THE BOTANIST

ON SLOANE SQUARE

SET MENU £55

Nduja arancini lemon & chive sauce pb

STARTERS

Creamed cauliflower soup

truffle dressing pb

Crispy sesame king prawns

sriracha aioli

Crispy fried buttermilk chicken

chilli, spring onions, satay sauce

MAINS =

Roast celeriac

wild mushrooms, celeriac black cabbage, truffle jus pb

North Sea cod

crushed new potatoes, creamed leeks, preserved lemon

Roast guinea fowl breast

pressed leg, swede, spelt, kale, girolle jus

250g aged sirloin steak (£10 supplement)

triple cooked chips, Béarnaise sauce/peppercorn jus

SIDES TO SHARE =

Truffle & Cheddar hispi cabbage

duck fat sourdough

Fennel, apple & cabbage slaw pb

Tenderstem broccoli, chilli, garlic pb

Mixed green salad

Pecorino

Triple cooked chips

truffle, Parmesan v

Skinny fries v

DESSERTS

Blackberry cheesecake

white chocolate whip, blackberry sorbet

Sticky toffee pudding

salted butterscotch, vanilla ice cream

Milk chocolate and hazelnut brownie

praline ganache, dulce de leche ripple ice cream

TO FINISH =

Coffee, Tea and a salted caramel truffle

