

BOTTOMLESS DINNER

STARTERS

Spiced cauliflower soup, onion fritter
Roast squash and artichoke salad, blue cheese, hazelnuts
Yorkshire pheasant and ham hock terrine, mulled fruit jam
Devon crab rillettes, kiln roast salmon, pickled fennel, Melba toast
Dexter beef tartare, hen's yolk

MAINS

Roast Brixham monkfish, salsify, sprout tops, mussel cream sauce
Woodland mushroom, kale and barley risotto, parmesan
Longhorn beef burger, cheese and bacon
Roast Scottish venison, parsnips, roasted beets, game jus
Cumbrian veal osso bucco, bubble and squeak, pickled onions
Rare breed bavette steak, hand cut chips, bearnaise sauce

SIDES £4

Crispy Brussels sprouts, chilli
Roast parsnips, honey and thyme
Spinach: steamed or creamed
Creamed mashed potatoes
Hand cut chips / French fries
Mixed herb salad

DESSERTS

Spiced fig cheesecake, mince pie ice cream
Dark chocolate and honeycomb slice, chocolate sorbet
Treacle and chestnut tart, eggnog ice cream
Sticky toffee pudding, crunchy nut cornflake ice cream
Homemade ice creams and sorbets (three scoops)

Two courses for £20, three courses for £25

Enjoy unlimited Prosecco, ETM wine, beer or Bellinis £15 per person

Please note that the unlimited drinks will be available for two hours from your booking time.

Any additional pre and post dinner drinks will be added to your final bill

T H E B O T A N I S T

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