

THE BOTANIST

ON SLOANE SQUARE

Nocellara olives <i>pb</i>	6
Smoked almonds <i>pb</i>	6
Sourdough, salted butter <i>v</i>	6.5

OYSTERS

Delicious oysters sourced from the UK, Ireland & the Channel Islands. Expect to see Jersey, Carlingford, Porthilly or Maldon

Please see your specials slip for today's oysters

STARTERS

Creamed cauliflower soup <i>truffle dressing pb</i>	9.5	Fried buttermilk chicken <i>chilli, spring onion, satay sauce</i>	14
Artisan goat's cheese mousse <i>roast pumpkin, balsamic caramelised onion, seeds v</i>	11	Suffolk charcuterie board <i>coppa, chorizo, salami, pickles, grilled sourdough</i>	15
Crispy sesame king prawns <i>sriracha aioli</i>	15	Pressed Barbary duck terrine <i>smoked duck breast, cranberry relish, sourdough crisps</i>	16
Beetroot cured Scottish salmon <i>baby beets, pickled cucumber, wholegrain mustard dressing</i>	16.5	Fillet steak tartare <i>egg yolk, shallots</i>	17.5
Lobster & crab risotto cake <i>citrus Hollandaise, dill</i>	18		

MAINS

Wild Suffolk venison 'shepherds pie' <i>game gravy</i>	27	Herb dumplings <i>pumpkin, parsnip, goat's cheese, lovage pesto, toasted seeds v</i>	19
Roast guinea fowl breast <i>pressed leg, swede, spelt, kale, girolle jus</i>	28	Chicken & avocado salad <i>soft hen's egg, Parmesan, croutons, Caesar dressing</i>	22
Slow cooked British beef short rib <i>creamed mashed potatoes, braised red cabbage, red wine jus</i>	32	Double cheeseburger <i>caramelised onions, pickles, fries</i>	25
North Sea cod <i>crushed new potatoes, creamed leeks, preserved lemon</i>	27		
Cornish shellfish bisque <i>saffron potatoes, heritage carrots, sea aster</i>	35		
Roast celeriac <i>wild mushrooms, celeriac black cabbage, truffle jus pb</i>	18		

SIDES

Truffle & Cheddar hispi cabbage <i>duck fat sourdough</i>	6.5
Fennel, apple & cabbage slaw <i>pb</i>	6.5
Tenderstem broccoli, chilli, garlic <i>pb</i>	7
Mixed green salad <i>Pecorino</i>	6.5
Triple cooked chips <i>truffle, Parmesan v</i>	8
Skinny fries <i>v</i>	6.5

STEAKS

Grassroots farm, Berkshire, 45 day aged beef

Sirloin 250g	45
Ribeye 250g	47
Chateaubriand for two 600g	90

with triple cooked chips, Béarnaise/peppercorn jus

BRUNCH

Eggs Benedict	16
Eggs Royale	18
Eggs Florentine <i>v</i>	14
Avocado on toast <i>pb</i>	10.5

Add poached egg 2 | Add bacon 2

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

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 or go to www.thebotanistsloanesquare.com
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