

THE BOTANIST

Set Menu

TWO COURSES 30 | THREE COURSES 35
ADD A GLASS OF JP CHAMPAGNE NV 10

STARTERS

Salt baked heritage beetroots, hazelnuts, pink grapefruit,
crispy quinoa (*plant based*)

Tuna tartare, avocado, radish, chia and prawn crisp

Steak tartare, hen's yolk



MAINS

Linseed-crusted Scottish salmon, kale, crushed potatoes,
chive butter sauce

Spiced black beans, grilled avocado, sweetcorn,
kale, lime, chilli (*plant based*)

Roast corn-fed chicken breast, crispy truffled
polenta, wild mushrooms, chicken jus

DESSERT

Chocolate and caramel bonnet, whipped cream

Coffee crème caramel (*plant based*)

Passionfruit crème brûlée, madeleine



A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager or go to www.thebotanistonsloanesquare.com
Please let our staff know if you have any allergies.