

GROUP DINING

THREE-COURSES 66

STARTERS

Duck terrine, sour cherries, radicchio

Roasted courgette, red pepper, superstraccia *pb*

Burrata, beetroot, pear, hazelnut *v*

MAINS

Peterhead cod, harissa cassoulet, girolles, sea aster

Baked white Italian onion, lentil ragu, pumpkin, soubise *pb*

Guinea fowl breast, parsnip, nasturtium, blackberry

CHOICE OF SIDES TO SHARE

Fennel, kale, apple slaw *pb*

Baby carrot, thyme *pb*

Tender stem broccoli, harissa, almonds *pb*

Roast cauliflower, caper, focaccia crumb *v*

Charred cabbage, miso butter *v*

Mashed potato, truffle butter *pb*

Fries *pb*

Chips *pb*

DESSERTS

Dark chocolate sea salt mousse, banana caramel *v*
banana ice cream

Vanilla pistachio panna cotta, puffed barley granola
rhubarb ripple ice cream

Strawberry trifle, compote, vanilla custard, whipped cream *pb*

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



Lunch



T H E B O T A N I S T
ON SLOANE SQUARE