



**T H E   B O T A N I S T**  
ON SLOANE SQUARE

## **SET MENU**

**Three Courses £55**

### **STARTERS**

Smoked Cornish mackerel rilette, pickled cucumber, sourdough toast

Wild Suffolk venison carpaccio, charred onion, Berkswell cheese

Pea & mint soup, crushed peas *(pb)*

### **MAINS**

Peterhead cod, crushed new potatoes, creamed leeks, samphire

Slow cooked Welsh lamb shoulder, herb mash, glazed baby carrots, lamb jus

Beetroot & potato dumpling, vegan yoghurt, roast beets & rocket *(pb)*

### **DESSERTS**

White chocolate & grue de cacao delice, milk chocolate ganache, passion fruit sorbet *(gf)*

Lemon & honeycomb mousse, stewed blueberries, whipped cream

Rhubarb & almond cake, vanilla custard, rhubarb ripple ice cream *(pb)*

*(pb) plant based (gf) gluten free*

Groups of 13 and over to pre-order from this menu, please speak to our events team for details. Price per person: £55 inc VAT.

A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information please go to [thebotanistonsloanesquare.com](http://thebotanistonsloanesquare.com)



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At the Botanist we are committed to serving only the highest quality British produce. All our meat is sourced from British livestock farmers and our fish is responsibly sourced from South Coast dayboats and British fishing ports, wherever possible.

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