

Set Menu

THREE COURSES 65

ADD A GLASS OF JOSEPH PERRIER CHAMPAGNE NV 14

FOR THE TABLE

Padrón peppers,
Maldon sea salt | 7

Anchovy toast | 12

Nocellara olives | 6

Smoked almonds | 5

Sourdough,
salted butter | 3.5

STARTERS

Beetroot and goat's curd tart, pickled shallots, nasturtium (*v*) (*pb available*)

Cured Scottish salmon, kohlrabi remoulade, dill

Gressingham duck terrine, English cherries, pickled brown beech mushrooms, sourdough

MAINS

Three cheese stuffed courgette flower, confit fennel, spiced tomato (*v*) (*pb available*)

Atlantic cod, chorizo, white beans, red pepper, rosemary

Breast of cornfed chicken, fondant potato, peas, chicken jus

SIDES

Green beans,
lemon and almond dressing | 7

Tenderstem broccoli,
sundried tomato and capers | 7

Heritage tomato salad, pine nuts | 7

Mixed leaf salad | 5

Jersey Royals | 7

French fries | 7

DESSERTS

Raspberry baked cheesecake, sorbet, hazelnut nougatine

Flourless chocolate cake, plant based vanilla ice cream (*pb*)

Sticky toffee pudding, salted caramel, Chantilly cream

ICE CREAMS

Vanilla | Chocolate | Rum and raisin

SORBETS (*pb*)

Raspberry | Green apple | Passion fruit

BRITISH CHEESEBOARD | *supplement 4*

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

(*v*) vegetarian (*pb*) plant based

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

Price per person: £65 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 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.

No.7 Sloane Square London SW1W 8EE
020 7730 0077 | events@thebotanistonsloanesquare.com

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