## THE BOTANIST

ON SLOANE SQUARE

MOTHER'S DAY MENU £45 Sharing Baked Camembert For The Table Caramelized onions & sourdough crackers STARTERS Creamed Cauliflower Soup Truffle dressing (pb) Crispy Sesame King Prawns Sriracha aioli Crispy Fried Buttermilk Chicken Chilli, spring onions, satay sauce وص MAINS ... All roasts served with duck fat roast potatoes, Yorkshire pudding, cauliflower cheese, honey roast carrots, Savoy cabbage & gravy Grass Roots Farm Beef Sirloin Horseradish cream Roast Chicken Sage & onion stuffing, bread sauce Suffolk Pork Belly Apple sauce SIDES TO SHARE Mixed Leaf & Tomato Salad Charred Spring Cabbage New Season Potatoes Black garlic aioli, crispy onions (pb) Minted Butter (v) Nicoise dressing (pb) Fennel, Apple & Cabbage Slaw Green Beans & Shallots (pb) Triple Cooked Chips Citrus dressing (pb) Add truffle and Parmesan 2 (pb) French Fries (pb) DESSERTS Apple Tarte Tatin Lemon Posset Hot Chocolate Cake Yorkshire rhubarb, vanilla shortbread Vanilla ice cream, (pb,v) Grue de cacao, rum and raisin ice cream (gf,v)

Coffee & Tea

TO FINISH



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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.