

DINNER MENU



SLOANE
PLACE

• STARTERS •

Charred diver scallops with watermelon, wild rocket, honey-soy dressing	16
Devon crab cocktail hand picked white crab with avocado and spicy mango salsa	16
Rose County beef fillet tataki with watercress & truffle dressing	15
Burrata (V) with heritage tomatoes, rocket, basil pesto	13
Thai green papaya salad (VE) with young papaya, cashews, lime juice, palm sugar, tomatoes green beans, chillies	14
Sloane Place chopped salad (V)	12.5
Caesar salad (V) with parmesan croutons	11.5
Salads add ons: grilled tiger prawns (6) • grilled corn-fed chicken (5) • half avocado (3.5)	

• MAINS •

Plat du jour	19
Javanese aromatic lemongrass chicken soup with baby bok choy, beansprouts, shimeji mushrooms, tomato, chicken, egg noodles	20
Pan roasted Scottish 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 locally sourced beef patty with smoked red onion compote, tomato relish chilli mayonnaise, brioche bun	16
Thai red curry (VE) with roasted cauliflower, courgette, coriander, steamed basmati rice Add on corn-fed chicken (3) • tiger prawns (6)	19
Oriental seafood bouillabaisse with mangetout, beansprouts, peppers, seafood wonton	22
Black truffle ravioli (VE) with Riesling and sage sauce, preserved lemon	17
Seafood tagliatelle with native lobster, Devon crab, tiger prawns, squid	28
Wiener schnitzel with lemon hollandaise Add a fried egg (1.5)	23

• GRILL •

Spatchcock chicken	17.5
Welsh lamb cutlets	23
Surrey farmed Angus rib-eye steak 10oz	28
Surrey farmed Angus fillet steak 7oz	29
Grilled half lobster	20
Grilled whole lobster	38
Scottish salmon fillet	18
Stone bass fillet	18
Choose a sauce from: peppercorn • bernaise • hollandaise • garlic butter • lemon butter	

SIGNATURE BAO BUNS

6 each / 16 to share

Crispy hoisin duck
with pickled cabbage, Japanese
mayonnaise, scallions

Spicy aubergine & tempeh
with homemade vine tomato
compote, scallions

Scottish hot smoked salmon
with wakame, scallions, miso
mayonnaise, sesame seeds

• 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 with truffle ketchup	7

• SIDE PLATES •

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	6.5
Wok-fried chilli-garlic broccoli (V)	6.5
Wild mushrooms (V)	6.5

• DESSERTS • 8

Yuzu crème brûlée (V)
with papaya-lime salad

Passion fruit choux (VE)
with coconut ice cream

**Warm flourless chocolate
brownie (V)**
with coffee ice cream
caramelised peanuts

Fresh berries (V)
with elderflower sorbet

**Homemade ice creams (V)
and sorbets (VE)**
3/scoop

Knickerbocker glory (V)
10 • Perfect to share!

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

Thai Basil 14

Sipsmith London dry gin
Thai basil leaves, lime & sugar syrup

Winnie The Blue 14

White rum, fresh lime, mint
and cucumber, homemade
honey & blueberry syrup

Smoked Almond Sour 14

Bourbon, fresh lemon
orange syrup, egg white
smoky truffle spray

Fiery Rose Margarita 14

White tequila, Cointreau
rose syrup, fresh lime
red chilli & cucumber

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 Session APA	7.5
Zen Pale Ale Kabusecha Green Tea Pale Ale	8
Beck's Blue non-alcoholic lager	5
Aspall Dry cider	7

NATURAL SWEET WINE

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

10 (125 ml)