

STARTERS

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

MAINS

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|---|----|
| Plat du jour | 19 |
| Javanese aromatic lemongrass chicken soup <i>with baby bok choy, beansprouts, shimeji mushrooms, tomato, chicken, egg noodles</i> | 20 |
| Pan roasted Scottish stone bass fillet <i>with oriental spiced ratatouille, basil pesto</i> | 23 |
| Native lobster & tiger prawn burger <i>with mango-chilli relish, avocado, brioche bun</i> | 25 |
| The Sloane Place beef burger <i>locally sourced beef patty with smoked red onion compote, tomato relish chilli mayonnaise, brioche bun</i> | 16 |
| Thai red curry (VE) <i>with roasted cauliflower, courgette, coriander, steamed basmati rice</i> | 19 |
| <i>Add on corn-fed chicken (3) tiger prawns (6)</i> | |
| Oriental seafood bouillabaisse <i>with mangetout, beansprouts, peppers, seafood wonton</i> | 22 |
| Black truffle ravioli (VE) <i>with Riesling and sage sauce, preserved lemon</i> | 17 |
| Seafood tagliatelle <i>with native lobster, Devon crab, tiger prawns, squid</i> | 28 |
| Wiener schnitzel <i>with lemon hollandaise</i> | 23 |
| <i>Add a fried egg (1.5)</i> | |

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

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 |
| <i>Choose a sauce from:</i> | |
| <i>peppercorn bernaise hollandaise garlic butter</i> | |
| <i>lemon butter</i> | |

SMALL BITES

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|---|------|
| Mixed olives | 4 |
| Bread rolls and butter | 3 |
| Red pepper hummus (V) <i>with warm pita bread</i> | 7.5 |
| Crispy duck spring rolls <i>with hoisin sauce</i> | 10 |
| Tiger prawn tempura <i>with sweet chilli sauce</i> | 12.5 |
| Mac & cheese mushroom fritters <i>with truffle ketchup</i> | 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

| | |
|--|----|
| Yuzu crème brûlée (V) <i>with papaya-lime salad</i> | 8 |
| Passion fruit choux (VE) <i>with coconut ice cream</i> | 8 |
| Warm flourless chocolate brownie (V) <i>with coffee ice cream caramelised peanuts</i> | 8 |
| Fresh berries (V) <i>with elderflower sorbet</i> | 8 |
| Homemade ice creams (V) and sorbets (VE) <i>3/scoop</i> | 8 |
| Knickerbocker glory (V) <i>Perfect to share!</i> | 10 |

Please speak to the team about allergies and dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed and received by the team.

(V) = Vegetarian | (VE) = Vegan

SPARKLING & CHAMPAGNE

| | 125 ml | Bottle | Magnum |
|--|--------|--------|--------|
| Prosecco Botter extra dry NV, Italy | 9.5 | 39 | |
| Gusbourne Twenty Sixteen Brut Réserve, Kent, England | 13.5 | 58 | |
| Jacquart Brut Mosaïque NV, Reims, France | 15 | 63 | 120 |
| Gusbourne Twenty Sixteen Rosé, Kent, England | 15.5 | 66 | |
| Jacquart Brut Mosaïque Rosé NV, Reims, France | | 78 | |
| Ruinart Blanc de Blancs NV, Reims, France | | 95 | |
| Dom Pérignon Millésimé, Épernay, France | | 250 | |
| Krug Grande Cuvée NV, Reims, France | | 265 | |
| Cristal Louis Roederer, Reims, France | | 330 | |

WHITE WINE

| | 175 ml | 250 ml | 500ml | Bottle |
|--|--------|--------|-------|--------|
| Pinot Grigio delle Venezie, Portenova, Italy | 8 | 11 | 20 | 30 |
| Chardonnay-Semillon Casa Silva, Chile | 8 | 11 | 20 | 30 |
| Muscadet Sèvre et Maine Sur Lie, Loire, France | | | | 33 |
| Sauvignon Blanc Reserve Les Esquiots, France | 8.5 | 12 | 23 | 34 |
| Picpoul de Pinet Domaine Morin, Languedoc, France | 10 | 13.5 | 25 | 35 |
| Chenin Blanc Delheim, Stellenbosch, South Africa | | | | 37 |
| Sauvignon Blanc Wairau River, Marlborough, New Zealand | | | | 40 |
| Gavi Tenute Neirano, Piedmont, Italy | | | | 42 |
| Albarino Condes de Albarei, Rias Baixas, Spain | | | | 42 |
| Macon Villages, Domaine Rochebin, Burgundy, France | | | | 46 |
| Gewurztraminer Hugel, Alsace, France | | | | 50 |
| Gusbourne Guinevere Twenty Eighteen, Kent, England | 13 | 19 | 35 | 52 |
| Sancerre Domaine Neveu, Loire, France | | | | 53 |
| Chablis Domaine Bichot, Burgundy, France | 15 | 21.5 | 40 | 56 |
| Saint Veran Au Clos Du Château, Burgundy, France | | | | 56 |
| Riesling Aged Release, Pauletts, Clare Valley, Australia | | | | 56 |
| Pouilly-Fumé Henry Bourgeois, Loire, France | | | | 58 |
| Crozes-Hermitage, Domaine Remizieres, Rhône, France | | | | 58 |
| Pouilly Fuissé Vieilles Vignes, Cordier, Burgundy, France | | | | 77 |
| Chablis 1er Cru Fourchaumes, Burgundy, France | | | | 95 |
| Meursault Clos Saint Felix, Domaine Michelot, Burgundy, France | | | | 110 |
| Puligny-Montrachet Remoissenet, Burgundy, France | | | | 150 |

RED WINE

| | 175 ml | 250 ml | 500ml | Bottle |
|---|--------|--------|-------|--------|
| Cabernet Merlot, Casa Silva, Chile | 8 | 11 | 20 | 30 |
| Rioja Crianza, Azabache, Spain | 8.5 | 12 | 23 | 34 |
| Pinot Noir Reserva, Casa Silva, Chile | 10 | 13.5 | 25 | 35 |
| Chateau La Tuilerie du Puy, Bordeaux Supérieur, France | 11 | 15 | 26 | 36 |
| Pinotage Delheim, Stellenbosch, South Africa | | | | 41 |
| Domaine de L'Amandine, Cotes du Rhône, France | | | | 42 |
| Cristobal Malbec, Barrel Selection, Mendoza, Argentina | | | | 43 |
| Douro, Churchill's Estate, Portugal | | | | 45 |
| Rio de los Pajaros, Tannat Syrah & Viognier, Uruguay | | | | 45 |
| Château Vincens, Origine, Cahors, France | | | | 47 |
| Brouilly, Henry Fessy, Crus Du Beaujolais, France | | | | 48 |
| Pinot Noir Wairau River, Marlborough, New Zealand | | | | 50 |
| Gusbourne Pinot Noir Twenty Nineteen, Kent, England | 15 | 21.5 | 40 | 56 |
| Chianti Classico Riserva, Vicchiomaggio, Italy | 16 | 22 | 41 | 58 |
| Rioja Gran Reserva, Azabache, Spain | | | | 58 |
| Château Becherau, Laland de Pomerol, France | | | | 60 |
| Châteauneuf-du-Pape, Château de Fargueirol, Rhône, France | | | | 65 |
| Barolo, Tenute Neirano, Piedmont, Italy | | | | 75 |
| Savigny les Beaune 1er CRU Domaine Bichot, Burgundy, France | | | | 78 |
| Brunello di Montalcino, Cinelli Colombini, Tuscany, Italy | | | | 98 |
| Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France | | | | 115 |
| Château Clinet, Pomerol, France | | | | 250 |

ROSÉ WINE

La Loupe Carignan
France
8.5 (175 ml) / 12 (250ml)
23 (carafe) / 34 (bottle)

Lyme Bay Pinot Noir
Devon, England
10 (175 ml) / 13.5 (250ml)
25 (carafe) / 35 (bottle)

Whispering Angel C. d'Esclans
Côtes de Provence, France
15 (175 ml) / 21.5 (250ml)
40 (carafe) / 56 (bottle)

COCKTAIL OF THE MONTH

Thai Basil
Sipsmith London dry gin, Thai basil
leaves, lemon juice, sugar syrup

14

SWEET WINE

Gewurztraminer Semillon
Casa Silva, Chile
7 (75 ml) / 39 (500 ml bottle)

Chateau les Mingets
Sauternes, France
10 (75 ml) / 42 (375 ml bottle)

Elysium Black Muscat
California, USA
12 (75 ml) / 45 (375 ml bottle)

BEERS & CIDER

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|-------------------------------|-----|
| Peroni Nastro Azzurro | 6.5 |
| Coalition Unity Lager | 7 |
| Blushing Bride | 7.5 |
| Session APA | |
| Zen Pale Ale | 8 |
| Kabusecha Green Tea Pale Ale | |
| Aspall Draught Cider | 7 |
| Suffolk | |
| Guinness Original Extra Stout | 7 |
| Becks Blue alcohol free | 5 |