

Set Menu

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

Starters

Turmeric roast cauliflower, salsa verde, crispy quinoa, pomegranate *(pb)*
Tuna tartare, avocado, radish, chia and prawn crisp
Beef carpaccio, toasted hazelnuts, rocket, Parmesan



Mains

Linseed crusted salmon, crushed potatoes, sauce vierge
Spiced black beans, grilled avocado, sweetcorn, kale, lime, chilli *(pb)*
Roast corn-fed chicken breast, confit leg, Provençale
vegetables, fregola, basil oil

Desserts

Chocolate tasting platter, oat crumble, milk ice cream
Grapefruit and elderflower jelly, mint consommé *(pb)*
Passion fruit crème brûlée, madeleine



(pb) plant based *(v)* vegetarian

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 team know if you have any allergies.



T H E B O T A N I S T
O N S L O A N E S Q U A R E

Set Menu

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