



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

Negroni | 14
Tanqueray gin, Antica Formula, Carpano bitter

Vodka Martini | 15
Black Cow, Carpano Dry, olives, lemon twist, onion



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

Scottish salmon fillet, crushed new potatoes, creamed leeks, samphire

Roast Suffolk chicken breast, rosti potato, wild mushrooms, kale, chicken sauce

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

SIDES 6.5

Green beans, chilli, almonds *(v)*

Roast pumpkin, sage brown butter *(v)*

Braised red cabbage *(pb)*

Sweet potato wedges, dukkha *(v)*

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

Bitter leaf salad, blue cheese dressing *(v)*

DESSERTS

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

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

Sticky toffee pudding, butterscotch sauce, vanilla ice 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

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

thebotanistonsloanesquare.com