

# All Day Menu

## Starters

<b>Soup du Jour</b> Fresh Bread	11
<b>Beef Carpaccio</b> Aged Parmesan, Rocket, Truffle Dressing	15
<b>Pan Roasted Hand Dive Scallops</b> Cucumber Salad, Keta Caviar	20
<b>London Cure Scottish Smoked Salmon</b> Brioche Toast, Capers, Lemon	19
<b>Endive, Pear and Walnut Salad (VE)</b> Mustard Dressing	15
<b>Burrata (V)</b> Cherry Tomatoes, Basil Pesto	18
<b>Grilled Warm Goat Cheese (V)</b> Heritage Beetroot, Grilled Jerusalem Artichoke, Walnut	18
<b>Chopped Salad (V)</b> Gem Lettuce, Tomatoes, Cucumber, Feta, Avocado, Broad Beans, Egg White, Quinoa, Red Onion	15
<b>Caesar Salad (V)</b> Aged Parmesan, Croutons	15

### Add On:

*Grilled Tiger Prawns (8), Grilled Chicken (6), Half Avocado (4), Devon Crab (8)*

## Mains

<b>Plat du Jour</b>	
<b>Cornish Lemon Sole Goujons</b> Skinny Fries, Tartare Sauce	
<b>Delica Squash Risotto (V)</b> Burrata, Beurre Noisette, Sage	
<b>Sloane Place Beef Burger</b> Smoked Onion Compote, Tomato Relish, Chilli Mayonnaise <i>Burger Add On: Cheese (2), Streaky Bacon (2)</i>	
<b>Tagliatelle Alla Norma (V)</b> Aubergine, Roasted Tomato, Ricotta Salata	
<b>Wiener Schnitzel</b> Breaded Veal Cutlet Off The Bone	
<b>Seafood Ravioli</b> Lobster Bisque, Gremolata	
<b>Honey Glazed Duck Confit</b> Brussel Sprout Leaves, Cippolini Onions, Celeriac Purée, Marsala Jus	
<b>Pan Roasted Scottish Salmon Fillet</b> Caraway Hispi Cabbage, Carrots, Shaved Fennel	
<b>Grill</b>	
<b>Spiced Spatchcock Poussin</b>	
<b>Surrey Farmed Angus Rib-Eye Steak 10oz</b>	
<b>Surrey Farmed Angus Beef Fillet Steak 7oz</b>	
<b>Scottish Salmon Fillet</b>	
<b>Yellowfin Tuna Steak</b>	
<b>Wild Bass Fillet</b>	
<b>Sauce</b> <i>Peppercorn, Bearnaise, Hollandaise, Garlic Butter, Lemon Butter, Aioli, Green Harissa (VE)</i>	

## Sides

26	<b>Skinny Fries (VE)</b>	6
27	<b>Truffled Parmesan Fries (V)</b>	8
	<b>New Potatoes (V)</b>	7
25	<b>Wilted Spinach (VE)</b>	7
	<b>Mixed Salad (VE)</b>	7
19	<b>Chilli and Garlic Broccoli (VE)</b>	8
	<b>Wild Rocket and Parmesan Salad (V)</b>	9
22	<b>Braised Red Cabbage (VE)</b>	7
	<b>Honey Roasted Root Vegetables (V)</b>	7

## Small Bites

28	<b>Mixed Olives (VE)</b>	6
	<b>Fresh Bread and Butter (V)</b>	5
28	<b>Crudités (V)</b> Fresh Herb Mayonnaise	8
	<b>Red Pepper Hummus (V)</b> Pita Bread, Smoked Paprika	10
	<b>Wild Mushroom Arancini (V)</b> Parmesan Dip	10
24	<b>Salt and Pepper Squid</b> Aioli Dip	12
40	<b>Tiger Prawn Tempura</b> Sweet Chilli Sauce	15



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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 Wine

	175 ml	250 ml	75 cl
Sauvignon Blanc, Château de Bon, Ami Entre Deux Mers 2022, 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 <a href="#">(organic)</a>	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 <a href="#">(organic)</a>			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 Wine

	175 ml	250 ml	75 cl
Bordeaux Supérieur, Château de Bon Ami, 2022, France	9.5	13	36.5
Boira Sangiovese, 2021, Cantine Volpi, Marche, Italy <a href="#">(organic)</a>	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 Wine and 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

<b>Lychee &amp; Rose Martini</b>	14.5	
No3 Gin, Lychee Liqueur, Rose Syrup, Lemon Juice		
<b>Cucumber Sour</b>	14.5	
Tanqueray Gin, Apple Juice, Gum Syrup, Cucumber, Egg White		
<b>Yuzu Margarita</b>	14.5	
Omega Altos Tequila, Yuzu Gin Liqueur, Lime Juice, Agave Syrup		
<b>Pretty Woman</b>	14.5	
Grey Goose Vodka, Raspberry Puree, Ginger Syrup, Elderflower		
<b>Takara Manhattan</b>	14.5	
Nikka Whisky, Kosu Plum Sake, Plum Bitters		
<b>Lavender Iced Tea</b>		10
Jasmine Tea, Lavender Syrup, Lemon Juice, Fresh Mint		
<b>Chelsea Sunrise</b>		10
Seedlip Grove 42, Orange Juice, Grenadine Syrup, Lemonade		
<b>Spiced Ginger</b>		10
Seedlip Spice 94, Ginger Syrup, Lemon Juice, Ginger Beer, Fresh Mint		
<b>Lucky Saint 0.5%</b>		5.5
<b>Peroni Nastro Azzurro</b>		6.5
<b>Coalition Unity Lager</b>		7
<b>Blushing Bride</b>		7.5
Session APA		
<b>Sassy Cider Brut</b>		7.5
<b>Zen Pale Ale</b>		8

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