

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)*

Truffle artichoke and Parmesan cream tart, sorrel *(v)*

Cured Scottish salmon, pickled cucumber, mustard dressing, rye bread

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

Garlic and herb roast
potatoes

Truffle and Parmesan fries

French fries

Bitter leaf salad,
lemon dressing



DESSERTS

Christmas pudding, orange, brandy 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.

No.7 Sloane Square London SW1W 8EE
020 7730 0077 | events@thebotanistonsloanesquare.com

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

thebotanistonsloanesquare.com