

# THE BOTANIST

## Set Brunch Menu

TWO COURSES 35 | THREE COURSES 40  
INCLUDES BRUNCH COCKTAIL

### STARTERS

Homemade granola, Greek yoghurt, berry compote  
Avocado and chilli on toasted sourdough *(plant based)*  
Eggs Benedict/Royale/Florentine  
Broad bean, pea and mint soup, almond yoghurt *(plant based)*  
Salt-baked heritage beetroots, hazelnuts, pink grapefruit, crispy quinoa *(plant based)*  
Steak tartare, hen's yolk



### MAINS

Smoked tofu, wild rice, avocado, cucumber, almonds, pumpkin seeds, dressing *(plant based)*  
Spiced black beans, grilled avocado, sweetcorn, kale, lime, chilli *(plant based)*  
Scottish salmon fishcake, poached hen's egg, spinach, parsley sauce  
Double eggs Benedict/Royale/Florentine  
Longhorn beef burger, Cheddar, pickle, French fries  
Caesar salad, bacon, anchovies, corn-fed chicken

### SIDES 4

Green beans,  
confit shallots,  
cherry tomatoes

Sauteed  
beetroots,  
carrots, kale

Steamed spinach  
Minted new  
potatoes

Hand cut chips  
French fries  
Mixed leaf salad

### DESSERT

Passionfruit crème brûlée, madeleine  
Chocolate and caramel bonnet, whipped cream  
Apple tarte Tatin, vanilla ice cream  
Carrot and ginger cake, cream cheese, marmalade ice cream  
Coffee crème caramel *(plant based)*  
Homemade ice creams and sorbets *(plant based options available)*



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](http://www.thebotanistonsloanesquare.com)  
Please let our staff know if you have any allergies.