

Brunch

11AM - 4PM SATURDAYS AND SUNDAYS

Table

Pistu nuts | 5

Rose harrisa
mixed nuts | 7

Padrón peppers,
sea salt | 7

Nocellara olives | 6
(green or black)

Smoked almonds | 6

Sourdough,
salted butter | 3.5

Small Plates

Artichoke dip, Pecorino breadsticks (v) 9.5

Sweetcorn and chorizo hummus,
grilled pitta 9.5

Pulled pork croquettes, apple purée 9.5

Anchovy toast 12

Salt and pepper squid, smoked
chilli and lime dressing 14

Mains

Harissa spiced pulled pork 16.5
spiced pork hash, English muffin, poached eggs, Hollandaise

Scrambled egg, sausage and bacon muffin 17.5
*scrambled eggs, pork sausage, streaky bacon, hash brown,
tomato relish, Parmesan, English muffin*

Steak frites 28
*Flat Iron steak, truffle and Parmesan fries, peppercorn
sauce, mixed leaves*

Ham, egg and chips for two 45
*marmalade glazed ham hock, fried hen's eggs,
spiced cannellini beans, rosti chips*

Cheeseburger 20
*double British beef burger, smoked bacon, Cheddar,
tomato relish, pickles, French fries*

Salmon and cream cheese bagel 16
*beetroot cured Scottish salmon, dill cream cheese,
buckwheat, watercress*

Duck egg avo 17
*smashed avocado, chilli and toasted pumpkin seeds,
hash browns, fried duck egg, cherry tomatoes (v)*

Butternut squash 19.5
pearl barley, poached duck egg, goat's curd, sage (v)

Burrata 16
*Burrata Pugliese, pumpkin, smoked almonds,
spiced pumpkin seeds (v)*

Celeriac 18
*roast celeriac, wild mushrooms and shallots,
cavolo nero, chestnut sauce (pb)*

BOTTOMLESS DRINKS £16.5 FOR 1.5 HOURS

**ORDER A MINIMUM OF 1 SMALL PLATE AND 1 MAIN COURSE TO ENJOY
BOTTOMLESS HEINEKEN, SOL, BLOODY MARY, PROSECCO OR MIMOSA**

UPGRADE TO JOSEPH PERRIER CHAMPAGNE FOR £30

Sides

Black pudding fritters 4.5

Pork sausages 4.5

Hash browns 4.5

Spiced cannellini beans 4.5

Truffle and Parmesan fries 6.5

French fries 6.5

Smashed avocado,
chilli and toasted pumpkin seeds 6.5

Bitter leaf salad, lemon dressing 6.5

Desserts

Christmas pudding, orange,
brandy custard 9.5

Flourless chocolate and orange cake,
vanilla ice cream (pb) 9.5

Sticky toffee pudding, butterscotch
sauce, Chantilly cream 9.5

ICE CREAMS (3 balls) 7.5
Vanilla | Chocolate | Salted caramel

SORBETS (3 balls) (pb) 7.5
Raspberry | Lemon | Mango

BRITISH CHEESEBOARD 15 For one | 28 For two

Black Cow Cheddar, Colten Basset Stilton. Tunworth;
pear chutney, grapes, celery, walnut bread

(v) vegetarian (pb) plant based

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. 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 go to thebotanistonsloanesquare.com



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

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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