

THE BOTANIST

ON SLOANE SQUARE

APÉRITIFS

Champagne, Joseph Perrier | 14.5
Cuvée Royale NV

Black Cow Negroni | 15
Black Cow vodka, Vermouth, Italian bitters

Gin/Vodka Martini | 13.7/15.2
Tanqueray/Black Cow, Vermouth, olives,
lemon twist, onion

FOR THE TABLE

Artichoke dip, Pecorino
breadsticks | 9.5
Lovage pesto,
sourdough | 9.5

Pulled pork croquettes,
apple purée | 9.5

Padrón peppers,
Maldon sea salt | 7

Nocellara olives | 6
(green or black)
Smoked almonds | 6

Sourdough,
salted butter | 3.5

STARTERS

Creamed cauliflower soup, truffle dressing (*pb*) 9.5

Truffle artichoke and Parmesan
cream tart, sorrel (*v*) 15

Artisan goats cheese, pumpkin relish, smoked
almonds, crispbread (*v*) 16

Ham hock and chicken terrine, port and
cranberry relish 14.5

Aged beef carpaccio, pickled baby
onions, watercress 16

Cured Scottish salmon, pickled cucumber,
mustard dressing, rye bread 15

King scallops, black pudding,
cauliflower purée, crispy sage 22

MAINS

Roast celeriac, wild mushrooms and shallots,
cavolo nero, chestnut sauce (*pb*) 18.5

Butternut squash, pearl barley,
poached duck egg, goat's curd, sage (*v*) 19.5

Chicken Caesar salad, crispy bacon, soft
boiled egg, croutons, anchovy dressing 24

Scottish monkfish, chorizo, green beans,
sweetcorn purée 26

Pan fried fillet of Cornish plaice, crispy
squid, Parmesan glazed leek fondant,
preserved lemon 29

Slow braised hog cheeks, roast garlic mash,
sprout tops, sage 24

Roast Suffolk chicken, crushed new
potatoes, artichokes, truffle sauce 26

Middle White pork loin, pulled pork
croquette, apple gnocchi, rosemary jus 27

SIDES 6.5

Roast Jerusalem artichokes, celeriac
and carrots, gremolata

Grilled hispi cabbage,
anchovy dressing

Garlic and herb roast potatoes

Truffle and Parmesan fries

French fries

Bitter leaf salad, lemon dressing

DESSERTS 9.5

Christmas pudding, orange, brandy custard

Raspberry frangipane tart, raspberry sorbet (*pb*)

Flourless chocolate and orange cake, vanilla ice cream (*pb*)

Sticky toffee pudding, butterscotch sauce, Chantilly cream

ICE CREAMS (3 balls) 7.5

Vanilla | Chocolate | Salted caramel

SORBETS (*pb*) (3 balls) 7.5

Raspberry | Lemon | Mango

BRITISH CHEESEBOARD

For one 15 | For two 28

Black Cow Cheddar, Colten Basset Stilton, Tunworth; pear chutney, grapes, celery, walnut bread

(*v*) vegetarian | (*pb*) plant based

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.

No.7 Sloane Square London SW1W 8EE
020 7730 0077 | events@thebotanistonsloanesquare.com

[f /TheBotanistSW1](#) [t @BotanistSW1](#) [i @TheBotanistOnSloaneSquare](#)

thebotanistonsloanesquare.com