

Set Menu

THREE COURSES 50

ADD A GLASS OF JOSEPH PERRIER CHAMPAGNE NV 13

FOR THE TABLE

Nocellara olives | 5
Smoked almonds | 5

Padrón peppers,
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)*
Scottish salmon ceviche, avocado, nahm jim dressing
Ham hock, chicken and pistachio terrine, saffron aioli, sourdough

MAINS

Roast aubergine, white bean purée, toasted barley, shallots, tamarind sauce *(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
Slow braised beef cheeks, celeriac mash, curly kale, red wine jus

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

BRITISH CHEESEBOARD | *supplement 4*

Black Cow Cheddar *(hard, cow's, pasteurised)*; **Cashel Blue** *(blue, cow's, pasteurised, organic)*;
Tunworth *(soft, cow's, pasteurised)*, chutney, grapes, celery, crispbreads

(pb) plant based

Groups of 13 and over must pre-order from this menu, speak to our events team for details.
Price per person: £50 including VAT (not including table items, side orders or cheeseboards).

A discretionary 12.5% service charge will be applied 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



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

Set Menu

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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www.thebotanistonsloanesquare.com