



THE BOTANIST
ON SLOANE SQUARE

PRE THEATRE MENU

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 | 14
Black Cow vodka, Vermouth, Italian bitters

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



S T A R T E R S

Aged beef carpaccio, baked & pickled heritage beets
Cured rainbow trout, shaved fennel, blood orange, radish
Spiced sweet potato soup, lovage pesto (*pb*)

M A I N S

Roast chicken, wild mushrooms, herb crushed new potatoes,
purple sprouting broccoli, Madeira jus
Scottish monkfish, charred fennel, spelt, preserved lemon
Roast cauliflower, beech mushrooms, smoked almonds, pomegranate dressing (*pb*)

S I D E S 6.5

Creamed spinach (*v*)
Grilled hispi cabbage, anchovy dressing
Jersey Royals, nduja (*pb*)

Truffle & Parmesan fries (*v*)
French fries (*pb*)
Rocket, radish & Parmesan salad, lemon dressing (*v*)

D E S S E R T S

Burnt cream, forced Yorkshire rhubarb
Chocolate orange flourless cake, candied pistachios, pistachio ice cream
Raspberry frangipane tart, raspberry sorbet (*pb*)

(*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

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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