



Summer
on the Square

THE BOTANIST
ISLAY DRY GIN

THE BOTANIST
ON SLOANE SQUARE

SIGNATURE INFUSIONS

For two £29 (£15 for one)

THE BOTANIST GIMLET

The Botanist gin, lime, elderflower cordial, cucumber, mint

HAAR NEGRONI

The Botanist gin, Carpano bitter infused with dark chocolate and coffee, Antica Formula, cinnamon, orange

ISLAY SPRING PUNCH

The Botanist gin, Belle de Brillet pear liqueur, lemon, honey, strawberry, mint, prosecco

BASIL SMASH | 14

The Botanist gin, basil, lime, sugar, soda

THE BOTANIST GIN & TONIC | 18.5

The Botanist gin, tonic

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our staff know if you have any allergies. For full allergen information go to thebotanistonsloanesquare.com

TABLE SNACKS

Nocellara del Belice olives	7	Pistou nut mix	7
Provençal olives	7	Artichoke pesto, focaccia	10
Smoked almonds	7	Red pepper tapenade, focaccia	10

SHARERS

PIATTO DI SALUMI | 22

Suffolk salami, chorizo, coppa, semi dried tomatoes, focaccia

PIATTO DI ANTIPASTI | 22

Mozzarella di buffala, Smoked scarmorza, red pepper tapenade, semi dried tomatoes, Provençal olives, artichoke pesto, focaccia

INSALATA | 16

Chicory, rocket, orange, smoked almonds, Provençal olives, balsamic di Modena, arbequina olive oil

PIZZAS

All pizzas available in kids size (half portions for half price)

MARGHERITA DI BUFFALA <i>(v)</i> <i>(pb)</i> <i>available</i>	15
Mozzarella di buffala, tomato, basil	
NORMA <i>(v)</i>	16.5
Grilled aubergine, scamorza, semi dried tomatoes, ricotta	
FORESTA <i>(v)</i>	16.5
Spinach, chestnut mushrooms, artichoke, mascarpone, truffle	
VE-DUJA <i>(pb)</i>	17
Ve-duja, mozze'v'ella, tomato, basil	
SYMPPLICITY FENNEL SAUSAGE <i>(pb)</i>	17
Red onion, mozze'v'ella, tomato, red pepper flakes	
DIAVOLA	17
Salami piccante, red chilli, basil, mozzarella di buffala, tomato	
SALSICCIA E FRIARIELLI	17
Italian fennel sausage, friarielli (wild Neapolitan broccoli), mascarpone sauce, scamorza	
PARMA	18
Prosciutto di Parma, mozzarella di buffala, cherry tomatoes, grana padano	

(v) vegetarian | *(pb)* plantbased

COCKTAILS

APEROL SPRITZ | 14
Aperol, Prosecco, soda

ELDERFLOWER SPRITZ | 14
Elderflower liquor, Elderflower cordial, Prosecco, soda

MOCKTAILS

PICANTO | 8
Feragaia Free Spirit, pineapple juice, agave, fresh chilli, lime

DARK AND NOT SO STORMY | 9
Everleaf Marin, lime juice, demerara sugar, ginger beer, Angostura bitter

WINES & SPARKLING

WHITE	BTL	175ML	250ML
PINOT GRIGIO, Mezzacorona, Trentino, Italy	43	11.8	15.9
PICPOUL DE PINET, Saint Clair, Beauvignac, France	39	10.8	14.5
SAUVIGNON BLANC, Hunter's, Marlborough, N.Zealand	42	11.5	15.5
CHABLIS, Domaine Hamelin, France	61	16.3	21.9
RED			
MONTEPULCIANO D'ABRUZZO, Umani Ronchi, Italy	42	11.5	15.5
NERO D'AVOLA, Vitese, Colomba Bianca Sicily, Italy	38	10.5	14.2
PINOT NOIR, ILa La Land, Victoria, Australia	44	12	16.2
BAROLO, Patres, San Silvestro, Italy	70	8.5	11.5
ROSÉ			
THE PALE BY SACHA LICHINE, Pays du Var, France	48	13	17.5
CÔTES DE PROVENCE, Whispering Angel, France	70	18.5	24.9
SPARKLING WINE			
JOSEPH PERRIER, Cuvée Royale NV	76	15	
JOSEPH PERRIER, Cuvée Royale Rosée NV	90	17	
NYETIMBER, Classic Cuvée NV	90		
PROSECCO SUPERIORE, Della Vite	60		
BOLLINGER, Special Cuvée NV	120		

B E E R

MORETTI | 6.9
Pint

SOL | 6
Bottle 330ml

HEINEKEN 0.0 | 5
Bottle 330ml

URBAN ORCHARD | 6.5
Hawkes, Dry Cider

OLD MOUT CIDER | 6.7
Kiwi & Lime 4%

S P I R I T S

KETEL ONE VODKA | 12.2

BOTANIST GIN | 13.5

MOUNT GAY RUM | 10.5

JOHNNIE WALKER BLACK LABEL WHISKY | 13

CAZCABEL COFFEE TEQUILA | 7

M I X E R S

TONIC WATER, SLIM LINE TONIC | 3

COCA-COLA, COCA-COLA ZERO | 4

GINGER BEER | 3

FEVER TREE SICILIAN LEMONADE | 3

FEVER TREE RASPBERRY LEMONADE | 3

JUICE, APPLE / ORANGE | 3.2