

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	6
Coconut and chia seed pot, mango, passion fruit, quinoa (pb)	8	Poached scrambled fried	
Ricotta pancakes, bacon, berries, maple syrup	10	Eggs Benedict Royale Florentine (v)	8 / 15
Avocado and chilli on toasted sourdough (pb)	10	(single / double)	
Add bacon / poached egg 2		Oak smoked salmon, scrambled eggs, toast	14.5

Starters

Chilled green gazpacho, basil oil, croutons (pb)	7	Tuna tartare, avocado, radish, chia and prawn crisp	11
Turmeric roast cauliflower, salsa verde, crispy quinoa, pomegranate (pb)	8.5	Burrata, Isle of Wight tomatoes, Kalamata olives (v)	12
Beef carpaccio, toasted hazelnuts, rocket, Parmesan	9 / 17.5	King prawn and avocado cocktail, Marie Rose	13.5
(starter or main with French fries)			

Salads

Caesar salad, bacon, anchovies, croutons, corn-fed chicken breast	15	Summer vegetable salad, smoked tofu, mint, freekeh, broad bean hummus, seeds (pb)	11	Crispy duck, watermelon, spiced cashews, sesame seeds	16
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Mains

Spiced black beans, grilled avocado, sweetcorn, kale, lime, chilli (pb)	14.5	Fillet of golden bream, Provençale vegetables, fregola, basil oil	19.5
Smoked spiced aubergine, cumin, summer leaves, crispy sesame flatbread (pb)	15.5	Crab and chilli linguine	19.5
Scottish salmon fishcake, poached hen's egg, spinach, parsley sauce	16.5	Brixham hake, grilled courgettes, tempura courgette flower, sea vegetables, gremolata	22
Longhorn beef burger, Cheddar, pickle, French fries	17.5	Linseed crusted salmon, crushed potatoes, sauce vierge	19.5
Add bacon/egg/avocado 2			
Roast corn-fed chicken breast, confit leg, sweetcorn, chorizo, ricotta dumpling, chicken jus	19		

Sides 4

Tenderstem broccoli, chilli, garlic
Steamed spinach

Courgette ribbons, goat's cheese, mint
Sautéed new potatoes, aioli, bacon

Hand cut chips
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.
Please let our team know if you have any allergies. For full allergen information please ask for the manager or go to www.thebotanistonsloanesquare.com



THE BOTANIST
ON SLOANE SQUARE

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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www.thebotanistonsloanesquare.com