

# Set Menu

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

## Starters

Truffle and mushroom arancini, tarragon mayonnaise *(pb)*  
Fennel cured Scottish salmon, horseradish cream,  
pickled fennel, rye toast  
Confit Barbary duck and pork belly terrine,  
pear and saffron chutney, sourdough



## Mains

Spiced black beans, grilled avocado, sweetcorn, kale, lime, chilli *(pb)*  
Linseed crusted Scottish salmon, crushed potatoes, sauce vierge  
Roast corn-fed chicken breast, confit leg, sweetcorn, chorizo,  
ricotta dumpling, chicken jus

## Desserts

Dark chocolate torte, pear caramel, cocoa nibs *(pb)*  
Baked vanilla cheesecake, cinnamon maple syrup, pecans  
Lemon meringue pie, toasted marshmallows, crème fraîche

*(pb)* plant based *(v)* vegetarian

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)

A discretionary 12.5% service charge will be applied to your final bill.



**T H E   B O T A N I S T**  
ON SLOANE SQUARE

*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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