

BRUNCH MENU



SLOANE
PLACE

• BRUNCH CLASSICS •

Bowl of mixed berries (VE)	8
Coconut Bircher muesli (V) with organic jumbo oats, sweet mango, blueberries passionfruit, pomegranate	10
Açaí bowl (VE) with organic jumbo oats, homemade nutty granola banana, strawberry, chia seeds	10
Poached free-range eggs & crushed avocado on sourdough (V) with cherry tomatoes, feta, dried chilli	13.5
London Cure Scottish smoked salmon with scrambled eggs, lemon and your choice of bread	15
Eggs Benedict / Florentine (V) / Royale	14
Stack of American pancakes with maple syrup with blueberries • banana • back bacon • streaky bacon	14
Belgian waffles with maple syrup with blueberries • back bacon • streaky bacon	14
Omelette of your choice with skinny fries	15

• SANDWICHES & SALADS •

Toasted Club sandwich	13
London Cure Scottish smoked salmon & cream cheese bagel	14
Thai green papaya salad (VE) with young papaya, cashews, lime juice, palm sugar, tomatoes green beans, chillies	14
Caesar salad (V) with parmesan croutons	11.5
Sloane Place chopped salad (V) Salads add ons: tiger prawns (6) • corn-fed chicken (5) • half avocado (3.5)	12.5

• MAINS •

Pan roasted stone bass fillet with oriental spiced ratatouille, basil pesto	23
Native lobster & tiger prawn burger with mango-chilli relish, avocado, brioche bun	25
The Sloane Place beef burger with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun	16
Black truffle ravioli (V) with Riesling and sage sauce, preserved lemon	17
Seafood tagliatelle with native lobster, Devon crab, tiger prawns, squid	28
Grilled spatchcock chicken	17.5
Grilled Surrey farmed Angus rib-eye steak 10oz	28
Grilled half/whole lobster	20/38

DESSERTS • 8

Yuzu crème brûlée (V) with papaya-lime salad
Passion fruit choux (V) with coconut ice cream
Warm flourless chocolate brownie (V) with coffee ice cream and caramelised peanuts
Fresh berries (VE) with elderflower sorbet
Selection of homemade ice creams (V) and sorbets (VE) (3/scoop) ask the team for the daily selection
Knickerbocker glory (V) 10 Perfect to share!

BOOZY BRUNCH

120 minutes of
unlimited Prosecco, Mimosa
or Peach cocktail

when ordering a main course

25

• SMALL BITES •

Mixed olives	4
Bread rolls and butter	3
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
Mac & cheese mushroom fritters (V) with truffle ketchup	7

• STARTERS •

Crispy hoisin duck bao bun with pickled cabbage, Japanese mayonnaise, scallions	6
Spicy aubergine & tempeh bao bun (VE) with homemade vine tomato compote, scallions	6
Scottish hot smoked salmon bao bun with wakame, scallions, miso mayonnaise, sesame seeds	6
Devon crab cocktail hand picked white crab avocado, spicy mango salad	16
Rose County beef fillet tataki with watercress & truffle dressing	15
Burrata with heritage tomatoes rocket, basil pesto	13

• SIDES •

Skinny fries (V)	4.5
Truffled parmesan fries (V)	6.5
New Potatoes (V)	5
Tomato & red onion (VE)	5
Wilted spinach (V)	5
Mixed / Green salad (VE)	6.5
Wok-fried chilli-garlic broccoli (V)	6.5
Wild mushrooms (V)	6.5

DRINKS MENU



SLOANE
PLACE

• SPARKLING & CHAMPAGNE •

	125 ml	75 cl
Prosecco Botter extra dry NV, Italy	9.5	39
Gusbourne Twenty Sixteen Brut Reserve, UK	13.5	58
Gusbourne Twenty Sixteen Rosé, UK	15.5	66
Bollinger special cuvee, France	16.5	78
Bollinger Rosé, France		85
Ruinart Blanc de Blancs, France		95
Dom Perignon Millésimé, France		250

• WHITE WINE •

	175 ml	250 ml	75 cl
Picpoul de Pinet Domaine Morin, Languedoc, France	10	13.5	35
Sauvignon Blanc Wairau River, New Zealand	11	15	36
Marques de Riscal Blanco, Rueda, Spain (organic)	11.5	16	38
Ladybird Chenin Viognier, Laibach, South Africa 🐞 (organic)	12.5	16.5	40
Gewurztraminer Family Vineyard Wairau River, New Zealand			40
Pinot Blanc, Jean-Baptiste Adam, France (organic)			45
Gavi di Gavi Conti Speroni, Piedmont, Italy	14	18	50
Riesling 'Special Aged Release', Clare Valley, Australia			56
Chablis Domaine Gautheron, Burgundy, France	14.5	21	56
Forty Hall Bacchus London 2018, 1 st London vineyard (organic)			58
Montagny 1er Cru Les Vieux Chateau, Burgundy, France			62
Rully 1er Cru Domaine Belleville, Burgundy, France			68
Puligny-Montrachet 1er Cru Les Folatières, Burgundy, France			150

• RED WINE •

	175 ml	250 ml	75 cl
Boira Sangiovese, Cantine Volpi, Marche, Italy (organic)	10	13.5	32
Punto Alto Malbec, Argentina (organic)	11	15	36
Cabernet Merlot Duberney, Languedoc, France (organic)	11.5	16	38
Zinfandel 'Long Barn', Fior di Sole, California	12.5	16.5	40
Bardolino Gorgo, Veneto, Italy			40
Syrah Moon Apoge, Rhone Valley, France (biodynamic)	14	20	45
Tempranillo Monastrell Bodegas, Valencia, Spain (organic)			45
Shiraz Grenache Mourvedre The Navigator, South Africa			51
Pinot Noir 'Roaring Meg', Central Otago, New Zealand			51
Little Ra Ra Shiraz, Pyren Vineyard, Victoria, Australia			55
Cote de Brouilly Volcaniques, Beaujolais, France			55
Chateau Becherau, Lalande de Pomerol, France			60
Chateau Louvie Saint Emilion Grand Cru, France			62
Savigny les Beaune, Domaine du Prieuré, France			66
Barolo Tenute Neirano, Piedmont, Italy			75
Gigondas du Clos des Tourelles, Rhône Valley, France			95
Brunello di Montalcino Donatella Colombini, Tuscany, Italy			98

• ROSÉ WINE •

	175 ml	250 ml	75 cl
Whispering Angel Chateau d'Esclans, Cotes de Provence, France	13	19	52
La Loupe Carignan, Les Vognobles Foncalieu, France	8.5	12	34
Chateau Paradis Essencial Rose, Aix en Provence, France	10	13.5	38

ORANGE WINE

Albariño 'Sitta Laranza'
Attis Bodegas y Vinedos
Galicia, Spain

62

SIGNATURE COCKTAILS

The Sloane Iced Tea 14

Mint-infused Earl Grey tea
citrus vodka, homemade honey syrup
cloudy apple juice, fresh lemon

Peach 14

Sipsmith London dry gin, Aperol
peach liqueur, lemon juice

Fizz Britannia 15

Sipsmith London dry gin,
strawberries, St. Germain
lime juice, Gusbourne Rosé

Tequila Cooler 14

White tequila, Maraschino
Chartreuse, fresh lime
cloudy apple juice

ZERO-PROOF COCKTAILS

Blossom 10

Seedlip Grove 42, fresh orange
and lemon juice, sugar syrup

The Sloane Virgin Iced Tea 10

Mint-infused Earl Grey tea
homemade honey syrup, cloudy
apple juice, fresh lemon

• BEERS & CIDER •

Peroni Italian Lager	6.5
Coalition Unity Lager	7
Blushing bride	7.5
Session APA	
Zen Pale Ale	8
Kabusecha Green Tea Pale Ale	
Beck's Blue	5
non-alcoholic lager	
Aspall Dry cider	7

NATURAL SWEET WINE

Natural "Sweet Old bush wine"
Chenin (Platter Trophy)
Laibach Vineyards
Stellenbosch, South Africa

10 (125 ml)