

TABLE

BREAD AND RADISHES £3
CLAUDIO'S BIG GREEN OLIVES £4
SMOKED ALMONDS £4
SPICED HUMMUS, FLAT BREAD £6
'TRAINWRECK TACOS', CHIPOTLE £7
BUTTERMILK FRIED CHICKEN £7.50



THE BOTANIST
BROADGATE CIRCLE

DOWNSTAIRS...

SODA ROOM

BOOK NOW

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

STARTERS

ROAST SWEET POTATO AND COCONUT SOUP, CORIANDER £6
MACARONI CHEESE CROQUETTES, TRUFFLE MAYO £7.50
CHARRED ARTICHOKE, PICKLED BEETROOT, CHICORY AND BLUE
CHEESE SALAD, CANDIED WALNUTS, TRUFFLE £9

CRISPY SQUID, SRIRACHA MAYO £7.50
SMOKED HAMPSHIRE TROUT, CIDER APPLE AND
BROWN BUTTER DRESSING £9
SAUTÉED KING PRAWNS, CHILLI AND GARLIC,
CHIMI CHURRI SAUCE £11

SHRIMP AND BACON CROQUETTES, AIOLI £7.50
CRISPY DUCK, NDUJA DUMPLINGS, WATERCRESS PESTO £8.50
DEXTER BEEF TARTARE, HEN'S YOLK £9

MEATS

PIE OF THE DAY £16
SPICED CHICKEN BURGER, AVOCADO,
CHIPOTLE, FRIED EGG, FRENCH FRIES £17
LONGHORN BURGER, CHEESE,
BACON, FRENCH FRIES £17.50
OLD SPOT PORK BELLY, CAVALO NERO,
BLACK PUDDING, ROASTING JUICES £18
SUFFOLK VENISON SHOULDER
PARPADELLE, PARMESAN £19.50
RARE BREED CUMBRIAN STEAKS
Béarnaise or green peppercorn sauce and hand cut chips
200G FLAT IRON £19 / 300G SIRLOIN £29
450G RIB-EYE (ON THE BONE) £32

FISH

SALMON FISHCAKE, SPINACH,
CHIVE BUTTER SAUCE £16
SCALLOP AND SHRIMP BURGER,
THAI SLAW, FRIES £17.50
LONG ARM BEER BATTERED
COD FILLET, CHIPS, PEA PURÉE,
TARTARE SAUCE £16.50
PAN FRIED FILLET OF SEA
BASS, WHITE BEAN STEW,
WILD GARLIC AIOLI £21

PASTA AND SALADS

SPINACH AND RICOTTA CANNELLONI, ROAST
SQUASH, CHARRED CHICORY, HAZELNUTS £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
CURLY KALE, CHILLI
ROAST PARSNIPS,
HONEY AND THYME
SPINACH: STEAMED
OR CREAMED
CARROLL'S HERITAGE
POTATOES, SEA SALT
HAND CUT CHIPS
FRENCH FRIES
MIXED HERB SALAD

PUDDINGS £5

STICKY TOFFEE PUDDING, CRUNCHY NUT CORNFLAKE ICE CREAM
WHITE CHOCOLATE AND BLOOD ORANGE CHEESECAKE, BLOOD ORANGE SORBET
COMMICE PEAR AND RAISIN OAT CRUMBLE, VANILLA ICE CREAM, CUSTARD
DARK CHOCOLATE AND SALTED CARAMEL TART, VANILLA MASCARPONE
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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