

THE BOTANIST
ON SLOANE SQUARE

GROUP DINING MENU

3-COURSES FOR £55

Mushroom Arancini
Truffle mayo (pb)

STARTERS

Leek & Potato Soup
Focaccia croutons (pb)

Chapel & Swan Smoked Salmon
Capers, red onion, horseradish & dill crème fraîche

Ham Hock & Pea Terrine
Piccalilli, crackling, fried quail egg

MAINS

Herb Crusted Torbay Hake
Saffron braised fennel, mussel & clam shellfish bisque

Roast Chicken Breast, King Oyster Mushroom
Charred gem, chicken jus

Roast Aubergine
Spinach curry, coconut yoghurt, crisp bread (pb)

SIDES TO SHARE

Charred Spring Cabbage
Black garlic aioli, crispy onions (pb)

Mixed Leaf & Tomato Salad
Nicoise dressing (pb)

French Fries (pb)

Fennel, Apple & Cabbage Slaw
Citrus Dressing (pb)

Triple Cooked Chips (pb)

Green Beans & Shallots (pb)

New Season Potatoes
Minted Butter (pb)

DESSERTS

Hot Chocolate Cake
Grue de cacao, rum & raisin ice cream (gf, v)

Apple Tarte Tatin
Vanilla ice cream (pb, v)

Lemon Posset
Yorkshire rhubarb, vanilla shortbread (v)

TO FINISH

Coffee, Tea & A Salted Caramel Truffle

(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