

# Brunch

AVAILABLE 9 AM - 4 PM WEEKENDS

Croissant/Pain au choc/raisin	2.5	<b>Eggs</b>	
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
<b>Botanist Full English</b>	17		
Two Cumberland sausages, streaky bacon, black pudding, baked beans, mushrooms, tomato, toast and your choice of eggs			

## FOR THE TABLE

Marinated olives | 4  
Smoked almonds | 4  
House bread,  
Botanist butter | 4  
Padrón peppers,  
Maldon sea salt | 5.5

Botanist Board:  
Cornish Yarg, chorizo,  
marinated olives, caponata,  
grilled pitta bread | 15  
Lobster croquettes,  
Thermidor sauce | 8



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

## A la carte

SERVED FROM MIDDAY

### STARTERS

White onion and soya bean risotto, pickled fennel, fried capers and shallot rings (pb) <i>Add brown shrimps 3/6</i>	8/16	Classic steak tartare, egg yolk, truffled artichoke crisps	11.5
Honey and mustard glazed ham hock terrine, parsley mayonnaise, house pickle, toasted sourdough	10	Blood orange cured salmon, horseradish mayonnaise, rye crumbs, chervil oil	11
		King scallops, pea tortolloni, lobster cream	15

### SALADS

Classic chicken Caesar with crispy bacon, egg, anchovies, Parmesan and croutons   17	Crispy duck, hoisin, watermelon, spiced cashews, sesame seeds   17	Kale, lamb's lettuce, beetroot, avocado, pickled courgettes and walnuts (pb)   12.5 <i>Add grilled chicken or cured salmon 4</i>
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### MAINS

Confit capsicum, olive and tomato linguine, basil pesto (pb)	14	Braised ox cheek, horseradish potato purée, roast carrots and broccolini, braising juices	21
Longhorn beef burger, beetroot relish, Cheddar, baby gem, French fries <i>Add bacon 2</i>	17.5	Smoked haddock fishcake, curried mussel cream, cavolo nero, poached hen's egg	17
Pork schnitzel, fried hen's egg, Savoy cabbage, wholegrain mustard sauce	18.5	Roast Brixham hake, chorizo, butter bean and tomato stew, saffron mayonnaise	21

### SIDES 4

Grilled baby gem, Cashel blue cheese, roasted walnuts Lamb's lettuce, tomato and red onion salad	Broccolini, peas, carrots Cavolo nero, Botanist butter	Rosemary salted chips French fries Horseradish mashed potato topped with raclette   5
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(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](http://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.

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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