



THE BOTANIST  
ON SLOANE SQUARE

DESSERT

Hot Chocolate Cake <i>Grue de cacao, rum &amp; raisin ice cream (gf,v)</i>	8.5
Apple Tarte Tatin <i>Vanilla ice cream (pb,v)</i>	8.5
Lemon Posset <i>Yorkshire rhubarb, vanilla shortbread</i>	8.5
Selection of Ice Cream & Sorbet <i>Ice cream: Chocolate (v) Vanilla (v) Rum &amp; Raisin (v)</i> <i>Sorbets: Mango (pb) Raspberry (pb) Coconut (pb)</i>	8.5
Cheeseboard <i>Black Cow Cheddar, Rosary Ash goat's, Cropwell</i> <i>Bishop Stilton, biscuits, grapes, celery, chutney</i>	16 for one 29 for two

SWEET & FORTIFIED WINES

Barros <i>10 Year Old Tawny Port, Douro, Portugal</i>	8.6
Royal Tokaji <i>Blue Label, Aszu, 5 Puttonyos, Tokaji, Hungary</i>	17.3
Domaine Brial <i>Tuile, Hors d'age, Rivesaltes, France</i>	6.7

(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](http://www.thebotanistonsloanesquare.com)