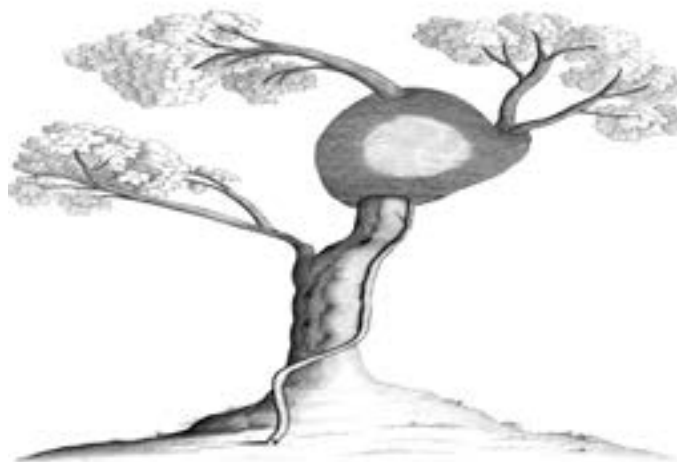


SODA ROOM

BOOK NOW

7PM - LATE EVERY MONDAY-FRIDAY
ALSO AVAILABLE FOR PRIVATE HIRE AT WEEKENDS



PREPRANDIALS £9.50

NEGRONI | APEROL SPRITZ | VESPER MARTINI | BELLINI

STARTERS

ARTICHOKE AND APPLE SOUP, SAGE £5

MACARONI CHEESE CROQUETTES, TRUFFLE MAYO £7.50

ITALIAN BURRATA, ROAST FIGS, ROCKET £9

CRISPY SQUID, SRIRACHA MAYO £7.50

SCOTTISH SALMON RILLETTE, PICKLED CUCUMBER,
BAGEL CRISPS £9

GRILLED KING PRAWNS, PORK BELLY,
CHIMICHURRI SAUCE £11

SHRIMP AND BACON CROQUETTES, AIOLI £7.50

DUCK LIVER PÂTÉ, PLUM CHUTNEY,
TOASTED BRIOCHE £8.50

DEXTER BEEF TARTARE, HEN'S YOLK £9

MEATS

PIE OF THE DAY £16

OLD SPOT PORK BELLY, CREAMED POLENTA,
GARLIC AND LEMON KALE, GRAVY £16.50

LONGHORN BURGER, CHEESE,
BACON, FRENCH FRIES £17.50

WILD SUFFOLK VENISON BURGER, ONION
RINGS, BLUE CHEESE, FRENCH FRIES £17.50

CUMBRIAN VEAL OSSO BUCCO, BUBBLE
AND SQUEAK, PICKLED ONIONS £19

CUMBRIAN STEAKS

*Béarnaise or green peppercorn
sauce and hand cut chips*

200G BAVETTE £17 / 220G RUMP £26
450G RIB-EYE (ON THE BONE) £29

FISH

SALMON FISHCAKE, SPINACH,
CHIVE BUTTER SAUCE £16

KILO POT OF MUSSELS, WHITE
WINE, GARLIC AND CREAM,
FRENCH FRIES £16.50

SCALLOP AND SHRIMP BURGER,
THAI SLAW, FRIES £17.50

LONG ARM BEER BATTERED
COD FILLET, CHIPS, PEA PURÉE,
TARTARE SAUCE £16.50

ROAST BRIXHAM MONKFISH,
BURNT LEEKS, BROWN SHRIMP,
CAPER AND PARSLEY SAUCE £24

PASTA AND SALADS

CHARRED CAULIFLOWER, ALMOND AND
CHICKPEAS, RED ONION CHILLI AND
CORIANDER, CORONATION DRESSING £14

BUTTERNUT SQUASH AND GOAT'S CHEESE
RAVIOLI, BABY FENNEL, SAGE BUTTER £14.50

CRAB LINGUINE, CHILLI OIL £19

CHICKEN, BACON AND AVOCADO CAESAR SALAD £16.50

'SUPERFOOD SALAD'

KILN ROAST SALMON, QUINOA, CAULIFLOWER,
WALNUTS, BEETROOT, BROWN RICE, PARSLEY, TOASTED
SEEDS, MINT AND WALNUT DRESSING £16.50

SIDES

£4.50

CRISPY BRUSSELS
SPROUTS, CHILLI

ROAST SQUASH, RED ONION,
THYME AND BALSAMIC

SPINACH: STEAMED
OR CREAMED

CREAMED MASHED
POTATOES

HAND CUT CHIPS

FRENCH FRIES

MIXED HERB SALAD

PUDDINGS £5

WHITE CHOCOLATE CHEESECAKE, ELDERBERRY

DEEP FRIED APPLE AND CINNAMON TURNOVER, VANILLA ICE CREAM

STICKY TOFFEE PUDDING, CRUNCHY NUT CORNFLAKE ICE CREAM

APPLE AND BLACKBERRY CRUMBLE, CRÈME FRAÎCHE ICE CREAM

HOMEMADE ICE CREAMS AND SORBETS (THREE SCOOPS)

CHEESEBOARD QUINCE, OATCAKES £12

BARON BIGOD, SUFFOLK (SOFT, UNPASTEURISED, COW'S MILK)

CORNISH BLUE, CORNWALL (BLUE, PASTEURISED, COW'S MILK)

QUICKES VINTAGE CHEDDAR, DEVON (FIRM, PASTEURISED, COW'S MILK)

RAGSTONE, HEREFORDSHIRE (SOFT, UNPASTEURISED, GOAT'S MILK)

ROLL RIGHT, OXFORDSHIRE (SOFT, UNPASTEURISED, COW'S MILK)

LIVE MUSIC AND BOTTOMLESS BRUNCH EVERY SATURDAY, JUST ASK THE MANAGER FOR DETAILS

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports.

For full allergen information please ask for the manager or go to www.thebotanistlondon.com/food-and-drink. All prices include VAT. An optional 12.5% gratuity will be added to the final bill.

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