



THE BOTANIST
ON SLOANE SQUARE

APÉRITIFS

Champagne, Joseph Perrier | 15
Cuvée Royale NV

Negroni | 14
Tanqueray gin, Antica Formula, Carpano bitter

Vodka Martini | 15
Black Cow, Carpano Dry, olives, lemon twist, onion

TABLE TO SHARE

Seeded & white bread rolls, salted butter | 5.5

Lovage pesto, sourdough | 9.5

Artichoke dip, Pecorino breadsticks | 12

Red pepper tapenade, grissini | 9.5

Nocellara olives | 6
Smoked almonds | 6

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

Smoked Cornish mackerel rilette, pickled cucumber, sourdough toast 15

Baked goat's cheese crottin, pumpkin relish, pumpkin seeds, sourdough (v) 17

King scallops, pancetta, roast parsnip, crispy roe 23

Pea & mint soup, crushed peas (pb) 9.5

Wild Suffolk venison carpaccio, charred onion, Berkswell cheese 18

MAINS

Kiln smoked salmon salad, chicory, orange, olives, cashews 25

Peterhead cod, crushed baby new potatoes, bbq corn, butter sauce, samphire 27

Roast Suffolk chicken breast, rosti potato, charred purple sprouting, chicken sauce 27

STEAKS

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

Slow cooked Welsh lamb shoulder, herb mash glazed baby carrots, lamb jus 28

Beetroot & potato dumplings, yoghurt, roast beets & rocket (v) 24

SIDES 6.5

Green beans, garlic, shallots (v)

Cumin roast baby carrots (v)

Rocket & Parmesan salad (v)

Minted new potatoes (v)

Truffle & Parmesan fries (v) / French fries (pb)

Baby gem salad, Caesar dressing (v)

DESSERTS 10

White chocolate & grue de cacao delice, milk chocolate ganache, passion fruit sorbet (gf)

Lemon & honeycomb mousse, stewed blueberries, whipped cream

Rhubarb & almond cake, vanilla custard, rhubarb ripple ice cream (pb)

ICE CREAMS (3 balls) 7.5

Dark chocolate (pb) | Vanilla | Salted caramel

SORBETS (pb) (3 balls) 7.5

Coconut | Mango | Raspberry

BRITISH CHEESEBOARD | 16

Black Cow Cheddar; macerated blackberries, rosemary cracker
Somerset Brie; red onion relish, smoked almonds
Oxford Blue; quince, oat cakes

(v) *vegetarian* | (pb) *plant based* | (gf) *gluten free*

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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