

# Set Menu

## THREE COURSES 50

ADD A GLASS OF JOSEPH PERRIER CHAMPAGNE NV 14

### FOR THE TABLE

Artichoke dip, Pecorino breadsticks | 9.5    Pulled pork croquettes, apple purée | 9.5    Padrón peppers, Maldon sea salt | 7    Nocellara olives (green or black) | 6    Smoked almonds | 6    Sourdough, salted butter | 3.5

### STARTERS

Spiced sweet potato soup, rocket pesto *(pb)*

Beetroot cured Scottish salmon, orange dressing, rye croutons

Ham hock and chicken terrine, hazelnut mayonnaise, cranberry relish, sourdough toast

### MAINS

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce *(pb)*

Scottish monkfish, chorizo, green beans, sweetcorn purée

Roast Suffolk chicken, crushed new potatoes, artichokes, truffle sauce

### SIDES 6.5

Roast Jerusalem artichokes, celeriac and carrots, gremolata

Grilled hispi cabbage, anchovy dressing

Garlic and herb roast potatoes

Truffle and Parmesan fries

French fries

Bitter leaf salad, lemon dressing

### DESSERTS

Apple, cinnamon and pecan crumble tart, custard

Flourless chocolate and orange cake, vanilla ice cream *(pb)*

Sticky toffee pudding, salted caramel sauce, Chantilly cream

#### ICE CREAMS (3 balls)

Vanilla | Chocolate | Salted caramel

#### SORBETS *(pb)* (3 balls)

Raspberry | Lemon | Mango

#### BRITISH CHEESEBOARD | *supplement 5*

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

*(v) vegetarian (pb) plant based*

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

Price per person: £50 including VAT (not including table items, sides 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 go to [thebotanistonsloanesquare.com](http://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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