

# Branch

AVAILABLE 9 AM - 4 PM WEEKENDS

Croissant/Pain au choc/raisin	2.5	<b>Eggs</b>	
Ricotta pancakes, summer berry compote <i>Add bacon 2</i>	10	Eggs on toast: poached, scrambled, fried (v)	6
Avocado and chilli on toasted sourdough (pb)	10	Oak smoked salmon, scrambled eggs, toast	14.5
<i>Add bacon / poached egg 2</i>		Eggs Benedict	15
<b>Botanist Full English</b>	17	Eggs Royale	17
Two Cumberland sausages, streaky bacon, black pudding, baked beans, mushrooms, tomato, toast and your choice of eggs			

## À la carte

SERVED FROM MIDDAY

### STARTERS

Mushroom and truffle arancini, tarragon mayonnaise (pb)	7	Tuna tartare, avocado, radish, sweet soy dressing, prawn and chia crackers	11
Roast heritage beetroot salad, apple, beetroot purée (pb)	8	King scallops, smoked pancetta, kale, shallots, garlic and parsley butter	14.5
Beef carpaccio, celeriac purée, roasted walnuts, coriander cress	9.5		

### SALADS

Avocado, kale, quinoa, spring onion, sultanas, coriander, mint, mixed seeds, lemon dressing (pb)   11 <i>Add poached salmon or chicken 5</i>	Chicken Caesar, smoked pancetta, egg, anchovies, Parmesan, croutons   15	Crispy duck, hoisin, watermelon, spiced cashews, sesame seeds   17
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### MAINS

Bell pepper and tomato pesto linguine, pine nuts, basil (pb)	14	Longhorn beef burger, beetroot relish, Cheddar, baby gem, French fries <i>Add bacon 2</i>	17.5
Wild mushroom risotto, vegan Cheddar, peas, broad beans (pb)	15	Bavette steak, watercress salad, French fries, peppercorn sauce	19
Scottish salmon fishcake, poached hen's egg, parsley sauce	16	Poached fillet of Brixham hake, celeriac rosti, queen scallop beurre blanc	22

### SIDES 4

French fries / hand cut chips (pb)	Kale, radish, lemon dressing (pb)
Sautéed new potatoes, roast garlic and parsley butter	Baby gem, Cashel blue cheese, roasted walnuts

### DESSERTS

Chocolate brownie, raspberry coulis, lime sorbet (pb)	6.5	Selection of ice cream and sorbets	6
Salted caramel panna cotta, bitter caramel tuille	6.5	<b>Cheese Board</b>	10
Sticky toffee pudding, vanilla ice cream	6.5	Cashel blue, Capricorn, Wigmore Yarg, grape chutney, crackers	

(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](http://www.thebotanistonsloanesquare.com)



**T H E   B O T A N I S T**  
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.

No.7 Sloane Square London SW1W 8EE  
020 7730 0077 | [events@thebotanistonsloanesquare.com](mailto:events@thebotanistonsloanesquare.com)

[f /TheBotanistSW1](#) [t @BotanistSW1](#) [i @TheBotanistOnSloaneSquare](#)

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