

Set Menu

THREE COURSES 45

ADD A GLASS OF JOSEPH PERRIER CHAMPAGNE NV 10

FOR THE TABLE

Marinated olives | 4
Smoked almonds | 4
Tarallini (spicy Italian
crackers) | 4

House bread,
wild garlic butter | 4
Padrón peppers,
Maldon sea salt | 5.5

Lobster and
haddock croquettes,
Thermidor sauce | 9.5

STARTERS

Tomato, pepper and white bean broth, basil pesto (*pb*)
Aubergine bhaji, cauliflower hummus, hazelnut dukkah (*pb*)
Blood orange cured salmon, horseradish mayonnaise, rye crumbs, chervil oil
Classic steak tartare, egg yolk, truffled artichoke crisps

MAINS

Thyme roasted Jerusalem artichokes, patty pan squash, rainbow chard,
broad beans, artichoke purée, crispy sage leaves (*pb*)
Sea bream, Jersey Royals, asparagus, samphire, smoked fish sauce
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