

# THE BOTANIST



## DESSERTS 6

Vanilla crème brûlée, red berry compote  
Apple tarte tatin, vanilla ice cream  
Yoghurt parfait, apricot, granola  
Chocolate dome, raspberry & lemon thyme sorbet  
Vanilla cheesecake, macerated cherries, pistachio  
Home made ice creams and sorbets (*vegan*) 3.5

## CHEESES 10

*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)

## SWEET WINE

	75ML	BOTTLE
Château Filhot, Sauternes, Bordeaux, France '09		48
Ferreira, 10 Year Tawny Port NV	6.2	60
Croft, Vintage Port '02	6.7	65
Royal Tokaji, Blue Label, Aszu 5 Puttonyos, Hungary '13	8.8	57

## HOT DRINKS

### OZONE™ COFFEE

*decaffeinated available*

Espresso <i>single or double</i>	2.6 / 3.1
Macchiato <i>single or double</i>	2.7 / 3.2
Americano	3.1
Cappuccino	3.5
Latte	3.5
Flat white	3.5
Hot chocolate	3.8

### TEAPIGS™ TEA

Everyday brew	3.5
Darjeeling Earl Grey	3.5
Mao feng green tea	3.5
Chai tea	3.5
Peppermint	3.5
Chamomile flowers	3.5
Lemon and ginger	3.5
Super fruit	3.5
Fresh mint tea	3.1

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.thebotanistonsloanesquare.com](http://www.thebotanistonsloanesquare.com)