

Set Menu

Starters

Jerusalem Artichoke Soup (V)

Crusty Bread

Prawn Cocktail

Sauce Marie Rose

Beef Carpaccio

Olive Oil, Rocket, Parmesan

Mains

Traditional Chicken Pie

Herb Mash Potatoes, Fried Shallots

Cod Fillet

Braised Caraway Hispi Cabbage, Tarragon Sauce

Tagliatelle Pomodoro (V)

Tomato, Fresh Basil

Desserts

Hot Chocolate and Banana Pudding (VE)

Toffee Sauce, Filo Crisp, Coconut Sorbet

Homemade Ice Creams (V) and Sorbets (VE)

Please Ask The Team For The Daily Selection

Artisan British Cheese Board (V)

Sticky Fig Relish, Celery, Mixed Crispbreads

For 2 Courses: £25

For 3 Courses: £30

(V) = Vegetarian | (VE) = Vegan

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.



SLOANE
• PLACE •