

THE BOTANIST
ON SLOANE SQUARE

APÉRITIFS

Black Cow Negroni | 12.5
Black Cow vodka, Vermouth, Italian bitters

Gin/Vodka Martini | 13.25/14.75
Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion

Joseph Perrier Champagne | 14
Cuvée Royale NV

FOR THE TABLE

Sourdough,
salted butter | 3.5

Nocellara olives | 6
Smoked almonds | 5

Padrón peppers,
Maldon sea salt | 7

Pulled pork croquettes,
apple purée | 15

STARTERS

Beetroot and goat's curd tart,
pickled shallots, nasturtium (v) 16.5

Burrata, heirloom tomatoes,
black olives (v) (pb available) 18

Gressingham duck terrine,
English cherries, pickled brown
beech mushrooms, sourdough 17

Cured Scottish salmon,
kohlrabi remoulade, dill 15

Brixham crab, lemon pickle,
sea herbs, rye 21

MAINS

Stuffed courgette flower, confit fennel,
spiced tomato (v) (pb available) 24

Atlantic cod, white beans,
red peppers, chorizo, rosemary 27

Grilled Cornish lemon sole, Jersey
Royals, gremolata, watercress 38

Breast of cornfed chicken, Jersey
Royals, peas, chicken jus 27

Welsh lamb rump, creamed wild
mushrooms, spinach, thyme jus 45

SIDES 7

Green beans,
lemon and almond dressing
Heritage tomato salad, pine nuts
Mixed leaf salad

Jersey Royals
French fries
Truffle and Parmesan fries

DESSERTS 8

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

ICE CREAMS 6

Vanilla | Chocolate | Rum and raisin

SORBETS (pb) 6

Raspberry | Green apple | Passion fruit

BRITISH CHEESEBOARD

For one 15 | For two 28

Black Cow Cheddar (hard, cow's); **Cashel Blue** (blue, cow's);
Tunworth (soft, cow's); 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 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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