



THE BOTANIST
ON SLOANE SQUARE

APÉRITIFS

Champagne, Joseph Perrier | 15
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

Torched mackerel fillet & mackerel tartare,
pickled cucumber, apple, lemon ricotta 15

Cornish king scallops, crispy chorizo,
red pepper, sorrel, rosemary oil 22

Beef carpaccio, artichokes, rocket, truffle &
Parmesan mayonnaise 18

Shetland mussels, saffron & pernod cream,
fennel (*main course served with French fries*) 12/26

Burrata, heirloom tomatoes, black olives,
pine nuts, basil oil (*v*) 17

Pea & mint soup, lemon labneh (*pb*) 9.5
(*served warm or chilled*)

MAINS

Cornish seabass, saffron potatoes, broccoli,
sauce vierge 28

Peterhead cod, battered oyster, crushed peas,
white wine caper sauce 29

Chicken Caesar salad, bacon, soft boiled
egg, croutons, anchovy dressing 25

Middle White pork loin, crispy langoustine,
carrot purée, red wine jus 28

Roast chicken breast, borlotti bean fricassée,
runner beans, chicken jus 26

STEAKS

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

Broad bean spelt risotto, goat's cheese,
crispy egg, watercress (*v*) 22

Tempura courgette flower, red peppers,
mozzavella, courgette purée, basil (*pb*) 20

SIDES 6.5

Grilled baby gem, garlic aioli (*v*)

Mixed peas, ricotta (*v*)

Broccoli, almonds, chilli (*pb*)

Sweet potato wedges, dukkha (*v*)

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

Rocket & Parmesan salad (*v*)

DESSERTS 9.5

Raspberry posset, fresh raspberries, smoked almond shortbread

Chocolate orange cake, caramelised orange, dark chocolate ice cream (*pb*)

Sticky toffee pudding, butterscotch sauce, Chantilly cream

ICE CREAMS (3 balls) 7.5

Dark chocolate (*pb*) | Salted caramel |
Clotted cream & strawberry

SORBETS (*pb*) (3 balls) 7.5

Coconut | Mango | Raspberry

BRITISH CHEESEBOARD For one 15 | For two 28

Black Cow Cheddar, Colston Bassett 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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