

STARTERS

Salt Baked Beetroot <i>Celeriac remoulade, hazelnut dressing (pb)</i>	13
Ham Hock & Pea Terrine <i>Piccalilli, crackling, crispy quail egg</i>	14
Lobster & Crab Cake <i>Champagne cream</i>	18
Wild Suffolk Venison Carpaccio <i>Black garlic mayo, crispy shallots</i>	15
Grassroots Farm Steak Tartare <i>Confit egg yolk, shallots, crouton</i>	16



OYSTERS

Jersey Rock No.2, Channel Islands
(lean, sweet, grassy, melon flavours)

Three 15 | Six 29 | Twelve 55

SALADS

Grilled Goat's Cheese Salad <i>Radicchio, red onion, beetroot, mustard dressing (v)</i>	Hot Smoked Salmon Salad <i>Chicory, orange, olives & lemon dressing</i>	Chicken, Bacon & Avocado Salad <i>Soft hens egg, tomato, Parmesan, buttermilk dressing</i>
20	14.5 24	16.50 24

MAINS

Herb Crusted Torbay Hake <i>Saffron braised fennel, mussel & clam shellfish bisque</i>	30	Wild Mushroom Pappardelle <i>Truffle cream, spinach (v)</i>	24
Roast Chicken Breast <i>King oyster mushroom, charred gem, chicken jus</i>	28	Peppercorn steak <i>300g Grassroots farm sirloin, peppercorn sauce</i>	41.5
Olive-fed Yorkshire Wagyu Cheeseburger <i>Smoked bacon, red pepper relish, truffle mayo caramelised onions</i>	26	Roast Aubergine <i>Spinach curry, coconut yoghurt, crisp bread (pb)</i>	20

SIDES 6.5

Charred Spring Cabbage
Black garlic aioli, crispy onions (pb)

Triple Cooked Chips (pb)
Add truffle and Parmesan 2

New Season Potatoes
Minted Butter (v)

Green Beans & Shallots (pb)

French Fries (pb)

Mixed Leaf & Tomato Salad
Nicoise dressing (pb)

Fennel, Apple & Cabbage Slaw
Citrus dressing (pb)

WEEKEND FREE-FLOW

Bubbles Package 27
Prosecco, Mimosa, Beer, White, Rosé & Red Wine

Whispering Angel & Cocktails Package 34
Whispering Angel Rosé, White & Red Wine, Prosecco, Beer, Bloody Mary, Mimosa, Aperol Spritz, Sarti Spritz, Campari Spritz

Champagne Package 44
Champagne, Whispering Angel Rosé, White & Red Wine, Beer, Bloody Mary, Mimosa, Aperol Spritz, Sarti Spritz, Campari Spritz

BRUNCH

Whole Nut Granola Bowl 9.5
Whipped Greek yoghurt berry compote (v) swap to coconut yoghurt (pb)

Soft Herb Omelette 12.5
Add toppings of your choice
Smoked salmon / Gruyere/ Mushroom 14.5
Tomato / English ham

Spiced Turkish Egg Flatbread 13
Vegan nduja, whipped feta
fried St Ewe's egg, cucumber & sumac salad (v)

Smokehouse Cruffin 14.5
Chapel & Swan smoked salmon, poached egg
lemon Béarnaise

Avocado On Toast 12.5
Burella, smoked dried tomato, chilli
sourdough (pb)
Add bacon £2 / Add Egg 2

Warm Banana Bread 12
Whipped yoghurt & candied pecans (v)

Raspberry French Toast 14
Toasted almonds & vanilla cream (v)

Eton Mess Cruffin 15
Berry compote, popcorn
Chantilly & meringue (v)



THE BOTANIST
ON SLOANE SQUARE

Brunch

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.

(v) vegetarian | (pb) plant based | (gf) gluten free

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