



THE BOTANIST

Alex Monroe

Set Menu

for £65 per person



Cocktail on arrival:

HONEY BEE

Kettle One Vodka, cranberry, lemon, honey,
topped with ginger ale, peach bitters

STARTERS

Whipped ragstone cheese, honey comb, walnuts,
salt baked heritage beetroots

Dressed Cornish crab, brown crab mayo, pink
grapefruit, pistachio, nasturtium leaves

Roast red pepper and tomato soup, red onion and basil focaccia

MAIN

Fillet of halibut with brown shrimp and cauliflower
risotto, sea vegetables, shellfish dressing

Chargrilled fillet of beef with seared foie gras, creamed spinach

Spiced Butternut squash, harissa, freekeh, pomegranate,
pumpkin seeds (*vegan*)

DESSERTS

Valrhona manjari chocolate pave, salted caramel icecream, bee pollen

CHEESE PLATTER (£12 supplement)

Selection of British cheeses, quince jelly, oat cakes

Oxford blue, unpasteurised cow's milk (blue cheese)

Cornish Yarg, pasteurised cow's milk (firm)

Capricorn, pasteurised goat's cheese (semi soft)

Wigmore, unpasteurised Ewes' milk (soft)

COFFEE & TEAS

with honey madeleines petit fors



#BotanistBeeDay

www.thebotanistonsloanesquare.com

www.alexmonroe.com