

ALL DAY MENU

SLOANE
PLACE

• SALADS •

Thai green papaya salad (V) with young papaya, cashews, lime juice, palm sugar, tomatoes, green beans, chillies	14
Caesar salad (VE) with parmesan croutons	11.5
Sloane Place chopped salad (VE) Add on grilled tiger prawns (6) • grilled corn-fed chicken (5) • half avocado (3.5)	12.5

• EGGS AND SANDWICHES •

Poached free range eggs & crushed avocado on toasted sourdough (VE) with cherry tomatoes, feta, dried chilli	13.5
London Cure Scottish smoked salmon with scrambled eggs and your choice of white or brown toast	15
Eggs Royale / Florentine (VE) / Benedict	14
Toasted Club sandwich	13
Smoked salmon sandwich	10
Omelette of your choice with skinny fries	15

• MAINS •

Plat du jour	19
Pan roasted stone bass fillet with oriental spiced ratatouille, basil pesto	23
Poached Scottish salmon fillet with English green asparagus, Jersey Royals, lemon mayonnaise	24
Sloane Place fishcake with poached free range hen's egg and creamed spinach	18
Lobster & prawn burger with mango-chilli relish, avocado, brioche bun	25
Aromatic coconut yellow curry (V) with roasted cauliflower, courgette, coriander, steamed basmati rice Add on corn-fed chicken (3) • tiger prawns (6)	19
Spring peas and wild garlic risotto (VE) with shaved parmesan	17.5
Burgundy braised beef cheek ragout pappardelle	24
Tom Yum Goong - Spicy Thai Prawn Soup with prawns in lemongrass broth, lime leaves, galangal, oyster mushrooms fresh chillies, coconut milk	24

• GRILL •

Spatchcock chicken	17.5
Welsh lamb cutlets	23
Surrey farmed Angus rib-eye steak 8oz	25
Scottish salmon fillet Scottish stone bass fillet	18

Choose a sauce from hollandaise, bearnaise, peppercorn, garlic butter, lemon butter

DESSERTS • 8

Eton mess (VE)
Rhubarb crumble (VE) with vanilla ice cream
Thai red rice pudding (V) with sweet mango, pomegranate and coconut milk
Warm flourless chocolate brownie (VE) with coffee ice cream and caramelised peanuts
Exotic fruit salad (V) with passion fruit sorbet
Selection of homemade ice creams (VE) and sorbets (V) (3/scoop) ask the team for the daily selection

CHEF'S SIGNATURES

Crispy hoisin duck bao bun 6 with pickled cabbage, Japanese mayonnaise, scallions	6
Spicy aubergine & tempeh bao bun (VE) 6 with homemade vine tomato compote, scallions	6
Hot smoked salmon bao bun 6 with wakame, scallions, miso mayonnaise, sesame seeds	6
Wiener schnitzel 23 with lemon hollandaise Add a fried egg 24.5	23
Lemon sole goujons 18 with skinny fries and tartare sauce	18

• SHARERS •

Mixed olives	3.5
Bread rolls and butter	2.5
Red pepper hummus (V) with warm pita bread	7.5
Crispy duck spring rolls with hoisin sauce	10
Tiger prawn tempura with sweet chilli sauce	12.5

• STARTERS •

Potato & wild garlic soup (VE)	7.5
Prawn & avocado with Marie Rose sauce	12.5
London Cure Scottish smoked salmon with accompaniments	15
Rose County beef fillet tataki with watercress & truffle dressing	15
Grilled goat's cheese (VE) with charred stem broccoli frisee leaves, pomegranate shallot vinaigrette	13
Tamarind & citrus quinoa protein bowl (VE) with fried tofu, soya beans baby bok choy, beansprouts	13

• SIDES •

Skinny fries (VE)	4.5
Jersey Royals (VE)	5
Tomato & red onion (V)	5
Wilted spinach (VE)	5
Mix / Green salad (V)	6.5
Wok-fried chilli-garlic broccoli (V)	6.5
Wild mushrooms (VE)	6.5