

# THE BOTANIST

ON SLOANE SQUARE

## FOR THE TABLE

Artisanal breads: focaccia,  
olive ciabatta and sourdough,  
Botanist butter | 4

Nocellara olives | 4  
Smoked almonds | 4

Padrón peppers,  
Maldon sea salt | 5.5

## STARTERS

Mushroom and truffle arancini, rocket and walnut salad, tarragon mayonnaise <i>(pb)</i>	8	Beef carpaccio, celeriac purée, roasted walnuts, coriander cress	9.5
Roast heritage beetroot salad, apple, beetroot purée <i>(pb)</i>	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, lamb's lettuce, kale, quinoa, spring onion, sultanas, coriander, mint, mixed seeds, lemon dressing <i>(pb)</i>	11
Crispy duck, hoisin, watermelon, spiced cashews, sesame seeds	17	<i>Add poached salmon or chicken 5</i>	

## MAINS

Confit capsicum, olive and tomato linguine, basil pesto	14	Pan-fried Barbary duck breast, smashed sweet potato and rosemary, pak choi, cranberries, roasting juices	22
Wild mushroom, pea and broad bean risotto, pea shoots <i>(pb)</i>	15	Roast whole Brixham plaice on-the-bone, caper beurre noisette, sautéed new potatoes	21
Scottish salmon fishcake, poached hen's egg, parsley sauce	16	Pan roasted hake, celeriac rosti, broccolini, scallop butter sauce	22
Longhorn beef burger, beetroot relish, Cheddar, baby gem, French fries <i>Add bacon 2</i>	17.5	Longhorn ribeye steak, hand cut chips, watercress, Béarnaise sauce, peppercorn jus	29.5

## SIDES 4

Broccolini, peas, kale <i>(pb)</i> Smashed sweet potato and rosemary	Baby gem, Cashel blue cheese, roasted walnuts Mixed leaf and tomato salad <i>(pb)</i>	Sautéed new potatoes, Botanist butter Hand cut chips French fries
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## DESSERTS

Chocolate brownie, raspberry coulis, lime sorbet <i>(pb)</i>	6.5	Selection of ice cream and sorbets	6
Salted caramel panna cotta, bitter caramel tuille	6.5	<b>Cheese Board</b>	10
Sticky toffee pudding, vanilla ice cream	6.5	Cashel blue, Capricorn, Wigmore Yarg, grape chutney, crackers	

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

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](http://www.thebotanistonsloanesquare.com)



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

*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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