

THE BOTANIST

ON SLOANE SQUARE

APÉRITIFS

Negroni | 12

Gin or Vodka Martini | 13

Glass of Joseph Perrier
Champagne | 13

FOR THE TABLE

Nocellara olives | 4.5
Smoked almonds | 4.5

House bread,
wild garlic butter | 4.5

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

STARTERS

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| Celeriac, hazelnut and truffle soup (<i>pb</i>) | 7.5 | Salt and pepper squid, chilli lime mayonnaise | 8.5 |
| Aubergine bhaji, cauliflower hummus, hazelnut dukkah (<i>pb</i>) | 8.5 | Scottish salmon tartare, smoked salmon, cucumber, fennel sourdough cracker, creamed cheese, dill | 16 |
| Heritage beetroot salad, walnuts, blackberries, chicory, whipped plant based cheese (<i>pb</i>) | 8.5 | Coronation guinea fowl terrine, sultanas, almonds, mint yoghurt, burnt onion | 14 |

Irish Rock Oysters (No. 2's)

shallot vinaigrette, lemon, Tabasco

Six for 24 | Twelve for 45

SALAD

Classic chicken Caesar salad with crispy bacon, egg, anchovies, Parmesan and croutons | 13
Add grilled chicken or cured salmon | 4.5

MAINS

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| Roast Ironbark pumpkin and wild rice Wellington, balsamic red onions, rainbow chard, smoked pumpkin seed pesto (<i>pb</i>) | 18 | 350g Longhorn bone-in sirloin steak, rosemary salted chips, Béarnaise, peppercorn sauce | 37.5 |
| Longhorn double beef burger, beetroot relish, Cheddar, baby gem, French fries <i>Add bacon 2.5</i> | 17.5 | Smoked haddock fishcake, curried mussel cream, cavolo nero, poached hen's egg | 17.5 |
| Pork schnitzel, fried hen's egg, cavolo nero, wholegrain mustard sauce | 18.5 | Pan fried fillet of sea bream, tarragon crushed potatoes, baby leeks, sea herbs, mussel sauce | 26 |
| Glazed Cumbrian beef cheek, celeriac, beef fat shallots, kale, port jus | 26 | | |

SIDES 5

| | |
|--|---|
| Tenderstem broccoli, chilli and lime (<i>pb</i>) | Roast new potatoes, lemon herb dressing (<i>v</i>) |
| Grilled hispi cabbage, sesame, chilli, shallots (<i>v</i>) | French fries (<i>v</i>) |
| Chicory and lamb's leaf salad, maple and balsamic dressing, rye crumb (<i>pb</i>) | Rosemary salted chips (<i>v</i>) |

DESSERTS 8.5

Gingerbread spiced panna cotta, poached pear, blackberries
Dark chocolate cheesecake, clementine, cranberry, chocolate crumbs (*pb*)
Sticky toffee pudding, Calvados ice cream, burnt apple purée, oat crumble

ICE CREAMS 6

Dark chocolate (*pb*) | Malt
White chocolate | Vanilla

SORBETS (*pb*) 6

Blackberry | Yellow plum | Green apple

BRITISH CHEESEBOARD 13

Black Cow Cheddar (*hard, cow's, pasteurised*); Colston Basset Stilton (*blue, cow's, pasteurised, organic*);
Tunworth (*soft, cow's, pasteurised*), quince paste, chutney, celery, grapes and crackers

(*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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