

LUNCH MENU

Monday to Friday 12pm - 5pm

TWO COURSES 24.5 | THREE-COURSES 27.5

Duck terrine, sour cherries, radicchio

Roasted courgette, red pepper, superstraccia *pb*

Burrata, beetroot, pear, hazelnut *v*

Chicken schnitzel, Caesar, brown anchovies

Roast goats cheese, radicchio, beetroot, grain mustard *v*

Stone bass, mussels, samphire, leeks, parsely

Lemon posset, blackberries, thyme shortbread *v*

Selection of ice creams *v* & sorbets *pb*

Fennel, kale, apple slaw <i>pb</i>	7
Baby carrot, thyme <i>pb</i>	7.5
Tender stem broccoli, harissa, almonds <i>pb</i>	7.5
Roast cauliflower, caper, focaccia crumb <i>v</i>	7.5
Charred cabbage, miso butter <i>v</i>	7.5
Mashed potato, truffle butter <i>pb</i>	8
Fries <i>pb</i> add truffle parmesan <i>v</i> 2	7
Chips <i>pb</i> add truffle parmesan <i>v</i> 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

Lunch



THE BOTANIST
ON SLOANE SQUARE