



THE BOTANIST
ON SLOANE SQUARE

APÉRITIFS

Champagne, Joseph Perrier | 14.5
Cuvée Royale NV

Black Cow Negroni | 14
Black Cow vodka, Vermouth, Italian bitters

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

TABLE TO SHARE

Seeded & white
bread rolls, salted
butter | 5.5

Lovage pesto,
sourdough | 9.5

Artichoke dip, Pecorino
breadsticks | 12

Padrón peppers,
Maldon sea salt | 7
Smoked almonds | 6

Nocellara olives | 6
Anchovy olives | 9

OYSTERS

Delicious oysters sourced from the UK, Ireland
and the Channel Islands. Expect to see Jersey, Carlingford, Lindisfarne or Maldon
Please see specials slip for today's oysters

STARTERS

Cured rainbow trout, fennel & radish salad,
blood orange dressing 15
Cornish king scallops, crispy chorizo,
red pepper, sorrel, rosemary oil 22
Aged beef carpaccio, Parmesan,
heritage beetroot 18

Pulled pork croquettes, apple purée 12
Burrata, almond granola, black olive crumb,
salsa verde (v) 17
Spiced sweet potato soup, lovage pesto (pb) 9.5

MAINS

Scottish monkfish, fennel spelt risotto,
preserved lemon 26
Atlantic cod, pancetta, cannellini beans,
crispy oyster, samphire 28
Chicken Caesar salad, crispy bacon, soft
boiled egg, croutons, anchovy dressing 25
Middle White pork loin, pulled pork croquette,
kohlrabi choucroute, apple purée, cider jus 27
Roast chicken, wild mushrooms,
herb crushed new potatoes, purple
sprouting broccoli, Madeira jus 26

STEAKS

*Prime cuts of British beef, all aged for up to 45 days
See today's specials slip*

Truffled artichoke potato dumplings, ricotta,
pine kernels (v) 22
Roast cauliflower, cauliflower purée, beech
mushrooms, smoked almonds, pomegranate
dressing (pb) 18

SIDES 6.5

Green beans, smoked sun-dried tomatoes (v)
Grilled hispi cabbage, anchovy dressing
Jersey Royals, nduja (pb)

Truffle & Parmesan fries (v)
French fries (pb)
Rocket, radish & Parmesan salad, lemon dressing (v)

DESSERTS

Raspberry frangipane tart, raspberry sorbet (pb) 9.5
Chocolate orange flourless cake, candied pistachios, pistachio ice cream 9.5
Burnt cream, forced Yorkshire rhubarb 12

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, Colston Basset Stilton, Tunworth, chutney, grapes, celery, crispbread

(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

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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