



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, fennel, apple, smoked almonds 15

King scallops, pancetta, roast parsnip, crispy roe 23

Wild Suffolk venison carpaccio, blackberries, cacao nibs, Berkswell cheese 18

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

Creamed cauliflower soup, truffle dressing (pb) 9.5

MAINS

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

Peterhead cod, baked oyster, crushed new potatoes, creamed leeks, samphire 27

Roast Suffolk chicken breast, rosti potato, wild mushrooms, kale, chicken sauce 27

Slow cooked Welsh lamb shoulder, garlic mashed potatoes, roast Jerusalem artichokes, onion, lamb jus 28

STEAKS

Prime cuts of British beef, all aged for up to 45 days

See today's specials slip

Crisp globe artichoke, artichoke purée, potato dumplings, fried quail's egg, shallot dressing (v) 24

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (pb) 20

SIDES 6.5

Green beans, chilli, almonds (v)
Roast pumpkin, sage brown butter (v)
Braised red cabbage (pb)

Sweet potato wedges, dukkha (v)
Truffle & Parmesan fries (v) / French fries (pb)
Bitter leaf salad, blue cheese dressing (v)

DESSERTS 10

Milk chocolate brownie, peanut parfait, sea salt caramel, crème fraîche
Damson & blackberry Bakewell tart, oat crumb, blackberry ripple ice cream (pb)
Sticky toffee pudding, butterscotch sauce, vanilla ice cream

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*

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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