



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



## SIGNATURE COCKTAILS

Each cocktail on our menu is a signature creation by our bartenders, crafted to reflect their unique taste and individual character.

Botanical Blossom (Created by Eleonora)	15.5
<i>El Recuerdo mezcal, Aperol, grapefruit, vanilla</i>	
Flora Fusion (Created by Guilio)	15.5
<i>Diplomatico Exclusiva, homemade pear cordial, prosecco, mint, angostura</i>	
Petal Punch (Created by Tino)	16.5
<i>Tequila 818 Reserva, chocolate bitter, sugar</i>	
Grove Gimlet (Created by Umberto)	15.5
<i>Bruichladdich The Classic Laddie whisky, raspberry, milk</i>	
Verdant Vista (Created by Umberto)	15.5
<i>Tanqueray gin, lychee, coconut, rose water</i>	
Eden Elixir (Created by Robert)	15.5
<i>Belvedere vodka, strawberry, lemon, egg white, Nyetimber Rosé sparkling wine</i>	
Vally Vesper (Created by Fabrizio)	15.5
<i>The Botanist gin, lime syrup, lime</i>	

## CLASSIC COCKTAILS

Chichen Itza	16	Raspberry Gin Fizz	16
<i>El Recuerdo mezcal, chilli, coriander, agave, lime</i>		<i>Slingsby Rhubarb gin, raspberry, lemon, sugar, egg white, soda water</i>	
Mojito	15	WhistlePig Manhattan	17
<i>Bacardi Carta Blanca rum, lime, demerara sugar, mint</i>		<i>WhistlePig PiggyBack 6y rye whiskey, made perfect, sweet or dry</i>	
Margarita	16	Rum Punch	16
<i>El Jimador tequila, Cointreau, lime</i>		<i>Spirited Union coconut rum, Hawksbill Spiced Mango rum, Mount Gay Eclipse rum, pineapple, lime, watermelon, grated nutmeg</i>	
Espresso Martini	15.5	Hendrick's Bramble	16
<i>Ketel One vodka, Borghetti coffee liqueur, fresh coffee, vanilla</i>		<i>Hendrick's gin, lemon, sugar, blackberry liqueur, blackberries</i>	
Caipirinha	15.5	Aperol Spritz	15.5
<i>Abelha Cachaça, lime, sugar</i>		<i>Aperol, Prosecco, soda</i>	
Whiskey Old Fashioned	15.5	Patron Paloma	16.5
<i>Buffalo Trace Bourbon, Angostura bitters, demerara sugar</i>		<i>Patron Silver tequila, lime juice, pink grapefruit soda</i>	
Passion Fruit Martini	16	Mocktails	
<i>Ketel One vodka, Chinola passion fruit liqueur, passion fruit, vanilla, prosecco</i>		Cosmo-o-litan	9
Sipsmith Martini	15.5	<i>Everleaf Marine, cranberry juice, agave syrup, lemon, ginger beer</i>	
<i>Sipsmith vodka, Carpano Dry, served dry/dirty/wet with twist or olive</i>		Picant0	8
Zombie	15.5	<i>Feragaia Free Spirit, pineapple juice, agave, lime, chillies</i>	
<i>Spirited Union Good Spiced rum, Bacardi rum, Wray &amp; Nephew rum, orange, passion fruit, lime, Velvet Falernum, grenadine</i>		Sin-gria	8
Dark & Stormy	15.5	<i>Wednesday Domaine &lt;0%, orange juice, lemonade, spiced berry syrup</i>	
<i>Gosling Black rum, lime, ginger beer</i>		Dark & Not So Stormy	9
Negroni	15.5	<i>Everleaf Marin, lime juice, demerara sugar, ginger beer, Angostura bitter</i>	
<i>Tanqueray gin, Carpano bitter, Antica Formula</i>		Five A Day	9
		<i>Orange juice, raspberry syrup, lime juice, Naughty Sparkling Chardonnay</i>	

## CHRISTMAS COCKTAILS

<b>Whispering Angel Mulled Wine</b> <i>Whispering Angel Rose, Apricot cordial, Cointreau, winter spices</i>	16.5
<b>Mulled Cherry Champagne</b> <i>Spiced black cherry cordial, Champagne</i>	17
<b>Christmas Sour</b> <i>Chase gin, Lillet Blanc, tangerine liqueur, honey, lemon, tangerine, vanilla</i>	16.5
<b>Seedlip Winter Cosmopolitan</b> <i>Seedlip Grove, cranberry, triple sec syrup, orange, lime, cinamon, ginger, clove</i>	16
<b>Winter Cosmopolitan</b> <i>Cîroc vodka, winter spiced, Cointreau, cranberry, lime</i>	16.5

## Wine List

White	175ml	250ml	Bottle
Rioja, <i>Marques De Reinos, Spain</i>	8.4	11.5	30
Grillo, <i>Vitese, Colomba Bianca Sicily, Italy</i>	10.4	14.2	37
Marsanne/Rolle, <i>Joie De Vigne, France</i>	9.8	13.5	35
Sauvignon Blanc, <i>Hunter's, Marlborough, New Zealand</i>	11.8	16.1	42
Pinot Grigio, <i>Mezzacorona, Trentino, Italy</i>	12.1	16.5	43
Picpoul De Pinet, <i>Saint Clair, Beauvignac, France</i>	11	15	39
Pinot Gris, <i>Xiv, Pulenta, Mendoza, Argentina</i>	12.4	16.9	44
Albariño, <i>La Poda Rías Baixas, Spain</i>	12.6	17.3	45
Chablis, <i>Domaine Hamelin, France</i>	17.1	23.4	61
Rosé	175ml	250ml	Bottle
The Pale by Sacha Lochine VAR	13.5	18.4	48
Côtes De Provence, <i>Prestige De Minuty, France</i>	20.8	28.4	74
Côtes De Provence, <i>Whispering Angel, France</i>	19.6	26.9	70
Côtes De Provence, <i>Rose &amp; Or, Minuty, France</i>	23.8	32.6	85
Red	175ml	250ml	Bottle
Garnacha, <i>Dama De Roca, Paniza, Cariñena, Spain</i>	8.4	11.5	30
Nero D'avola, <i>Vitese, Colomba Bianca Sicily, Italy</i>	10.7	14.6	38
Château La Plaige, <i>Bordeaux Supérieur, France</i>	11.5	15.8	41
Montepulciano D'abruzzo, <i>Umani Ronchi, Italy</i>	11.8	16.1	42
Malbec Classic, <i>Piattelli, Cafayate, Argentina</i>	12.9	17.7	46
Pinot Noir, <i>La La Land, Victoria, Australia</i>	12.4	16.9	44
Rosso Di Montalcino, <i>Pinino, Italy</i>	17.4	23.8	62
Cabernet/Merlot, <i>Wilyabrup, Margaret River, Australia</i>	14.9	20.4	53
Trentangeli, <i>Tenuta, Bocca di Lupo, Puglia Italy</i>	18.2	25	65
Low Alcohol	175ml	250ml	Bottle
Wednesday Domaine, <i>Tempranillo, Sanguine, UK &lt;0.5% abv</i>	7.3	10	26



## Champagne & Sparkling Wine --- 125ml Bottle

Joseph Perrier, Cuvée Royale Nv <i>Châlons-En-Champagne, France</i>	17.1	76
Joseph Perrier, Cuvée Royale Rosé Nv <i>Châlons-En-Champagne, France</i>	20.5	91
Nyetimber, Classic Cuvée Nv <i>West Sussex, Uk</i>	21.6	96
Nyetimber, Rosé Nv <i>West Sussex, Uk</i>	27	120
Prosecco Superiore, Della Vite <i>Valdobbiadene, Italy</i>		60
Prosecco Superiore Rosé, Della Vite <i>Valdobbiadene, Italy</i>		65
Taittinger, Brut Nv <i>Reims, France</i>		88
Drappier, Carte D'or, Nv <i>Urville, France</i>		95
Perrier-Jouët, Grand Brut Nv <i>Épernay, France</i>		110
Pol Roger, Brut Réserve Nv <i>Épernay, France</i>		110
Bollinger, Special Cuvée Nv <i>Aÿ, France</i>		120
Dom Pérignon Vintage '12 <i>Épernay, France</i>		370
Krug, Grande Cuvée Nv <i>Reims, France</i>		400

## No Alcohol --- 125ml Bottle

Thomson & Scott, <i>Noughty Sparkling Chardonnay, UK, 0% abv</i>	6.3	28
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## Spirits

### GIN 25ml 50ml

Chase Pink Grapefruit & Pomelo	8.9	15.2
Hendrick's	7.6	13
Sipsmith	7.6	13
Ealing	8.9	15.2
Pink Pepper	8.6	14.7
Slingsby Rhubarb	8.1	13.8
Tanqueray	7.4	12.6
The Botanist	8.1	13.8
Whitley Neill Blood Orange	7.1	12.1
Agnes Arber pineapple	7.6	13
Aviation	8.1	13.8
Chase GB Extra Dry	7.6	13
Gin Mare	8.9	15.2
Hayman's Old Tom	7.1	12.1
Malfy Orange	7.6	13
Mirabeau Pink	8.9	15.2
Monkey 47	9.9	16.9
Plymouth	7.1	12.1
Renais	8.9	15.2
Roku Select Edition	7.6	13
Sipsmith Sloe	8.1	13.8
Slingsby Marmalade	8.1	13.8
Tanqueray Ten	9.1	15.5
Whitley Neill, Distiller's Cut	7.1	12.1

### RUM 25ml 50ml

Abelha Cachaça	7.1	12.1
Bacardi Carta Blanco	6.1	10.4
Spirited Rum Coconut	7.3	12.5
Spirited Rum Spiced	6.9	11.8
Hawksbill Spiced Mango	7.1	12.1
Mount Gay Eclipse	6.1	10.4
Brugal 1888	8.6	14.7
Diplomatico Reserva Exclusiva	8.6	14.7
Duppy Share Spiced	7.1	12.1
El Dorado 12yr	8.9	15.2
Goslings Black Seal	7.1	12.1
Mount Gay Black Barrel	8.6	14.7
Ron Zacapa 23yr	10.1	17.2
Wray & Nephew Overproof	7.6	13

### VODKA 25ml 50ml

Belvedere	8.1	13.8
Black Cow	7.6	13
Ciroc	8.1	13.8
Grey Goose L'Original	8.6	14.7
Sipsmith	7.6	13
Ketel One	7.4	12.6
Haku	7.6	13
Tito's Handmade	7.1	12.1

### TEQUILA 25ml 50ml

818 Blanco	8.6	14.7
818 Reposado	9.1	15.5
El Recuerdo	8.1	13.8
Joven Mezcal		
El Jimador Silver	6.8	11.6
Lost Explorer Mezcal	10.1	17.2
818 Eight Reserve	16.1	27.4
Casamigos Añejo	10.4	17.7
Casamigos Blanco	9.6	16.4
Casamigos Mezcal	10.6	18.1
Casamigos Reposado	10.1	17.2
Patrôn Silver Tequila	9.1	15.5



## Whisky

### SCOTCH & IRISH

	25ml	50ml
Ardbeg 5y Wee Beastie	8.6	14.7
Bruichladdich	9.4	16
Classic Laddie		
Port Charlotte 10yr	9.6	16.4
Highland Park 12yr	8.9	15.2
Johnnie Walker Black Label	7.3	12.5
Lagavulin 16yr	11.1	18.9
Laphroaig 10yr	8.6	14.7
Macallan Double Cask 12yr	10.6	18.1
Arran 10yr	9.1	15.5
Slane Irish Whiskey	6.1	10.4
Auchentoshan Three Wood	9.4	16
Oban 14yr	10.9	18.6
Octomore 14.1	13.6	23.2
Octomore 14.3	16.1	27.4
Black Art	48.1	81.8
Johnnie Walker Blue Label	14.6	24.9

### AMERICAN & JAPANESE

	25ml	50ml
Buffalo Trace	7.1	12.1
Four Rose's	7.6	13
Small Batch		
Hibiki Harmony	11.9	20.3
WhistlePig PiggyBack	9.1	15.5
6y Rye		
WhistlePig 10y Rye	10.9	18.6
Woodford Reserve	8.1	13.8
Maker's Mark	7.1	12.1
Toki	8.1	13.8

### COGNAC/BRANDY

	25ml	50ml
Hennessy XO	14.6	24.9
Hennessy VS	8.6	14.7

ABA Pisco	7.1	12.1
Château de Lacquy 7yr VSOP Bas Armagnac	10.1	17.2
Château de lacquy 20yr XO Bas Armagnac	11.1	18.9
Morin 10yr XO Calvados	9.9	16.9
Coupris 8yr VSOP Cognac	9.6	16.4
Coupris 20yr XO Tres Vieille Reserve Cognac	11.1	18.9
Courvoisier XO Cognac	12.6	21.5

### SHOTS - 3 FOR £15

	25ml	50ml
Antica Sambuca White	5.6	9.6
Antica Sambuca Black	6.6	11.3
Luxardo Limoncello	6.1	10.4
Cointreau	6.6	11.3
Cazcabel Coffee Tequila	7.1	12.1

## Distilled

	25ml	50ml
Feragaia, Free Spirit 0.0%	6.1	10.4
EverLeaf Marine 0.0%	7.1	12.1

## Soft Drinks

<b>JUICES</b>	3.4
Apple, orange, cranberry, pineapple or tomato	
Coca Cola	4.2
Diet Coke	4.2
Coke Zero	4.2
Schweppes Tonic	3.2
Schweppes Slimline Tonic	3.2
Ginger Ale	3.2
Ginger Beer	3.2
Lemonade	3.2
Red Bull	4.7
Sugar Free   Tropical   Watermelon	

## Beer & Cider

<b>ON TAP</b>	
Amstel lager 4.1%	6.6
Birra moretti lager 4.6%	7.2
<b>BOTTLES</b>	
Heineken, lager 5%	6.2
Heineken 0.0%	5.2
Sol lager 5%	6.2
Lucky saint unfiltered lager 0.5%	6.7
Old mout cider	6.9
Kiwi and lime 4%	
Summer berries 4%	
Berries and cherries 0%	6.4

## Hot Drinks

<b>TEA</b>	3.5
English breakfast, Earl grey, Peppermint leaves, Chamomile flowers or Green tea	
<b>COFFEE</b>	
Espresso	SINGLE 3.5 / DOUBLE 3.9
Macchiato	SINGLE 3.5 / DOUBLE 3.9
Americano	3.9
Cappuccino	3.9
Latte	3.9
Flat white	3.9
Mocha	3.9
Hot chocolate	3.9

<b>CANS</b>	
High wire grapefruit, magic rock west coast pale ale 5.5%	6.7
Urban orchard, hawkes dry cider 4.5%	7
Blønd, pilot, oatmeal pale ale 4%	6.8
Fantasma, magic rock gluten free ipa 6.5%	6.8
Brixton, magic rock gluten free ipa 6.5%	7.5

## BAR MENU

Served all day, everyday

Nocellara olives <i>pb</i>	6
Anchovy olives	9.25
Smoked almonds <i>pb</i>	6
Padrón peppers	7
<i>Maldon sea salt pb</i>	
Hummus, flatbread	8

## OYSTERS

Carlingford rocks, Ireland (no.2s)  
Jersey rocks, Channel Islands (no.2s)  
Maldon rocks, Essex (no.2s)  
Three 15; Six 29; Twelve 55

## LARGE BITES

Fried buttermilk chicken <i>chilli, spring onions, satay sauce</i>	14
Fillet steak tartare <i>egg yolk, shallots, caper relish, croutons</i>	15
Beetroot cured salmon blinis <i>cream cheese, caviar, dill</i>	12.5
Crispy sesame king prawns <i>sriracha aioli</i>	15
Beer battered monkfish <i>tartare sauce, lemon</i>	17.5
Nduja arancini <i>lemon &amp; chive sauce pb</i>	12.5
Double cheeseburger <i>caramelised onions, pickles, fries</i>	25
Triple cooked chips <i>Parmesan, truffle v</i>	8
Fries <i>pb</i>	6.5

## CHARCUTERIE & CHEESEBOARDS

Suffolk coppa, chorizo, salami, pickles, sourdough	15 for one   28 for two
Black Cow Cheddar, Artisan goat's cheese, Cropwell Bishop Stilton <i>biscuits, grapes, celery, chutney</i>	16 for one   29 for two

*v* vegetarian | *pb* plant based

The full à la carte menu including desserts is available too, please just ask

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.thebotanistonsloanesquare.com](http://www.thebotanistonsloanesquare.com) No. 7 Sloane Square, London, SW1W 8EE 020 7730 0077



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