

BOTTOMLESS DINNER

STARTERS

Roast sweet potato and coconut soup, coriander
Charred artichoke, beetroot, chicory and blue cheese salad, candied walnuts, truffle
Crispy duck, nduja dumplings, watercress pesto
Dexter beef tartare, hen's yolk
Macaroni cheese croquettes, truffle mayo
Crispy squid, Sriracha mayo
Smoked Hampshire trout, cider apple and brown butter dressing

MAINS

Longhorn beef burger, cheese and bacon
Old Spot pork belly, cavalo nero, black pudding, roasting juices
Suffolk venison shoulder parpadelle, parmesan
Cumbrian flat iron steak, bearnaise sauce, French fries
Crab linguine, chilli oil
Pan fried fillet of sea bass, white bean stew, wild garlic aioli
Spinach and ricotta cannelloni, roast squash, charred chicory, hazelnuts

SIDES 4

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

DESSERTS

White chocolate and blood orange cheesecake, blood orange sorbet
Commice pear and raisin oat crumble, vanilla ice cream, custard
Sticky toffee pudding, crunchy nut cornflake ice cream
Dark chocolate and salted caramel tart, vanilla mascarpone
Homemade ice creams and sorbets

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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