

# THE BOTANIST

At The Botanist we are committed to serving only the highest quality British produce. All our meat is sourced from small British livestock farmers using the very best of the UK's heritage breeds. Our fish is responsibly sourced from south coast dayboats and British fishing ports, wherever possible.

## TABLE

Smoked almonds	4	Buttermilk chicken pieces, ranch dressing	7	Grilled spiced avocado, crispy quinoa, tomatoes	7
Claudio's big green olives	4	Crispy duck chips	8	Hummus, pitta	7.5
Salt and pepper squid, sweet chilli sauce	7				

## STARTERS

Sweet potato and carrot soup, crispy bacon	7.5	Burrata, baby beetroot, ruby chard	13
Butternut squash, goat's curd, endives	8	Crab Waldorf salad	13.5
Tuna tartare, avocado, radish, macadamia, prawn crackers	11.5	Prawn and avocado cocktail	14.5
Steak tartare, raw egg <i>starter or as main with fries</i>	9.5 / 19	Oysters, <i>six or twelve</i>	16 / 32
Bass ceviche, citrus segments, pickled onion, jalapeño, sweet potato	11	Mixed sashimi, yuzu dressing	16.5
Oak smoked Scottish salmon, horseradish, cream, toasted bread	12	Scallops, burnt cauliflower purée, crispy serrano ham	16.5



## SALADS

Caesar salad <i>Corn-fed chicken or king prawns</i>	16	Kale, granola, beetroot, labneh, bulgur wheat	12
Quinoa, pomegranate, coconut yoghurt, sweet potato	14	Crispy duck, blood orange, pomegranate molasses, pak choi, radish	17.5

## MAINS

### Classic

Spinach and ricotta tortellini, basil, parmesan	17
Mussels, white wine, garlic, fries	17
Crab linguine, chilli oil	19.5
Wiener Schnitzel <i>or</i> Holstein with egg	18.5
Chicken breast, crispy wings, parmesan polenta, wild mushrooms	18.5

### Fish

Braised linseed-crusting salmon, baby spinach, Pink Fir Apple potatoes	20.5
Cod, chorizo, bean stew, Padrón pepper	23
Seabass, leeks, sea aster, sauce Gribiche	24
Tuna, black beans, sweetcorn	26
Lemon sole <i>Grilled or meunière</i>	27

### Grill

Longhorn beef burger, cheese, caramelised onions, fries <i>Served in a brioche or charcoal bun</i>	17.5
Herdwick lamb rump, Jerusalem artichokes, baby gem	26
Hanger 220g	24
Sirloin 280g	29

### Sauces

*Blue cheese, peppercorn, or mushroom*

## SIDES

Grilled spiced avocado, crispy quinoa, tomatoes	7	Savoy cabbage, lardons, onion	4.5	Tomato and onion salad	4.5
Tenderstem broccoli, chilli, almonds	4.5	Chips, fries or mash	4.5	Autumn leaf salad	4.5
				Spinach <i>Steamed or buttered</i>	4.5

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. For full allergen information please ask for the manager or go to [www.thebotanistsloanesquare.com](http://www.thebotanistsloanesquare.com)