

THE BOTANIST

ON SLOANE SQUARE

APÉRITIFS

Negroni | 13

Gin or Vodka Martini | 13

Glass of Joseph Perrier
Champagne | 14

FOR THE TABLE

Nocellara olives | 5
Smoked almonds | 5

Padrón peppers,
Maldon sea salt | 5

Jerusalem artichoke
crisps, truffle aioli | 5

Hummus, harissa roasted
chickpeas, grilled pitta | 7

STARTERS

Cauliflower soup, curry oil, smoked
almond dukkah (pb) 9

Tenderstem broccoli, rose harissa yoghurt,
shaved fennel and orange salad (pb) 9.5

Burrata, marinated roasted peppers,
pine nut pangrattato, balsamic vinegar (v) 16

Scottish salmon ceviche, avocado,
nahm jim dressing 12

Szechuan crusted yellowfin tuna,
pickled mooli, soy and lime dressing 16

Pan fried king scallops, bacon jam,
celeriac and apple remoulade 18

Ham hock, chicken and pistachio terrine,
saffron aioli, sourdough 11

Beef carpaccio, pickled brown beech
mushrooms, black garlic mayonnaise,
hazelnuts 14

MAINS

Spiced sweet potato, toasted barley, kale,
pickled red cabbage, balsamic maple
dressing (pb) 18

Roast aubergine, white bean purée,
toasted barley, shallots, tamarind sauce (pb) 20

Truffle and ricotta tortelloni, wild mushrooms,
black cabbage, vegetarian Parmesan (v) 25

Pan roasted Atlantic cod, charred and
puréed cauliflower, pickled golden raisins,
Noilly Prat cream 26

Lemon sole meunière 40

Grilled whole or half Native lobster,
watercress, triple cooked chips, garlic
and parsley butter 40/70

Double British beef burger, smoked bacon,
Cheddar, house sauce, pickles, French fries 20

Roast cornfed chicken breast, truffle and
Parmesan terrine, shiitake mushrooms,
chicken jus 24

Slow braised beef cheeks, celeriac mash,
curly kale, red wine jus 26

200g 35 day aged Longhorn fillet steak,
triple cooked chips, Béarnaise sauce,
peppercorn jus 45

350g bone-in 35 day aged rib-eye,
triple cooked chips, Béarnaise sauce,
peppercorn jus 55

SIDES 5

Fries
Triple cooked chips
New potatoes, mint and shallot butter
Avocado, chive and baby gem

Tomato and shallot salad
Buttered spring greens
Tenderstem broccoli, chilli and garlic
Truffled mac and cheese, crispy shallots

DESSERTS 8

Sticky toffee pudding, salted caramel, Chantilly cream
Flourless chocolate cake, plant based vanilla ice cream (pb)
Raspberry baked cheesecake, sorbet, hazelnut nougatine

ICE CREAMS 6

Vanilla | Chocolate | Rum and raisin

SORBETS (pb) 6

Raspberry | Green apple | Passion fruit

BRITISH CHEESEBOARD

For one 12 | For two 22

Black Cow Cheddar (hard, cow's, pasteurised); **Cashel Blue** (blue, cow's, pasteurised, organic);
Tunworth (soft, cow's, pasteurised), chutney, grapes, celery, crispbreads

(v) vegetarian | (pb) plant based

Please note that we do not accept cash, only credit and debit cards, thank you.

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.

No.7 Sloane Square London SW1W 8EE
020 7730 0077 | events@thebotanistonsloanesquare.com

[f /TheBotanistSW1](#) [t @BotanistSW1](#) [i @TheBotanistOnSloaneSquare](#)

www.thebotanistonsloanesquare.com