

Brunch

AVAILABLE 9 AM - 4 PM WEEKENDS

Croissant/Pain au choc/raisin	2.5	Eggs	
Ricotta pancakes, summer berry compote	10	Eggs on toast: poached, scrambled, fried (v)	6
<i>Add bacon 2</i>		Oak smoked salmon, scrambled eggs, toast	14.5
Avocado and chilli on toasted sourdough (pb)	10	Eggs Benedict	15
<i>Add bacon / poached egg 2</i>		Eggs Royale	17
Botanist Full English	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, rocket and walnut salad, tarragon mayonnaise (pb)	8	Beef carpaccio, celeriac purée, roasted walnuts, coriander cress	9.5
Roast heritage beetroot salad, apple, beetroot purée (pb)	8	Tuna tartare, avocado, radish, sweet soy dressing, prawn and chia crackers	11
Chicken liver parfait, crispy skin, grape chutney, sourdough	9.5	King scallops, smoked pancetta, kale, shallots, garlic and parsley butter	14.5

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

Confit capsicum, olive and tomato linguine, basil pesto (pb)	14	Longhorn beef burger, beetroot relish, Cheddar, baby gem, French fries <i>Add bacon 2</i>	17.5
Wild mushroom, pea and broad bean risotto, pea shoots (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

Broccolini, peas, kale (pb) Smashed sweet potato and rosemary	Baby gem, Cashel blue cheese, roasted walnuts Mixed leaf and tomato salad (pb)	Sautéed new potatoes, Botanist butter Hand cut chips French fries
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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	Cheese Board	10
Sticky toffee pudding, vanilla ice cream	6.5	Cashel blue, Capricorn, Wigmore Yarg, grape chutney, crackers	

(v) vegetarian | (pb) plant based

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



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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