# THE BOTANIST

ON SLOANE SQUARE

Nocellara olives pb 6
Smoked almonds pb 6
Sourdough, salted butter v 6.5

#### OYSTERS -

Delicious oysters sourced from the UK, Ireland & the Channel Islands. Expect to see Jersey, Carlingford, Porthilly or Maldon

Please see your specials slip for today's oysters

## STARTERS =

Creamed cauliflower soup	9.5	Fried buttermilk chicken chilli, spring onion, satay sauce	14
Artisan goat's cheese mousse roast pumpkin, balsamic caramelised onion, seeds v	11	Suffolk charcuterie board coppa, chorizo, salami, pickles, grilled sourdough	15
Crispy sesame king prawns sriracha aioli	15	Pressed Barbary duck terrine smoked duck breast, cranberry relish, sourdough crisps	16
Beetroot cured Scottish salmon baby beets, pickled cucumber, wholegrain mustard dressing	16.5	Fillet steak tartare egg yolk, shallots	17.5
Lobster & crab risotto cake	18		

## \_\_\_ MAINS \_\_\_\_\_

Wild Suffolk venison 'shepherds pie' game gravy	27	Herb dumplings pumpkin, parsnip, goat's cheese, lovage pesto, toasted seeds v	19
Roast guinea fowl breast pressed leg, swede, spelt, kale, girolle jus	28	Chicken & avocado salad soft hen's egg, Parmesan, croutons, Caesar dressing	22
Slow cooked British beef short rib creamed mashed potatoes, braised red cabbage, red wine jus	32	Double cheeseburger caramelised onions, pickles, fries	25
North Sea cod crushed new potatoes, creamed leeks, preserved lemon	27	STEAKS	
Cornish shellfish bisque	35	Grassroots farm, Berkshire, 45 day aged beef	
saffron potatoes, heritage carrots, sea aster		Sirloin 250g	45
Roast celeriac wild mushrooms, celeriac black cabbage, truffle jus pb	18	Ribeye 250g	47
		Chateaubriand for two 600g	90
		with triple cooked chips, Béarnaise/peppercorn jus	

### = SIDES —

Truffle & Cheddar hispi cabbage duck fat sourdough	6.5	Mixed green salad Pecorino	6.5
Fennel, apple & cabbage slaw pb  Tenderstem broccoli, chilli, garlic pb	6.5	Triple cooked chips truffle, Parmesan v	8
renderstern broccott, critti, gartic pb		Skinny fries v	6.5

#### v vegetarian | pb plant based

citrus Hollandaise, dill

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