

# THE BOTANIST

ON SLOANE SQUARE

## FOR THE TABLE

Marinated olives | 4

Smoked almonds | 4

House bread,  
wild garlic butter | 4

## STARTERS

Padrón peppers, Maldon sea salt <i>(pb)</i>	5.5	Salt and pepper squid, chilli lime mayonnaise	7.5
Lobster and haddock croquettes, Thermidor sauce	9.5	Steak tartare, hen's yolk	12
Aubergine bhaji, cauliflower hummus, hazelnut dukkah <i>(pb)</i>	8		
Blood orange cured salmon, horseradish mayonnaise, rye crumbs, chervil oil	12		

### Native rock oysters

*shallot vinaigrette, lemon, Tabasco*  
Six for 21 | Twelve for 40

## SALADS

*Add grilled chicken or cured salmon | 4*

Classic Caesar with crispy bacon, egg,  
anchovies, Parmesan and croutons | 13

Falafel, kale, red cabbage, tomato and lamb's  
lettuce salad, toasted pumpkin seeds, tahini  
dressing *(pb)* | 13

## MAINS

Thyme roasted Jerusalem artichokes, patty pan squash, rainbow chard, broad beans, artichoke purée, crispy sage leaves <i>(pb)</i>	16	350g Longhorn bone-in sirloin steak, rosemary salted chips, Béarnaise, peppercorn sauce	34
Longhorn double beef burger, beetroot relish, Cheddar, baby gem, French fries <i>Add bacon 2</i>	17.5	Smoked haddock fishcake, curried mussel cream, cavalo nero, poached hen's egg	17
Pork schnitzel, fried hen's egg, spring greens, wholegrain mustard sauce	18.5	Sea bream, new potatoes, asparagus, sapphire, beurre blanc	24

## SIDES 4

Tenderstem broccoli, chilli and lime *(pb)*  
Spring greens, wild garlic butter *(v)*  
Tomato, red onion and lamb's lettuce salad,  
tahini dressing *(pb)*

Truffle and Parmesan minted  
new potatoes *(v)* *(warm)*  
French fries *(v)*  
Rosemary salted chips *(v)*

## DESSERTS 7

Poached rhubarb Eton mess, stem ginger  
mascarpone, pistachio praline  
Twice baked pear soufflé, Poire William  
sauce, white chocolate ice cream  
Sticky toffee pudding, vanilla ice cream  
Chocolate mousse, tangerine compote,  
salted caramel popcorn

Selection of ice cream and sorbets | 6

**British cheeseboard, pear chutney,  
quince paste, crispbreads**  
Mrs Bell's Blue, Maida Vale,  
Wigmore and Cornish Yarg | 13

*(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](http://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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