

# THE BOTANIST

ON SLOANE SQUARE

## OYSTERS

Jersey rocks, Channel Islands (no. 2's)

Tabasco & shallot vinaigrette

Three 14.5; Six 28.5; Twelve 54.5

Nocellara green olives	5.5
Smoked almonds	5.5
Sourdough, salted butter	7.5

## STARTERS

<b>Courgette, feta &amp; pea tart</b> <i>summer leaves, herb oil v</i>	11
<b>Isle of Wight tomatoes</b> <i>Stracciatella cheese, black olives, land cress, pesto pb</i>	10
<b>Lobster &amp; crab risotto cake</b> <i>citrus Hollandaise, dill</i>	15
<b>Yellowfin tuna carpaccio</b> <i>sesame, wasabi, mango &amp; ginger dressing</i>	15

<b>Crispy fried buttermilk chicken</b> <i>chilli, spring onions, satay sauce</i>	11
<b>Fillet steak tartare</b> <i>egg yolk, shallots</i>	14
<b>Suffolk charcuterie board</b> <i>coppa, chorizo, salami, pickles, grilled sourdough</i>	11

## MAINS

<b>North Sea halibut</b> <i>chorizo, peas, courgettes, broccolli purée, prawn bisque</i>	26.5
<b>Cornish lemon sole on the bone</b> <i>wild sea greens, new potatoes, caper butter sauce</i>	34.5
<b>Roast heritage summer squash</b> <i>beetroot, macadamia cheese, hazelnut dressing pb</i>	17.5
<b>Chicken &amp; avocado salad</b> <i>soft hen's egg, Parmesan, croutons, buttermilk dressing</i>	18.5

<b>Salt marsh lamb rack</b> <i>creamed potatoes, anchovy crusted heritage carrot, mint jus</i>	30.5
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<b>Double cheeseburger</b> <i>caramelised onions, pickles, fries</i>	22
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## STEAKS

Grassroots farm, Berkshire, 45 day aged beef

<b>Sirloin 250g</b>	36
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<b>Ribeye 250g</b>	40
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<b>Chateaubriand for two 600g</b>	84
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Triple cooked chips, Béarnaise / peppercorn jus

## SIDES

5.5

**Roast summer squash**  
*hazelnut dressing, toasted seeds pb*

**Grilled broccoli**  
*chilli dressing pb*

**Heritage tomatoes**  
*shallots, basil, mustard dressing pb*

**Dressed green salad**  
*Pecorino*

**Triple cooked chips**  
*Parmesan, truffle v*

**Fries pb**

v vegetarian | pb plant based

All prices include VAT. A discretionary 12.5% service charge will be applied 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 [www.thebotanistonsloanesquare.com](http://www.thebotanistonsloanesquare.com) No. 7 Sloane Square, London SW1W 8EE 020 7730 0077

