

# THE BOTANIST

ON SLOANE SQUARE

## Bottomless Brunch

SERVED ALL DAY, ALL WEEKEND

### 9.99 BOTTOMLESS DRINKS\*

29 FOR TWO COURSES | 34 FOR THREE COURSES

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

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

**Add one unlimited cocktail 6.5**

**Choose from:**

Aperol spritz, Espresso Martini, Porn Star Martini

## STARTERS

Lobster and haddock croquettes, Thermidor sauce  
Blood orange cured salmon, horseradish mayonnaise, rye crumbs, chervil oil  
Salt and pepper squid, chilli lime mayo  
Aubergine bhaji, cauliflower hummus, hazelnut dukkah *(pb)*  
Classic steak tartare, egg yolk, truffled artichoke crisps

## MAINS

Thyme roasted Jerusalem artichokes, patty pan squash, rainbow chard, broad beans, artichoke purée, crispy sage leaves *(pb)*  
Classic chicken Caesar with crispy bacon, egg, anchovies, Parmesan and croutons  
Smoked haddock fishcake, curried mussel cream, cavolo nero, poached hen's egg  
Pork schnitzel, fried hen's egg, spring greens, wholegrain mustard sauce  
Longhorn double beef burger, beetroot relish, Cheddar, baby gem, French fries *Add bacon 2*  
Grilled bavette steak salad, Stilton, green beans, caramelised onions, walnuts and rocket, Sherry vinaigrette

## SIDES 4

Peas and lardons  
Spring greens, wild garlic butter  
Tomato, red onion and lamb's lettuce salad, tahini dressing *(pb)*

Truffle and Parmesan minted Jersey Royals *(warm)*  
Jersey Royal potato salad *(cold)*  
French fries  
Rosemary salted chips

## DESSERTS

Sticky toffee pudding, vanilla ice cream  
Poached rhubarb Eton mess, stem ginger mascarpone, pistachio praline  
Chocolate mousse, tangerine compote, salted caramel popcorn

*(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 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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ON SLOANE SQUARE

*Bottomless Brunch*  
SERVED ALL DAY, ALL WEEKEND

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.

No.7 Sloane Square London SW1W 8EE  
020 7730 0077 | [events@thebotanistonsloanesquare.com](mailto:events@thebotanistonsloanesquare.com)

[f](#) /TheBotanistSW1 [t](#) @BotanistSW1 [i](#) @TheBotanistOnSloaneSquare

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