

Set Menu

THREE COURSES 45

ADD A GLASS OF JOSEPH PERRIER CHAMPAGNE NV 13

FOR THE TABLE

Nocellara olives | 4.5
House bread, wild garlic butter | 4.5

Smoked almonds | 4.5
Padrón peppers, Maldon sea salt (*pb*) | 5.5

STARTERS

Celeriac, hazelnut and truffle soup (*pb*)
Aubergine bhaji, cauliflower hummus, hazelnut dukkah (*pb*)
Coronation guinea fowl terrine, sultanas, almonds, mint yoghurt, burnt onion
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*)
Smoked haddock fishcake, curried mussel cream, cavolo nero, poached hen's egg
Pan fried fillet of sea bream, tarragon crushed potatoes, baby leeks, sea herbs, mussel sauce
Pork schnitzel, fried hen's egg, cavolo nero, wholegrain mustard sauce

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 (*v*)

DESSERTS

Gingerbread spiced panna cotta, poached pear, blackberries
Sticky toffee pudding, Calvados ice cream, burnt apple purée, oat crumble
Dark chocolate cheesecake, clementine, cranberry, chocolate crumbs (*pb*)

BRITISH CHEESEBOARD | supplement 3

Black Cow Cheddar (*hard, cow's, pasteurised*); Colston Basset Stilton (*blue, cow's, pasteurised, organic*); Tunworth (*soft, cow's, pasteurised*), quince paste, chutney, celery, grapes and crackers

(*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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