

DESSERT

Dark chocolate sea salt mousse, banana caramel v banana ice cream	11
Vanilla pistachio panna cotta, puffed barley granola rhubarb ripple ice cream	11
Strawberry trifle, compote, vanilla custard pb whipped cream	11
Cheesecake of the week <i>Please ask you server</i>	11
Selection of Ice Cream & Sorbet	10
Ice cream: Chocolate (v) Vanilla (v) Rum & Raisin (v) Sorbets: Mango (pb) Raspberry (pb) Coconut (pb)	
CHEESEBOARD	
Black Cow Cheddar, Rosary Ash goat's Cropwell Bishop Stilton, biscuits, grapes, celery, chutney	19 / 34

SWEET & FORTIFIED WINES

Sauternes, La Fleur d'Or, Bordeaux, France	14.5	56
LBV Port, Ferreira, Douro, Portugal	11	74

COCKTAILS

Espresso Martini	18
Dutch Barn vodka, Borghetti coffee liqueur, coffee vanilla	
Naked & Famous	16.5
Pantalones Blanco tequila, Aperol, Green Chartreuse, lime	
Old Fashioned	16.5
Buffalo Trace Bourbon, Angostura bitters, sugar	

v Vegetarian | pb plant based

All prices include VAT. A discretionary 12.5% service charge will be applied 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

Dessert



THE BOTANIST
ON SLOANE SQUARE