

# THE BOTANIST

ON SLOANE SQUARE

Nocellara green olives	5.5
Smoked almonds	5.5
Sourdough, salted butter	7.5

## OYSTERS

Jersey rocks, Channel Islands (no. 2's)

Tabasco & shallot vinaigrette  
Three 14.5; Six 28.5; Twelve 54.5

## STARTERS

Courgette, feta & pea tart <i>summer leaves, herb oil v</i>	12	Yellowfin tuna carpaccio <i>sesame, wasabi, mango &amp; ginger dressing</i>	16
Isle of Wight tomatoes <i>Stracciatella cheese, black olives, land cress, pesto pb</i>	11	Fried buttermilk chicken <i>chilli, spring onions, satay sauce</i>	12
Crispy sesame king prawns <i>sriracha aioli</i>	14	Fillet steak tartare <i>egg yolk, shallots</i>	15
Lobster & crab risotto cake <i>citrus Hollandaise, dill</i>	16	Suffolk charcuterie board <i>coppa, chorizo, salami, pickles, grilled sourdough</i>	12

## MAINS

North Sea halibut <i>chorizo, peas, courgettes, broccolli purée, prawn bisque</i>	26.5	Salt marsh lamb rack <i>creamed potatoes, anchovy crusted heritage carrot, mint jus</i>	36.5
Cornish lemon sole on the bone <i>wild sea greens, new potatoes, caper butter sauce</i>	34.5	Double cheeseburger <i>caramelised onions, pickles, fries</i>	22
Roast heritage summer squash <i>beetroot, macadamia cheese, hazelnut dressing pb</i>	17.5		
Chicken & avocado salad <i>soft hen's egg, Parmesan, croutons, buttermilk dressing</i>	18.5		

## STEAKS

Grassroots farm, Berkshire, 45 day aged beef

Sirloin 250g	36
Ribeye 250g	40
Chateaubriand for two 600g	84

Triple cooked chips, Béarnaise / peppercorn jus

## SIDES

Roast summer squash <i>hazelnut dressing, toasted seeds pb</i>	5.5	Dressed green salad <i>Pecorino</i>
Grilled broccoli <i>chilli dressing pb</i>		Triple cooked chips <i>Parmesan, truffle v</i>
Heritage tomatoes <i>shallots, basil, mustard dressing pb</i>		Fries <i>pb</i>

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 or go to [www.thebotanistonsloanesquare.com](http://www.thebotanistonsloanesquare.com) No. 7 Sloane Square, London SW1W 8EE 020 7730 0077

