

THE BOTANIST  
ON SLOANE SQUARE

*Bottomless Brunch*

SERVED ALL DAY, ALL WEEKEND

**9.99 BOTTOMLESS DRINKS\***

**30 FOR TWO COURSES | 35 FOR THREE COURSES**

Drinks include: Heineken, Amstel, Bloody Mary, Prosecco, House White / Rosé / Red wine

**Upgrade your bubbles** to Joseph Perrier Champagne 16.5

**Add one unlimited cocktail 6.5**

**Choose from:**

Aperol Spritz, Espresso Martini, Porn Star Martini

STARTERS

Celeriac, hazelnut and truffle soup *(pb)*

Aubergine bhaji, cauliflower hummus, hazelnut dukkah *(pb)*

Coronation guinea fowl terrine, sultanas, almonds, mint yoghurt, burnt onion

Salt and pepper squid, chilli lime mayo

Scottish salmon tartare, smoked salmon, cucumber,  
fennel sourdough cracker, creamed cheese, dill

MAINS

Roast Ironbark pumpkin and wild rice Wellington, balsamic red onions, rainbow chard,  
smoked pumpkin seed pesto *(pb)*

Classic Caesar salad with crispy bacon, egg, anchovies, Parmesan and croutons

*Add grilled chicken or cured salmon | 4.5*

Smoked haddock fishcake, curried mussel cream, cavolo nero, poached hen's egg

Pork schnitzel, fried hen's egg, cavolo nero, wholegrain mustard sauce

Longhorn double beef burger, beetroot relish, Cheddar, baby gem, French fries *Add bacon 2.5*

SIDES 5

Tenderstem broccoli, chilli and lime *(pb)*

Grilled hispi cabbage, sesame,  
chilli, shallots *(v)*

Chicory and lamb's leaf salad, maple and  
balsamic dressing, rye crumb *(pb)*

Roast new potatoes, lemon  
herb dressing *(v)*

French fries *(v)*

Rosemary salted chips

DESSERTS

Sticky toffee pudding, Calvados ice cream, burnt apple purée, oat crumble

Gingerbread spiced panna cotta, poached pear, blackberries

Dark chocolate cheesecake, clementine, cranberry, chocolate crumbs *(pb)*

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

Groups of 13 and over must pre-order from this menu, speak to our events team for details.

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 ask for the manager or go to [www.thebotanistonsloanesquare.com](http://www.thebotanistonsloanesquare.com)

\*Please note that selected drinks for bottomless brunch will be available for two hours from your booking time. Any additional pre and post drinks will be added to your final bill. Table items and side orders are not included in the two course / three course set price.



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At the Botanist we are committed to serving only the highest quality British produce. All our meat is sourced from British livestock farmers and our fish is responsibly sourced from South coast dayboats and British fishing ports, wherever possible.

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[www.thebotanistonsloanesquare.com](http://www.thebotanistonsloanesquare.com)