



T H E B O T A N I S T
ON SLOANE SQUARE

SET MENU

Three Courses £55

STARTERS

Smoked Cornish mackerel rilette, fennel, apple, smoked almonds

Wild Suffolk venison carpaccio, blackberries, cacao nibs, Berkswell cheese

Creamed cauliflower soup, truffle dressing *(pb)*

MAINS

Peterhead cod, crushed new potatoes, creamed leeks, samphire

Slow cooked Welsh lamb shoulder, garlic mashed potatoes,
roast Jerusalem artichokes, onion, lamb jus

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

DESSERTS

Milk chocolate brownie, peanut parfait, sea salt caramel, crème fraîche

Sticky toffee pudding, butterscotch, vanilla ice cream

Damson & blackberry Bakewell tart, oat crumb, blackberry ripple ice cream *(pb)*

(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: £55 inc VAT.

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



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

At the Botanist we are committed to serving only the highest quality British produce. All our meat is sourced from British livestock farmers and our fish is responsibly sourced from South Coast dayboats and British fishing ports, wherever possible.

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