

Brunch

11AM - 4PM SATURDAYS & SUNDAYS

Bottomless drinks £25 for 1.5 hours

**Order a minimum of 1 small plate & 1 main to enjoy bottomless drinks:
Heineken, Sol, Bloody Mary, Prosecco, Mimosa, The Botanist G&T, Salty Dog**

Upgrade to Joseph Perrier Champagne for £30

SMALL PLATES

Salt cod fritters, house tartare	14	Crispy chicken, black garlic mayo	12
Anchovy toast	12	Artichoke dip, Pecorino breadsticks	12
Puffed pork skin, chorizo jam	9.5	Red pepper tapenade, grissini	9.5

MAINS

Salmon & Avocado	18	Pork Schnitzel	21
Kiln smoked salmon, rosti potato, grilled avocado, keta caviar, chimichurri crème fraîche		Breaded & fried Middle White pork, chorizo, sweet potatoes, fried hen's egg	
The Big Muffin	18.5	Steak Frites	28.5
Scrambled eggs, Middle White pork sausage meat, streaky bacon, hash brown, tomato relish, Parmesan, English muffin		Flat Iron steak, truffle & Parmesan fries, beef fat Béarnaise, mixed leaves	
Special Brunch Burger		Baked Cheese	17
changes weekly - see specials slip		Goat's cheese crostin, pumpkin seed granola, pumpkin relish, grilled sourdough (v)	
Beef Cheeks	20	Celeriac	20
Chipotle braised beef cheeks, poached hen's eggs, paprika Hollandaise, muffin		Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (pb)	

SIDES 6.5

Eggs any style	Avocado, chilli & pumpkin seeds (pb)
Pork sausages	Truffle & Parmesan fries (v)
Hash browns (v)	French fries (pb)
	Bitter leaf salad, blue cheese dressing (v)

DESSERTS 10

Milk chocolate brownie, peanut parfait, sea salt caramel, crème fraîche
Damson & blackberry Bakewell tart, oat crumb, blackberry ripple ice cream (pb)
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
ICE CREAMS (3 balls) 7.5 Dark chocolate (pb) | Salted caramel | Vanilla
SORBETS (3 balls) 7.5 Coconut | Mango | Raspberry

BRITISH CHEESEBOARD | 16

Black Cow Cheddar; macerated blackberries, rosemary cracker
Somerset Brie; red onion relish, smoked almonds
Oxford Blue; quince, oat cakes

(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



THE BOTANIST
ON SLOANE SQUARE

Branch

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.

No.7 Sloane Square London SW1W 8EE
020 7730 0077 | events@thebotanistonsloanesquare.com

[f /TheBotanistSW1](https://www.facebook.com/TheBotanistSW1) [t @BotanistSW1](https://twitter.com/BotanistSW1) [i @TheBotanistOnSloaneSquare](https://www.instagram.com/TheBotanistOnSloaneSquare)

thebotanistonsloanesquare.com