

All Day Menu

Starters

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

Add On:

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

Mains

Plat du Jour	26
Cornish Lemon Sole Goujons Skinny Fries, Tartare Sauce	27
Delica Squash Risotto (V) Burrata, Beurre Noisette, Sage	25
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
Wiener Schnitzel Breaded Veal Cutlet Off The Bone	31
Seafood Ravioli Lobster Bisque, Gremolata	35
Honey Glazed Duck Confit Brussel Sprout Leaves, Cippolini Onions, Celeriac Purée, Marsala Jus	28
Pan Roasted Scottish Salmon Fillet Caraway Hispi Cabbage, Carrots, Shaved Fennel	28

Grill

Spiced Spatchcock Poussin	24
Surrey Farmed Angus Rib-Eye Steak 10oz	35
Surrey Farmed Angus Beef Fillet Steak 7oz	40
Scottish Salmon Fillet	26
Yellowfin Tuna Steak	28
Wild Bass Fillet	25
Sauce <i>Peppercorn, Bearnaise, Hollandaise, Garlic Butter, Lemon Butter, Aioli, Green Harissa (VE)</i>	3

Sides

Skinny Fries (VE)	6
Truffled Parmesan Fries (V)	8
New Potatoes (V)	7
Wilted Spinach (VE)	7
Mixed Salad (VE)	7
Chilli and Garlic Broccoli (VE)	8
Wild Rocket and Parmesan Salad (V)	9
Braised Red Cabbage (VE)	7
Honey Roasted Root Vegetables (V)	7

Small Bites

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



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 Wine

	175 ml	250 ml	75 cl
Sauvignon Blanc, Château de Bon, Ami Entre Deux Mers 2022, France	9.5	13	36.5
Gewürztraminer Family Vineyard Wairau River, 2023, New Zealand	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
Grüner Veltliner 'Grafenegg' Kamptal, 2021, Austria (organic)			49
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
Cabernet Merlot Duberny, 2021, Languedoc, France (organic)	9.5	13	36.5
Rioja Crianza 2020, Azabache, Spain	11.5	15	39
Pinot Noir, Familia Schroeder, Saurus, 2022, 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
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
Gevey-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
La Loupe Carignan, Les Vignobles Foncalieu, 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
Möet & Chandon Impérial Brut NV, Épernay, France	18.5	95
Möet & Chandon Rosé Impérial NV, Épernay, France		110

Signature Cocktails

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

Zero - Proof Cocktails

Lavender Iced Tea	10
Jasmine Tea, Lavender Syrup, Lemon Juice, Fresh Mint	
Chelsea Sunrise	10
Seedlip Grove 42, Orange Juice, Grenadine Syrup, Lemonade	
Spiced Ginger	10
Seedlip Spice 94, Ginger Syrup, Lemon Juice, Ginger Beer, Fresh Mint	

Beers and Cider

Lucky Saint 0.5%	5.5
Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride	7.5
Session APA	
Sassy Cider Brut	7.5
Zen Pale Ale	8

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