

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

Padrón peppers,
Maldon sea salt | 7

Anchovy toast | 12

Nocellara olives | 6

Smoked almonds | 5

Sourdough,
salted butter | 3.5

STARTERS

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

Burrata, heirloom tomatoes, black olives *(v)* 18

Pulled pork croquettes, apple purée 15

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

Steak tartare, confit egg yolk, watercress mayonnaise, croutons 18

Main course with French fries 38

Cured Scottish salmon, kohlrabi remoulade, dill 15

Cornish king scallops, confit garlic, samphire, apple 24

MAINS

Three cheese stuffed courgette flower, confit fennel, spiced tomato *(v)* *(pb available)* 24

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

Cornish plaice, truffle and pine nuts, roast baby artichokes, truffle sauce 32

Caesar salad, crispy bacon, soft boiled egg, croutons, anchovy dressing *(add grilled chicken 4)* 18

Breast of cornfed chicken, fondant potato, peas, chicken jus 27

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

SIDES

Green beans,
lemon and almond dressing | 7

Tenderstem broccoli,
sundried tomato and capers | 7

Heritage tomato salad, pine nuts | 7

Mixed leaf salad | 5

Jersey Royals | 7

French fries | 7

Truffle and parmesan fries | 7

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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