

# THE BOTANIST

ON SLOANE SQUARE

## APÉRITIFS

Champagne, Joseph Perrier | 14.5  
Cuvée Royale NV

Black Cow Negroni | 15  
Black Cow vodka, Vermouth, Italian bitters

Gin/Vodka Martini | 13.7/15.2  
Tanqueray/Black Cow, Vermouth, olives,  
lemon twist, onion

## FOR THE TABLE

Artichoke dip, Pecorino  
breadsticks | 9.5  
Lovage pesto,  
sourdough | 9.5

Pulled pork croquettes,  
apple purée | 9.5

Padrón peppers,  
Maldon sea salt | 7

Nocellara olives | 6  
*(green or black)*  
Smoked almonds | 6

Sourdough,  
salted butter | 3.5

## STARTERS

Creamed cauliflower soup, truffle dressing *(pb)* 9.5

Burrata, pumpkin, smoked almonds,  
spiced pumpkin seeds *(v)* 16

Ham hock and chicken terrine, port and  
cranberry relish 14.5

Aged beef carpaccio, pickled baby  
onions, watercress 16

Beetroot cured Scottish salmon,  
orange dressing, rye croutons 15

## MAINS

Roast celeriac, wild mushrooms and shallots,  
cavolo nero, chestnut sauce *(pb)* 18.5

Butternut squash, pearl barley,  
poached duck egg, goat's curd, sage *(v)* 19.5

Chicken Caesar salad, crispy bacon, soft  
boiled egg, croutons, anchovy dressing 24

Scottish monkfish, chorizo, green beans,  
sweetcorn purée 26

Roast Suffolk chicken, crushed new  
potatoes, artichokes, truffle sauce 26

Middle White pork loin, pulled pork  
croquette, apple gnocchi, rosemary jus 27

## SIDES 6.5

Roast Jerusalem artichokes, celeriac  
and carrots, gremolata

Grilled hispi cabbage,  
anchovy dressing

Truffle and Parmesan fries

French fries

Bitter leaf salad, lemon dressing

## DESSERTS 9.5

Apple, cinnamon and pecan crumble tart, custard

Flourless chocolate and orange cake, vanilla ice cream *(pb)*

Sticky toffee pudding, butterscotch sauce, Chantilly cream

### ICE CREAMS *(3 balls)* 7.5

Vanilla | Chocolate | Salted caramel

### SORBETS *(pb)* *(3 balls)* 7.5

Raspberry | Lemon | Mango

## BRITISH CHEESEBOARD

*For one 15 | For two 28*

**Black Cow Cheddar, Colston Basset Stilton, Tunworth;** chutney, grapes, celery, crispbread

*(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 [thebotanistonsloanesquare.com](http://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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