

## STARTERS

Leek & potato soup <i>(pb)</i> <i>Focaccia croutons</i>	10	Ham hock & pea terrine <i>Piccalilli, crackling, crispy quail egg</i>	14
Chapel and swan smoked salmon <i>Capers, horseradish &amp; dill crème fraîche</i>	17	Lobster & crab cake <i>Champagne cream</i>	18
Wild Suffolk venison carpaccio <i>Black garlic mayo, crispy shallots</i>	15		
Salt baked beetroot <i>(pb)</i> <i>Celeriac remoulade, hazelnut dressing</i>	13		
Steak tartare <i>Confit egg yolk, shallots, crouton</i>	18		

## OYSTERS

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

*Please see your specials slip for today's oysters*

Three 15 | Six 29 | Twelve 55

## SALADS

Grilled goat's cheese salad <i>(v)</i> <i>Radicchio, red onion, beetroot, mustard dressing</i>	20	Hot smoked salmon salad <i>Chicory, orange, olives &amp; lemon dressing</i>	13   24	Chicken, bacon & avocado salad <i>Soft hens egg, tomato, Parmesan, buttermilk dressing</i>	14.50   25
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## GRILL

*45-day aged grassroots farm beef and Suffolk pork. All steaks served with land cress and a choice of one sauce*

Sirloin 350g on the bone	52	Olive-fed Yorkshire Wagyu cheeseburger, 26
Ribeye 350g on the bone	52	<i>Smoked bacon, truffle mayo, red pepper relish, caramelised onions</i>
Suffolk rare breed pork cutlet	38	

## SAUCES

Peppercorn | Bearnaise | Chimichurri  
*2.5 per additional sauce*

## MAINS

Herb crusted Torbay hake <i>Saffron braised fennel, mussel &amp; clam shellfish bisque</i>	30	Wild mushroom pappardelle <i>(v)</i> <i>Truffle cream, spinach</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 spiced aubergine & spinach curry <i>(pb)</i> <i>Market vegetables, coconut yoghurt, crisp bread</i>	20

## SIDES 6.5

Charred spring cabbage <i>(pb)</i> <i>Black garlic aioli, crispy onions</i>
Triple cooked chips <i>(pb)</i> <i>Add truffle and Parmesan 2</i>
French fries <i>(pb)</i>
New season potatoes <i>(v)</i> <i>Minted butter</i>
Green beans & shallots <i>(pb)</i>
Mixed leaf & tomato salad <i>Nicoise dressing (pb)</i>
Fennel, apple & cabbage slaw <i>Citrus dressing (pb)</i>

## BRUNCH

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

## WEEKEND BOTTOMLESS DRINKS £30 FOR 1.5 HOURS

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

Upgrade to Joseph Perrier Champagne for £35

**Available Saturdays and Sundays**



**T H E   B O T A N I S T**  
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 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)