



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 | 15  
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

Beef carpaccio, artichokes, rocket, truffle & Parmesan mayonnaise

Torched mackerel fillet & mackerel tartare, pickled cucumber, apple, lemon ricotta

Pea & mint soup, lemon labneh *(pb)* *(served warm or chilled)*

M A I N S

Roast chicken breast, borlotti bean fricassée, runner beans, chicken jus

Scottish salmon, saffron potatoes, broccoli, sauce vierge

Broad bean spelt risotto, goat's cheese, crispy egg, watercress *(v)*

*(pb option available on request)*

S I D E S 6.5

Grilled baby gem, garlic aioli *(v)*

Mixed peas, ricotta *(v)*

Broccoli, almonds, chilli *(pb)*

Sweet potato wedges, dukkha *(v)*

Truffle & Parmesan fries *(v)* / French fries *(pb)*

Rocket & Parmesan salad *(v)*

D E S S E R T S

Raspberry posset, fresh raspberries, smoked almond shortbread

Chocolate orange cake, caramelised orange, dark chocolate 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

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.

No.7 Sloane Square London SW1W 8EE  
020 7730 0077 | [events@thebotanistonsloanesquare.com](mailto:events@thebotanistonsloanesquare.com)

[f](#) /TheBotanistSW1 [t](#) @BotanistSW1 [i](#) @TheBotanistOnSloaneSquare

[thebotanistonsloanesquare.com](http://thebotanistonsloanesquare.com)