 0.5%	5.5
Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride Session APA	7.5
Sassy Cider Brut	7.5
Zen Pale Ale	8