



THE BOTANIST
ON SLOANE SQUARE

Table

Homemade bread
and salted butter | 3.5

Smoked almonds | 4

Nocellara olives | 4
Padrón peppers | 5

Starters

Chilled green gazpacho, basil oil, croutons <i>(pb)</i>	7	King prawn and avocado cocktail, Marie Rose	13.5
Burrata, Isle of Wight tomatoes, Kalamata olives <i>(v)</i>	12	Seabass ceviche, grilled corn, passion fruit, plantain crisps	12
Beef carpaccio, toasted hazelnuts, rocket, Parmesan <i>(starter or main with French fries)</i>	9 / 17.5	Turmeric roast cauliflower, salsa verde, crispy quinoa, pomegranate <i>(pb)</i>	8.5
Tuna tartare, avocado, radish, chia and prawn crisp	11	Dressed Dorset crab, brown crab mayonnaise, avocado, pickled apple	15

Salads

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

Spiced black beans, grilled avocado, sweetcorn, kale, lime, chilli <i>(pb)</i>	14.5	Scottish salmon fishcake, poached hen's egg, spinach, parsley sauce	16.5
Smoked spiced aubergine, cumin, summer leaves, crispy sesame flatbread <i>(pb)</i>	15.5	Crab and chilli linguine	19.5
Longhorn beef burger, Cheddar, pickle, French fries <i>Add bacon / egg / avocado £2</i>	17.5		
Roast corn-fed chicken breast, confit leg, sweetcorn, chorizo, ricotta dumpling, chicken jus	19	Fillet of golden bream, Provençale vegetables, fregola, basil oil	19.5
Pork tenderloin, black pudding croquette, crispy belly, wilted spinach, mustard mashed potatoes, pork jus	23	Linseed crusted salmon, crushed potatoes, sauce vierge	19.5
350g aged sirloin on the bone, hand cut chips, Béarnaise and peppercorn sauce	29	Brixham hake, grilled courgettes, tempura courgette flower, sea vegetables, gremolata	22

Sides 4

Tenderstem broccoli,
chilli, garlic
Tomato and onion salad

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

Steamed spinach
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



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

Main Menu

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