

STARTERS

Salt Baked Beetroot <i>Celeriac remoulade, hazelnut dressing (pb)</i>	13	Ham Hock & Pea Terrine <i>Piccalilli, crackling, crispy quail egg</i>	14
Leek & Potato Soup <i>Focaccia croutons (pb)</i>	10	Lobster & Crab Cake <i>Champagne cream</i>	18
Chapel & Swan Smoked Salmon <i>Capers, horseradish & dill crème fraîche</i>	17		
Wild Suffolk Venison Carpaccio <i>Black garlic mayo, crispy shallots</i>	15		
Grassroots Farm Steak Tartare <i>Confit egg yolk, shallots, crouton</i>	16		



OYSTERS

Delicious oysters sourced from the UK, Ireland & the Channel Islands.

Please see our specials for today's oysters

Three 15 | Six 29 | Twelve 55

SALADS

Grilled Goat's Cheese Salad <i>Radicchio, red onion, beetroot, mustard dressing (v)</i>	20	Hot Smoked Salmon Salad <i>Chicory, orange, olives & lemon dressing</i>	14.5 24	Chicken, Bacon & Avocado Salad <i>Soft hens egg, tomato, Parmesan, buttermilk dressing</i>	16.50 24
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GRILL

45 day aged Grassroots Farm beef and rare breed Suffolk pork

300g Sirloin off the bone	39	Olive-fed Yorkshire Wagyu Cheeseburger	26
300g Ribeye off the bone	48	<i>Smoked bacon, truffle mayo, red pepper relish, caramelised onions</i>	
280g Suffolk Rare Breed Pork Cutlet	38		

SAUCES

Peppercorn | Bearnaise | Chimichurri
2.5 per additional sauces

MAINS

Herb Crusted Torbay Hake <i>Saffron braised fennel, mussel & clam shellfish bisque</i>	30	Wild Mushroom Pappardelle <i>Truffle cream, spinach (v)</i>	24
Roast Chicken Breast <i>King oyster mushroom, charred gem, chicken jus</i>	28	Scottish Monkfish <i>Squid ink risotto, charred leeks, red pepper sauce</i>	32
Saltmarsh Lamb Rump <i>Crushed peas, confit potato, lamb jus</i>	32	Roast Aubergine <i>Spinach curry, coconut yoghurt, crisp bread (pb)</i>	20

SIDES 6.5

Charred Spring Cabbage <i>Black garlic aioli, crispy onions (pb)</i>	New Season Potatoes <i>Minted Butter (v)</i>	Mixed Leaf & Tomato Salad <i>Nicoise dressing (pb)</i>
Triple Cooked Chips <i>Add truffle and Parmesan 2 (pb)</i>	Green Beans & Shallots (pb)	Fennel, Apple & Cabbage Slaw <i>Citrus dressing (pb)</i>
	French Fries (pb)	

BRUNCH

Eggs Benedict	16
Eggs Royale	18
Eggs Florentine (v)	14
Avocado on toast (pb) <i>Add poached egg 2 Add bacon 2</i>	10.5

WEEKEND FREE-FLOWING DRINKS 30 FOR 1.5 HOURS

Order a minimum of a main to enjoy free-flowing drinks; Heineken, Sol, Bloody Mary, Prosecco, Mimosa, The Botanist G&T, Salty Dog

Upgrade to Joseph Perrier Champagne for 35

Available Saturdays and Sundays



THE BOTANIST
ON SLOANE SQUARE

Brunch

At The Botanist, we take pride in celebrating the best of locally sourced British produce. Our meat comes from trusted farmers who uphold the highest standards of quality and sustainability, whilst our fish is responsibly sourced from South Coast day boats and British fishing ports.

Inspired by the rich culinary heritage of the UK, our menu features seasonal ingredients that highlight the flavours of our local area. From expertly grilled meats to fresh seafood, each plate is crafted with care and passion. Whether you're enjoying a hearty British classic or exploring our innovative botanical-inspired creations, expect a dining experience that's rooted in quality, sustainability, and a true taste of the local landscape.

(v) vegetarian | (pb) plant based | (gf) gluten free Please note that we do not accept cash, only credit and debit cards, thank you.

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.thebotanistonsloanesquare.com