

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			

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
Bavette steak, watercress salad, French fries, peppercorn sauce	19		

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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DESSERTS 6.5

Coconut blancmange, Szechaun roasted pineapple, drunken Jaffa sauce (pb)	Sticky toffee pudding, vanilla ice cream
Crème brûlée, raspberry sorbet, Hob Nob	Selection of ice cream and sorbets 6
Rhubarb, fig and hazelnut crumble, stem ginger ice cream	British cheeseboard, pear chutney, quince paste, crispbreads
	Cashel blue, Capricorn, Wigmore, Yarg 10

(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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www.thebotanistonsloanesquare.com