

# Pre Theatre

MONDAY - FRIDAY 5 P M - 7.30 P M

LAST ORDER TAKEN AT 7.15 P M

TWO COURSES £ 30  
THREE COURSES £ 35

## APÉRITIFS

Champagne, Joseph Perrier | 14.5  
Cuvée Royale NV

Black Cow Negroni | 15  
Black Cow vodka, Vermouth, Italian bitters

Gin/Vodka Martini | 13.7/15.2  
Tanqueray/Black Cow, Vermouth, olives,  
lemon twist, onion



## STARTERS

Creamed cauliflower soup, truffle dressing (*pb*)

Beetroot cured Scottish salmon, orange dressing, rye croutons

Ham hock and chicken terrine, port and cranberry relish

## MAINS

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

Butternut squash, pearl barley, poached duck egg, goat's curd, sage (*v*)

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

## SIDES 6.5

Roast Jerusalem artichokes, celeriac  
and carrots, gremolata

Grilled hispi cabbage,  
anchovy dressing

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, butterscotch sauce, Chantilly cream

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



**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

*Pre Theatre*

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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