



THE BOTANIST
ON SLOANE SQUARE

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Jersey rock oysters	three six	15 29
Greenwich viliage sourdough, salted butter	v	6
Nocellara olives	pb	6
Smoked almonds	pb	6
Padron peppers, maldon sea salt	pb	7
Red pepper hummus, spiced chickpea, pitta	pb	8
Buttermilk chicken, chilli, satay sauce		14
Chapel & swan smoked salmon blinis, cream cheese		12.5
Crispy sesame king prawns, sriracha aioli		15
Baked scallops, roe butter, tarragon		19
Duck terrine, sour cherries, radicchio		14
Brixham crab, apple, chicory, lemon		17
Short rib, ricotta potato cake, onion fries		16
Roasted courgette, red pepper, superstraccia	pb	13
Burrata, beetroot, pear, hazelnut	v	18
Chicken schnitzel, Caesar, brown anchovies		24
Kiln smoked salmon, hen's egg, potato, green beans, kalamata	14.5 24	
Roast goats cheese, radicchio, beetroot, grain mustard	v	20
Aged beef and bone marrow burger, tunworth onion jam, smoked pickles		26
Roast cauliflower, caper, focaccia crumb	v	7.5
Charred cabbage, miso butter	v	7.5
Mashed potato, truffle butter	v	8
Fries	pb add truffle granarolo v 2	7
Chips	pb add truffle granarolo v 2	7

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

WHISKY

SCOTCH & IRISH

Ardbeig 5y Wee Beastie	15
Auchentoshan Three Wood	16
Arran 10yr	15.5
Bruichladdich Classic Laddie	16
Black Art	82
Highland Park 12yr	15.5
Johnnie Walker Black Label	12.5
Johnny Walker Blue	25
Johnny Walker Ruby Black	14
Lagavulin 16yr	19
Laphroaig 10yr	15
Macallan Double Cask 12yr	18.5
Oban 14yr	19
Octomore 14.1	23.5
Octomore 14.3	27.5
Port Charlotte 10yr	16.5
Slane Irish Whiskey	10.5
Singleton of Dufftown 12yr	15

AMERICAN & JAPANESE

Angel's Envy	16.5
Buffalo Trace	12.5
Four Roses Small Batch	13
Hibiki Harmony	20.5
Maker's Mark	12.5
Mont Fuji Single Grain	17.5
Toki	14
WhistlePig PiggyBack 6yr Rye	15.5
WhistlePig 10yr Rye	19
Woodford Reserve	14

COGNAC/BRANDY

ABA Pisco	12.5
Château de Lacquy 7yr VSOP Bas Armagnac	17.5
Château de lacquy 20yr XO Bas Armagnac	19
Courvoier VS Cognac	13
Courvoisier VSOP Cognac	14
Coupris 8yr VSOP Cognac	16.5
Coupris 20yr XO Cognac	19

Courvoisier XO Cognac	21.5
Hennessy XO Cognac	25
Hennessy VS Cognac	15
Morin 10yr XO Calvados	17
Rémy Martin 1738 Cognac	16
Rémy Martin XO Cognac	24.5

SHOT

Jägermeister	7
Antica Sambuca White	6
Antica Sambuca Black	7
Limoncé Limoncello	6
Cointreau	7
Patórn XO Coffee tequila	8.5
Neurita Rosa tequila	8
Neurita Citrus tequila	8

MIXMASTER 2024 WINNERS

14

Celebrating the three finalists of our thrilling ETM Collection and Sport London MixMaster cocktail competition. We're pleased to showcase the talent throughout the business where our three finalists created bespoke cocktails that will now feature on our menu.

REBECCA

Tanqueray gin, camomile, cinnamon, honey, ginger, lemon Neck Oil Session IPA



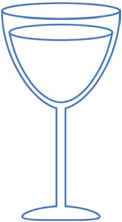
ANGELOS

Casamigos Blanco tequila, white chocolate, plum yuzu sake, orgeat, raspeberry lemon, raspeberry



TYREECE

Ketel One vodka, peach, ginger, apple, lime



SIGNATURE COCKTAILS

14

SUMMER FRUITS

Grey Goose vodka, apple eau-de-vie, peach liqueur, pear, lemon, white grape apricot soda



SPICE

Eminente Reserva 7yr rum, butter, ginger, cinnamon and clove syrup, Angostura bitter



GRAPEFRUIT

Casamigos Blanco tequila, Illegal Joven mezcal, Cointreau, syrup, grapefruit bitter



COCONUT

Cazadores Blanco tequila, Cazcabel coconut tequila, lime, agave, coconut



SPIRITS

GIN

	50ml
Agnes Arber Pineapple	13
Aviation	14
Bombay Sapphire	12.6
Chase Pink Grapefruit & Pomelo	15.5
Chase GB Extra Dry	13
Gin Mare	15.5
Hayman's London Dry	13
Hendrick's	13
Malfy Orange	13
Mirabeau Pink	15.5
Monkey 47	17
No 3	15.5
Pink Pepper	15
Plymouth	12.5
Renaissance	15.5
Roku Select Edition	13
Silent Pool	14
Sipsmith	13
Sipsmith Sloe	14
Slingsby Marmalade	14
Slingsby Rhubarb	14
Tanqueray	13
Tanqueray Ten	15.5
The Botanist	14
Whitley Neill Blood Orange	13
Whitley Neill, Distiller's Cut	13

RUM

Abelha Cachaça	12.5
Aluna Coconut	12.5
Bacardi Carta Blanco	10.5
Brugal 1888	15
Diplomatico Reserva Exclusiva	15
Discarded Banana Peel	13
Duppy Share Spiced	12.5
El Dorado 12yr	15.5
Eminente Reserva 7yr	17.5
Goslings Black Seal	12.5
HAMA Signature	13.5
Hawksbill Spiced Mango	12.5

	50ml
Mount Gay Eclipse	10.5
Mount Gay Black Barrel	15
Spirited Rum Coconut	12.5
Spirited Rum Spiced	12
Ron Zacapa 23yr	17.5
Rum Bar Overproof	12.5
Wray & Nephew Overproof	13

VODKA

Belvedere	14
Black Cow	13
Cîroc Blue Dot	14
Dutch Barn	12.6
Dutch Barn Vanilla	12.6
Dutch Barn Citrus	12.6
Grey Goose L'Original	15
Haku	13
Ketel One	13
Sipsmith	13
Tito's Handmade	13

TEQUILA

818 Blanco	15
818 Reposado	15.5
818 Eight Reserve	27.5
Cazadores	11.6
Casamigos Añejo	18
Casamigos Blanco	16.5
Casamigos Mezcal	18.5
Casamigos Reposado	17.5
Don Julio Reposado	17.5
El Recuerdo Joven Mezcal	14
Illegal Mezcal	15.5
Lost Explorer Mezcal	17.5
Neurita Rosa	13
Neurita Citrus	13
Neurita Picante	13
Pantalones Blanco	15
Pantalones Reposado	15.5
Patrón Reposado	16.5
Patrón Silver	15.5
Patrón El Alto	38
Pa'Todos Blanco	12

SOFT DRINKS

JUICES

Apple, orange, cranberry, pineapple or tomato	3.4
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

ON TAP

Neck Oil, Session IPA 4.5%	7.9
Birra Moretti, lager 4.6%	7.5

BOTTLES

Heineken, lager 5%	6.5
Sol, lager 4.4%	6.5
Moretti, lager 4.6%	7
Cruzcampo, lager 4.4%	7.5
Brixton, APA 5.4%	7.5
Beavertown, Neck Oil Session IPA 5.4%	7.5
Old mout cider	7.2
Pineapple & raspberry 4%	
Summer berries 4%	

HOT DRINKS

TEA

English breakfast, Earl grey, Peppermint leaves, Chamomile flowers or Green tea	4.9
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COFFEE

Espresso	SINGLE 3.8 / DOUBLE 4.9
Macchiato	SINGLE 3.8 / DOUBLE 4.9
Americano	4.9
Cappuccino	4.9
Latte	4.9
Flat white	4.9
Mocha	4.9
Hot chocolate	4.9

SIGNATURE COCKTAILS

14

POMEGRANATE

Cream wahsed Singleton 12yr whisky, pomegranate, orange, lemon, ginger, cinnamon, cardamon, sugar,



FIG

Johnny Walker Black whisky, dried figs, fig liqueur, Amaro Bordeaux, ruby Port, chocolate syrup, chocolate bitter.



PEACH

The Botanist gin, Peach and Pomelo rum, Aperol, jasmine, marmalade, lime, orange



CLASSIC COCKTAILS

SPRITZ & SOUR

Hugo Spritz <i>St-Germain Elderflower, prosecco, soda water</i>	15.5
Limoncello Spritz <i>Limoncé limoncello, prosecco, soda water</i>	15.5
Aperol Spritz <i>Aperol, prosecco, soda water</i>	15.5
Sarti Spritz <i>Sarti, prosecco, soda water</i>	15.5
Amaretto Sour, <i>Amaretto Disaronno, lemon, sugar, egg white</i>	14
Whiskey Sour, <i>Monkey Shoulder whisky, lemon, sugar, egg white, Angostura bitter</i>	14
Black Ruby Sour, <i>Johnnie Walker Black Ruby, raspberry syrup, honey, lemon, egg white</i>	14

VODKA

Espresso Martini <i>Dutch Barn vodka, Borghetti coffee liqueur, coffee, vanilla</i>	15.5
Passion Fruit Martini <i>Dutch Barn Vanilla vodka, Chinola passion fruit, vanilla, Prosecco</i>	15.5
Moscow Mule <i>Dutch Barn vodka, lime, ginger beer, Angostura bitter</i>	14
Capiroska <i>Dutch Barn vodka, lime, sugar</i>	14
Bloody Mary <i>Dutch Barn vodka, tomato, spices, celery</i>	14
Cosmopolitan <i>Dutch Barn Citrus vodka, Cointreau, lime, cranberry</i>	14
Vodka Martini <i>Grey Goose vodka, Carpano Dry</i>	14
Lemon Drop <i>Tito's Handmade vodka, Cointreau, lemon</i>	14
Black Russian <i>Belvedere vodka, Borghetti coffee liqueur</i>	14

RUM

Dark & Stormy <i>Gosling Black rum, lime, ginger beer, Angostura bitter</i>	14
Caipirinha <i>Abelha Cachaça, lime, sugar</i>	14
Mojito <i>HAMA Signature rum, lime, sugar, mint, soda water</i>	14
Rum Punch <i>Aluna Coconut rum, Hawksbill Spiced Mango rum, Brugal 1888 rum, pineapple, lime, watermelon syrup, grated nutmeg</i>	15.5
Mai Tai <i>Eminente Reserva 7y rum, Bacardi Carta Blanca rum, Cointreau, orgeat, lime</i>	14
Pina Colada <i>HAMA Signature rum, Aluna Cuconut rum, Rum-bar Overproof rum, coconut cream, pineapple</i>	14
Daiquiri <i>HAMA Signature rum, Cointreau, lime</i>	14
Zombie <i>Brugal 1888 rum, HAMA Signature rum, Rum-bar Overproof rum, Spirited Union Good Spice rum, Velvet Falernum, Absinthe, lime, grapefruit, grenadine, sugar, Angostura Bitter</i>	15.5

ELEVATED SIPS

ZERO TO MID

SOFT

INTUNE, <i>Pomegranate and ginger CBD 5mg</i>	4.2
INTUNE, <i>grapefruit and mint CBD 5mg</i>	4.2
Fever Tree, <i>Sicilian lemonade</i>	4.7
Fever Tree, <i>Raspberry and orange soda</i>	3.7
Crodino, <i>Aperitivo</i>	6.4
3 Cents, <i>pink grapefruit soda</i>	3.7

WINES

	125ml	175ml	250ml	Bottle
Wednesday Domaine, <i>Sanguine, UK <0.5% abv</i>		7.6	10.4	27
Noughty, <i>Sparkling Chardonnay, UK, 0% abv</i>	6.3			28
Della Vite Zero, <i>Rosé, France NV 0%</i>				37

SPIRITS

	25ml	50ml
Feragaia, <i>Free Spirit, Scotland 0.0%</i>		10.5
Everleaf, <i>Marine 0%</i>		12.5
Quarter Proof, <i>Blanco Agave 15%</i>		12
Quarter Proof, <i>London Dry 15%</i>		12

BEER

Lucky Saint, <i>Unfiltered lager 0.5%</i>	7
Heineken 0.0%	6
Old Mout, <i>Cherry and berries cider 0%</i>	6.7
Guinness 0.0%	7.4
Paulaner, <i>Alcohol-free Wheat beer 0.0%</i>	5.4

LIGHT & LIVELY

Quarter Proof Clover Club	12.5
(6.5% ABV*) Quarter Proof London Dry (15%), Dry vermouth, lemon, raspberry	
Mid Margarita (7.2% ABV*) Quarter Proof Blanco Agave (15%), Cointreau, lime	12.5
Quarter Proof G&T (3.75% ABV*) Quarter Proof London Dry (15%) and Tonic	13.5
Feragaia and INTUNE, <i>Grapefruit and mint CBD 5mg</i>	12

CHAMPAGNE & SPARKLING WINE

125ml Bottle

Prosecco Superiore, Della Vite	Valdobbiadene, Italy	56
Prosecco Superiore Rosé, Della Vite	Valdobbiadene, Italy	60
Joseph Perrier, Cuvée Royale NV	Châlons-En-Champagne, France	18 86
Draupier, Carte D'or, NV	Urville, France	100
Nyetimber, Classic Cuvée NV	West Sussex, Uk	20 100
Nyetimber, Rosé NV	West Sussex, Uk	22 110
Joseph Perrier, Cuvée Royale Rosé NV	France	20 100
Taittinger, Brut NV	Reims, France	110
Moët & Chandon, Imperial NV,	Reims, France	110
Ruinart, Blanc de Blancs, NV	Reims, France	180
Perrier-Jouët, Grand Brut NV	Épernay, France	110
Pol Roger, Brut Réserve NV	Épernay, France	110
Laurent-Perrier, Cuvée Rosé NV	Épernay, France	120
Bollinger, Special Cuvée NV	Aÿ, France	110
Dom Pérignon Vintage '12	Épernay, France	410
Krug, Grande Cuvée NV	Reims, France	440

CLASSIC COCKTAILS

TEQUILA

Margarita	Pa'Todos Blanco, tequila, Cointreau, lime juice	15.5
Spicy Green Margarita,	Patrón Reposado tequila, pineapple cordial, coriander, mint, lime, lemongrass, green bullet chillies, tajin	14
Spicy Tommy's	Patrón Silver tequila, lime, agave, green bullet chili	14
Naked & Famous	Pantalones Blanco tequila, Aperol, Green Chartreuse, lime	14
Paloma	Patrón Reposado tequila, apple eau-de-vie, lime, agave, grapefruit soda	14
Picante	Neurita Picante, agave, lime, chili	14
Spiced Paloma	Neurita Rosa tequila, lime, grapefruit soda	14
Tequila Cosmo	Neurita Citrus tequila, Cointreau, cranberry, lime	14
Tommy's Margarita	Pantalones Reposado tequila, lime, agave	14

GIN

Cover Club	Renais gin, lemon, raspberry syrup, egg white, fresh raspberries	14
Gin Martini	Hayman London Dry gin, Carpano Dry	14
Gin Fizz	Bombay Sapphire gin lemon, sugar, soda water	14
Bramble	Bombay Sapphire gin, lemon, sugar, blackberry liqueur	14
Negroni	Hendrick's gin, Carpano bitter, Antica Formula	14
Salty Dogs	Bombay Sapphire gin, sugar, grapefruit, soda water	14
Bee's Knees	Silent Pool gin, honey, lemon, orange	14
French 75	No 3 gin, lemon, sugar, Champagne	14

BRANDY

Sazerac	Courvoisier VSOP, Absinthe, Peychaud's bitter, sugar	14
Side Car	Rémy Martin 1738, Cointreau, lemon Juice	14

CLASSIC COCKTAILS

WHISKEY & BOURBON

Old Fashioned, <i>Buffalo Trace Bourbon, Angostura bitters, sugar</i>	14
Manhattan <i>Angels Envy Bourbon, made perfect, sweet or dry</i>	14
Boulevardier <i>Highland Park 12yr, Campari, Antica Formula</i>	14
Ruby Black Negroni <i>Johnnie Walker Ruby Black, Antica Formula, blackcurrant liqueur</i>	14

MID & NO-ALCOHOL

Cosmo-no-litan <i>Everleaf Marine, cranberry, agave, lemon, ginger beer</i>	9.5
Picant0 <i>Feragaia Free Spirit, pineapple, agave, lime, chillies</i>	9.5
Sin-gria <i>Wednesday Domaine <0%, orange, lemonade, spiced berry syrup</i>	9.5
Dark & Not So Stormy <i>Everleaf Marin, lime, sugar, ginger beer, Angostura bitter</i>	9.5
Five A Day <i>Orange juice, raspberry syrup, lime, Naughty Sparkling Chardonnay</i>	
Quarter Proof Clover Club <i>(6.5% ABV*) Quarter Proof London Dry, Dry vermouth, lemon, raspberry</i>	14
Mid Margarita <i>(7.2% ABV*) Quarter Proof Blanco Agave (15%), Cointreau, lime</i>	14

WINE LIST

WHITE

	175ml	250ml	Bottle
Trebbiano del Rubicone <i>Villa Rossi, Emilia-Romagna, Italy</i>	9	12	32
Chardonnay <i>First Fleet South Australia</i>	11	14	36
Marsanne/Vermentino <i>Joie de Vigne, France</i>	12	16	40
Sauvignon Blanc <i>Babich, Marlborough, New Zealand</i>	13	18	45.5
Picpoul de Pinet <i>Saint Clair, Luvignac, France</i>	13	18	46
Pinot Grigio <i>Riserva, Mezzacorona, Trentino, Italy</i>	14	19	49
Albariño <i>Sobre Lías, Casal Caeiro, Rías Baixas, Spain</i>	16	22	59
Chablis <i>Hamelin, France</i>	19	26	70

ROSÉ

Pinot Grigio Rosé <i>Terre del Noce, Trentino-Alto Adige, Italy</i>	10	13.5	34
Calafuria <i>Tormaresca, Puglia, Italy</i>	15	21	55
Whispering Angel <i>Côtes de Provençes, France</i>	19	26	70

RED

Nero d'Avola <i>Pieno Sud, Sicily, Italy</i>	9	12	32
Grenache/Carignan <i>Les Lauriers, Languedoc, France</i>	11	14	36
Monastrell <i>Esteban Martín, Jumilla, Spain</i>	12	16	40
Montepulciano d'Abruzzo <i>Umani Ronchi, Italy</i>	13	17	44
Cabernet Sauvignon <i>Vitis Única, Maipo, Chile</i>	14	19	50
Malbec <i>Bodega La Flor, Pulenta, Mendoza, Argentina</i>	14	19	50
Pinot Noir <i>Corralillo, Matetic, San Antonio, Chile</i>	15	21	55
Les Allées de Cantemerle <i>Haut-Médoc, France</i>	19	26	72