

Brunch

AVAILABLE 9 AM - 4 PM WEEKENDS

Fresh pastries	2.5	Botanist English Breakfast	17
Croissant, pain au chocolat or pain aux raisins		Two Cumberland sausages, streaky bacon, black pudding, baked beans, mushrooms, tomato, toast and your choice of eggs	
Homemade granola, Greek yoghurt, berry compote	7	Eggs	
Fresh fruit plate, berries	7	Eggs on toast: Poached, scrambled, fried (v)	6
Coconut and chia seed pot, mango, passion fruit, quinoa (pb)	8	Oak smoked salmon, scrambled eggs, toast	14.5
Ricotta pancakes, bacon, berries, maple syrup	10	Eggs Benedict	15
Avocado and chilli on toasted sourdough (pb)	10	Eggs Avocado (v)	15
<i>Add bacon / poached egg 2</i>		Eggs Royale	17

AVAILABLE FROM MIDDAY

Starters

Pumpkin and chestnut soup, roast pumpkin seeds (pb)	7	Cured Parma ham, pear and saffron chutney, sourdough	11
Truffle and mushroom arancini, tarragon mayonnaise (pb)	8	Tuna tartare, avocado, radish, chia and prawn crisp	11
Burrata, truffle dressing, chives, focaccia (v)	12	King prawn and avocado cocktail, Marie Rose	13.5

Salads

Chicken Caesar salad, eggs, Parmesan, anchovies, croutons	15	Hoisin crispy duck, watermelon, coriander salad, sesame dressing, cashews	16
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Mains

Spiced black beans, grilled avocado, sweetcorn, kale, lime, chilli (pb)	14.5	Lake District bavette steak, watercress salad, French fries, peppercorn sauce	19
Pumpkin tortelloni, Cashel Blue and Cheddar cheese sauce, apple, roast walnut (v)	16	Scampi and fries, herb salad, tartare sauce	17
Scottish salmon fishcake, poached hen's egg, spinach, parsley sauce	16.5	Crab and chilli linguini, crab bisque	19.5
Longhorn beef burger, Cheddar, pickle, French fries	17.5	Pan fried cod, potato and thyme rosti, rainbow chard, tarragon butter sauce	24

Sides 4

Tenderstem broccoli, chilli, garlic	Creamed mashed potatoes	Rocket and Parmesan salad, balsamic
Green beans with confit shallots	French fries	Mixed leaf salad

(pb) plant based (v) vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. 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

Brunch

At the Botanist we are committed to serving only the highest quality British produce. All our meat is sourced from British livestock farmers our fish is responsibly sourced from south coast dayboats and British fishing ports, wherever possible.

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