

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

FOR THE TABLE

Nocellara olives | 5 Padrón peppers,
Smoked almonds | 5 Maldon sea salt | 5 Jerusalem artichoke
crisps, truffle aioli | 5 Hummus, harissa roasted
chickpeas, grilled pitta | 7

STARTERS

Cauliflower soup, curry oil, smoked almond dukkah (*pb*)
Tenderstem broccoli, rose harissa yoghurt, shaved fennel and orange salad (*pb*)
Salt and pepper squid, sriracha mayonnaise
Ham hock, chicken and pistachio terrine, saffron aioli, sourdough

MAINS

Roast aubergine, white bean purée, toasted barley, shallots, tamarind sauce (*pb*)
Spiced sweet potato, toasted barley, kale, pickled red cabbage, balsamic maple dressing (*pb*)
Pan roasted Atlantic cod, charred and puréed cauliflower, pickled golden raisins, Noilly Prat cream
Roast cornfed chicken breast, truffle and Parmesan terrine, shiitake mushrooms, chicken jus
Double British beef burger, smoked bacon, Cheddar, house sauce, pickles, French fries

SIDES 5

Fries
Triple cooked chips
New potatoes, mint and shallot butter
Avocado, chive and baby gem
Tomato and shallot salad
Buttered spring greens
Tenderstem broccoli, chilli and garlic
Truffled mac and cheese, crispy shallots

DESSERTS

Sticky toffee pudding, salted caramel, Chantilly cream
Flourless chocolate cake, plant based vanilla ice cream (*pb*)
Raspberry baked cheesecake, sorbet, hazelnut nougatine

ICE CREAMS

Vanilla | Chocolate | Rum and raisin

SORBETS (*pb*)

Raspberry | Green apple | Passion fruit

(*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

*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