

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 5.5
Lobster and haddock croquettes,
Thermidor sauce 9.5
Aubergine bhaji, cauliflower hummus,
hazelnut dukkah *(pb)* 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 *(pb)* 16
Longhorn double beef burger,
beetroot relish, Cheddar, baby gem,
French fries *Add bacon 2* 17.5
Pork schnitzel, fried hen's egg, spring
greens, wholegrain mustard sauce 18.5

Confit duck leg, apple, pea and mint
risotto, truffle jus 20
350g Longhorn bone-in sirloin steak,
rosemary salted chips, Béarnaise,
peppercorn sauce 34
Smoked haddock fishcake, curried mussel
cream, cavalo nero, poached hen's egg 17
Sea bream, Jersey Royals, asparagus,
samphire, beurre blanc 24

SIDES 4

Peas and lardons
Spring greens, wild garlic butter
Tomato, red onion and lamb's lettuce salad,
tahini dressing *(pb)*

Truffle and Parmesan minted Jersey Royals *(warm)*
Jersey Royal potato salad *(cold)*
French fries
Rosemary salted chips

DESSERTS 7

Poached rhubarb Eton mess, stem ginger
mascarpone, pistachio praline
Roast apricots, coconut rice pudding,
gingerbread crumb *(pb)*
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



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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