

THE BOTANIST  
ON SLOANE SQUARE

GROUP DINING MENU

3-COURSES FOR £55

Mushroom arancini, truffle mayo *pb*

STARTERS

Leek & potato soup *pb*  
*Focaccia croutons*

Chapel and swan smoked salmon  
*Capers, red onion, horseradish and dill crème fraiche*

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 spiced aubergine & spinach curry *pb*  
*Market vegetables, coconut yoghurt, crispbread*

SIDES TO SHARE

Charred spring  
cabbage *pb*  
*Black garlic aioli, crispy onions*

Mixed leaf &  
tomato salad *pb*  
*Nicoise dressing*

Fennel, apple &  
cabbage slaw *pb*  
*Citrus dressing*

French fries *pb*

Triple cooked chips *pb*

Green beans & shallots *pb*

New season potatoes, minted butter *pb*

DESSERTS

Hot chocolate cake *gf v*  
*Grue de cacao, rum and raisin ice cream*

Apple tarte tatin *pb v*  
*vanilla ice cream*

Lemon posset *v*  
*Yorkshire rhubarb, vanilla shortbread*

TO FINISH

Coffee, Tea and a salted caramel truffle

*(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)