

Set Menu

THREE COURSES 45

ADD A GLASS OF JOSEPH PERRIER CHAMPAGNE NV 10

FOR THE TABLE

Marinated olives | 4

Smoked almonds | 4

House bread,
wild garlic butter | 4

STARTERS

Padrón peppers, Maldon sea salt

Lobster and haddock croquettes, Thermidor sauce

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

Blood orange cured salmon, horseradish mayonnaise, rye crumbs, chervil oil

MAINS

Thyme roasted Jerusalem artichokes, patty pan squash, rainbow chard,
broad beans, artichoke purée, crispy sage leaves *(pb)*

Sea bream, Jersey Royals, asparagus, samphire, beurre blanc

Pork schnitzel, fried hen's egg, spring greens, wholegrain mustard sauce

Confit duck leg, apple, pea and mint risotto, truffle jus

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

Poached rhubarb Eton mess, stem ginger mascarpone, pistachio praline

Roast apricots, coconut rice pudding, gingerbread crumb *(pb)*

Sticky toffee pudding, vanilla ice cream

Chocolate mousse, tangerine compote, salted caramel popcorn

British cheeseboard, pear chutney, quince paste, crispbreads

Mrs Bell's Blue, Maida Vale, Wigmore and Cornish Yarg | *supplement 5*

(pb) plant based

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

Price per person: £45 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