

THE BOTANIST

ON SLOANE SQUARE

FOR THE TABLE

Marinated olives | 4
Smoked almonds | 4
Tarallini
(spicy Italian crackers) | 4
House bread,
wild garlic butter | 4

Padrón peppers,
Maldon sea salt | 5.5
Botanist Board:
Cornish Yarg, chorizo,
marinated olives, cauliflower
hummus, coriander falafel,
grilled pitta | 15

Lobster and haddock croquettes,
Thermidor sauce | 9.5



Native rock oysters
*shallot vinaigrette,
lemon, Tabasco*
Six for 21 | Twelve for 40

STARTERS

Tomato, pepper and white bean broth, basil pesto (<i>pb</i>)	7.5	Blood orange cured salmon, horseradish mayonnaise, rye crumbs, chervil oil	12
Aubergine bhaji, cauliflower hummus, hazelnut dukkah (<i>pb</i>)	8	Brixham crab rarebit, pickled fennel, cornichons, fried capers	13
Grilled English asparagus, charred leeks, Parmesan sauce, deep fried hen's egg(<i>v</i>)	10/18	Classic steak tartare, egg yolk, truffled artichoke crisps	12

SALADS

Add grilled chicken or cured salmon | 4

Classic Caesar with crispy bacon, egg, anchovies, Parmesan and croutons 13	Falafel, kale, red cabbage, tomato and lamb's lettuce salad, toasted pumpkin seeds, tahini dressing (<i>pb</i>) 13	Grilled bavette steak, Stilton, green beans, caramelised onions, walnuts and rocket, Sherry vinaigrette 16
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MAINS

Thyme roasted Jerusalem artichokes, patty pan squash, rainbow chard, broad beans, artichoke purée, crispy sage leaves (<i>pb</i>)	16	350g Longhorn bone-in sirloin steak, rosemary salted chips, Béarnaise, peppercorn sauce	34
Longhorn double beef burger, beetroot relish, Cheddar, baby gem, French fries <i>Add bacon 2</i>	17.5	Smoked haddock fishcake, curried mussel cream, cavalo nero, poached hen's egg	17
Pork schnitzel, fried hen's egg, spring greens, wholegrain mustard sauce	18.5	Roast monkfish tail, cauliflower, white beans, preserved lemon dressing	21
Confit duck leg, apple, pea and mint risotto, truffle jus	20	Sea bream, Jersey Royals, asparagus, samphire, smoked fish sauce	24

SIDES 4

Peas and lardons	Truffle and Parmesan minted Jersey Royals (<i>warm</i>)
Spring greens, wild garlic butter	Jersey Royal potato salad (<i>cold</i>)
Tomato, red onion and lamb's lettuce salad, tahini dressing (<i>pb</i>)	French fries
	Rosemary salted chips

DESSERTS 7

Poached rhubarb Eton mess, stem ginger mascarpone, pistachio praline	Chocolate mousse, tangerine compote, salted caramel popcorn
Roast apricots, coconut rice pudding, gingerbread crumb (<i>pb</i>)	Selection of ice cream and sorbets 6
Twice baked pear soufflé, Poire William sauce, white chocolate ice cream	British cheeseboard, pear chutney, quince paste, crispbreads
Sticky toffee pudding, vanilla ice cream	Mrs Bell's Blue, Maida Vale, Wigmore and Cornish Yarg 13

(*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 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

À la carte

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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