

THE BOTANIST

ON SLOANE SQUARE

FOR THE TABLE

Artisanal breads: focaccia, olive ciabatta and sourdough with garlic and parsley butter | 3.5

Nocellara olives (*pb*) | 4
Smoked almonds (*pb*) | 4

Padrón peppers,
Maldon sea salt (*pb*) | 5.5

STARTERS

Mushroom and truffle arancini, tarragon mayonnaise (*pb*)

7

Beef carpaccio, celeriac purée, roasted walnuts, coriander cress

9.5

Roast heritage beetroot salad, apple, beetroot purée (*pb*)

8

Tuna tartare, avocado, radish, sweet soy dressing, prawn and chia crackers

11

Chicken liver parfait, crispy skin, grape chutney, sourdough

9.5

King scallops, smoked pancetta, kale, shallots, garlic and parsley butter

14.5

SALADS

Chicken Caesar, smoked pancetta, egg, anchovies, Parmesan, croutons

15

Avocado, kale, quinoa, spring onion, sultanas, coriander, mint, mixed seeds, lemon dressing (*pb*)
Add poached salmon or chicken 5

11

Crispy duck, hoisin, watermelon, spiced cashews, sesame seeds

17

MAINS

Bell pepper and tomato pesto linguine, pine nuts, basil (*pb*)

14

Pan-fried Barbary duck breast, smashed sweet potato and rosemary, pak choi, cranberries, roasting juices

22

Wild mushroom risotto, vegan Cheddar, peas, broad beans (*pb*)

15

Pan roasted fillet of Brixham plaice, sautéed new potatoes, caper and parsley lemon butter

18.5

Scottish salmon fishcake, poached hen's egg, parsley sauce

16

Longhorn beef burger, beetroot relish, Cheddar, baby gem, French fries
Add bacon 2

17.5

Poached fillet of Brixham hake, celeriac rosti, queen scallop beurre blanc

22

Longhorn ribeye steak, hand cut chips, watercress, Béarnaise sauce, peppercorn jus

29.5

SIDES 4

Hand cut chips (*pb*)

French fries (*pb*)

Sautéed new potatoes, roast garlic and parsley butter

Smashed sweet potato and rosemary

Kale, radish, lemon dressing (*pb*)

Mixed leaf and tomato salad (*pb*)

Baby gem, Cashel blue cheese, roasted walnuts

DESSERTS

Chocolate brownie, raspberry coulis, lime sorbet (*pb*)

6.5

Selection of ice cream and sorbets

6

Salted caramel panna cotta, bitter caramel tuille

6.5

Cheese Board

10

Cashel blue, Capricorn, Wigmore Yarg, grape chutney, crackers

Sticky toffee pudding, vanilla ice cream

6.5

(*pb*) plant based (*v*) vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added 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 ask for the manager or go to www.thebotanistonsloanesquare.com



T H E B O T A N I S T
O N S L O A N E S Q U A R E

À la carte

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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www.thebotanistonsloanesquare.com