

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

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

16

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

9.5

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

18

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

16

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

11

Scottish salmon ceviche, avocado,
nahm jim dressing

12

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

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

20

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

20

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

24

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

25

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

26

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

26

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

45

Lemon sole meunière

40

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

55

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

40/70

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.

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