

# THE BOTANIST

ON SLOANE SQUARE

## FOR THE TABLE

Marinated olives | 4.5

Smoked almonds | 4.5

House bread,  
wild garlic butter | 4.5

## STARTERS

Padrón peppers, Maldon sea salt *(pb)* 5.5

Lobster and haddock croquettes,  
Thermidor sauce 9.5

Aubergine bhaji, cauliflower hummus,  
hazelnut dukkah *(pb)* 8.5

Blood orange cured salmon, horseradish  
mayonnaise, rye crumbs, chervil oil 13

Salt and pepper squid, chilli  
lime mayonnaise 8.5

Steak tartare, hen's yolk 14



### Native rock oysters

*shallot vinaigrette, lemon, Tabasco*  
Six for 24 | Twelve for 45

## SALADS

*Add grilled chicken or cured salmon | 4.5*

*Add bacon | 2.5*

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)* 17

Longhorn double beef burger,  
beetroot relish, Cheddar, baby gem,  
french fries *Add bacon 2.5* 17.5

Pork schnitzel, fried hen's egg, spring  
greens, wholegrain mustard sauce 18.5

350g Longhorn bone-in sirloin steak,  
rosemary salted chips, Béarnaise,  
peppercorn sauce 37.5

Smoked haddock fishcake, curried mussel  
cream, cavalo nero, poached hen's egg 17.5

Sea bream, new potatoes, asparagus,  
sapphire, beurre blanc 25

## SIDES 5

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 8.5

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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