

While You Wait

Refreshing Spritz

Spring Spritz a fragrant Aker English aperitif made with Bacchus wine, pear eau de vie and English botanicals, finished with soda	9.25	Forest Spritz Everleaf non-alcoholic aperitif made with 14 sustainably sourced botanicals including saffron and vanilla, served with Fever-Tree tonic	7.95	Rosé Spritz a delicious fruity Aker English aperitif made with Chapel Down rosé, raspberry eau de vie and English botanicals, finished with soda	9.25
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Nibbles

Crunchy Pork Crackling with chilli jam	5.95	Green Nocellara Olives vg	4.50	Salt and Pepper Onion Petals v with crème fraîche dip	5.75
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Starters

Calamari with crème fraîche and sweet chilli dip	8.50	Camembert To Share whole melted camembert baked in our sourdough loaf with sweet onion marmalade and crispy garlic croutons	15.50	Botanist Wings Piri Piri Chicken with lemon piri piri mayo	8.75
Teriyaki Chicken Skewers with a teriyaki dip, sesame seeds, chilli, and spring onion	8.75	Houmous vg with roasted chickpeas and flatbread	7.25	Salt and Pepper Chicken with a sweet chilli dip	8.75
Cumberland Scotch Egg with HP sauce	7.75	Crispy Mushrooms vg coated in polenta, with truffle mustard mayo	7.75	Bang Bang Cauliflower vg	7.50
				Gambas Pil Pil king prawns in a spicy garlic butter with sourdough bread	9.75

Boards

Perfect as a starter to share or main for one. Add any extra item +3.95

The Hot Board tater tot poutine, Cumberland scotch egg, halloumi fries, salt and pepper chicken wings and chicken katsu bites	18.50	The Vegan Board vg bang bang cauliflower, giant couscous, houmous with roasted chickpeas, vegan meatballs in marinara sauce and crispy mushrooms	18.50
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Our Famous Hanging Kebabs

All served with properly seasoned fries, giant couscous or coconut rice.

Original Chicken with a sweet chilli glaze and garlic oil	16.50	Lamb Kofta marinated in Middle Eastern spices, coated in harissa jam with garlic oil	16.50	Sharing Kebab Chicken, Lamb Kofta and Thai Red Prawn kebabs with coleslaw, houmous and flatbread	32.95
Giant Piri Piri Chicken with coleslaw and flatbread	22.50	Salt and Pepper Pork Belly with bang bang sauce	16.50	Botanist Kebab of the Day Ask about today's special	17.95
Thai Red Prawn king prawns with Thai Red curry sauce	17.95	Crispy Halloumi v with a sweet chilli glaze and garlic oil	16.50	Chicken & Chorizo, Katsu or Korean Chicken add a Grilled Flatbread vg	+3.95
		Vegan Meatball vg roasted with marinara sauce	16.50		

Classics

Chicken Caesar Salad little gem salad with Caesar dressing, bacon, parmesan, grilled chicken and croutons	15.50	Katsu Curry Choose from: chicken breast or sweet potato vg in panko breadcrumbs with katsu curry sauce and coconut rice	15.95	Burgers All served with properly seasoned fries	
Bang Bang Noodle Salad Choose from: sticky Korean chicken or sticky Korean meatless nuggets vg with rice noodles, broccoli, red peppers, sugarsnaps, Asian slaw and rice cracker puffs	15.50	Club Sandwich triple decker toast with classic chicken, bacon, lettuce, tomato and mayo, served with properly seasoned fries	13.95	Crispy Chicken Burger The Botanist's Favourite with cheddar cheese, jalapeños, pickles and ranch	16.50
Prawn Linguine king prawns in a creamy, spicy 'nduja, tomato & garlic sauce	15.50	Roasted Seabass on a Romesco sauce with roasted new potatoes, tomatoes and chicory salad	19.95	Cheeseburger with pulled beef, cheddar cheese, crispy onions and truffle mustard mayo	16.50
Pie of the Day ask about today's our Botanist pies are legendary, some are loaded and others topped with mash a gf and vg pie is always available	17.95	Ribeye Steak 8oz Ribeye steak with chunky chips and peppercorn sauce	23.95	Botanist Plant Burger vg with vegan cheese, chilli jam, crispy mushrooms and truffle mustard mayo	16.50
		add onion petals	+3.00	Grilled 'Nduja Chicken Burger crispy prosciutto, rocket, tomato and pesto mayo	16.50
		Fish and Chips with mushy peas and tartare sauce	16.50	add maple bacon or rainbow coleslaw vg	+1.95
		add curry sauce vg	+1.95		

Sides

Garlic Fougasse Bread v to share with melted garlic butter	7.25	Halloumi Fries v with a sweet chilli dip	7.50
Sourdough Loaf v with whipped garlic butter	5.50	Properly Seasoned Fries vg	4.50
Grilled Flatbread vg	3.95	Chunky Chips vg	5.50
House Salad vg	4.25	Buffalo Loaded Fries v with Frank's hot sauce, cool ranch and blue cheese	6.25
Rainbow Coleslaw vg	3.95	Sweet Chilli Fries vg with spring onions, sesame, coriander and sweet chilli dressing	5.50
Mixed Greens vg tenderstem broccoli and mangetout with teriyaki and fresh red chilli	4.25		
Dips Curry Sauce vg	1.95		
Mayo lemon piri piri, garlic, pesto or truffle mustard	1.50		

Bottomless Drinks

For an additional £25 per person
Bloody Mary, Aperol Spritz, Prosecco or The Botanist Lager by Tiny Rebel

Available for the whole table only until 3.30pm. Price per person includes bottomless drinks for 90 minutes from ordering. Please drink responsibly.

Sunday Roasts

Choose from: beef, chicken, lamb, pork belly or celeriac, mushroom & pearl barley wellington **vg**
all served with maple glazed carrots, roast potatoes and greens

Ask your server for our full Sunday Roast menu. Only available on Sundays.

Desserts

Our Famous Chocolate Cookie Dough

All served with Vanilla Ice Cream. Choose from:

Salted Pretzel ▼	7.95	S'mores	7.95
with chocolate butterscotch sauce and salted pretzels		with toasted marshmallows, chocolate brownie chunks and digestive biscuit crumb	
Crunchie ▼	7.95	Oreo ▼	7.95
with butterscotch sauce		with a chocolate butterscotch sauce	

Sharing Cookie Dough	13.95
giant chocolate cookie dough served with strawberries and marshmallows, chocolate butterscotch dipping sauce, vanilla ice cream and a biscoff crumb plant pot	

Sticky Toffee Pudding ▼	7.75
with toffee sauce and vanilla ice cream	
Banoffee Sundae vg	7.25
caramelised banana, plant-based vanilla ice cream, biscoff chocolate sauce and a biscoff crumb	
Botanist Affogato ▼	5.50
espresso served with chocolate brownie, salted chocolate butterscotch sauce and vanilla ice cream	
add a shot of Baileys or Amaretto	+3.50
Ice Cream Coupe ▼	5.25
three scoops from a selection of: mint choc chip, chocolate, strawberry and vanilla	

Wine

Sparkling

	125ml	Bottle
Prosecco	7.50	32.50
Sacchetto, Italy, 12%		
Rosé Prosecco	8.50	35.50
Sacchetto, Italy, 11.5%		
Cava Brut	8.95	38.50
Vilarnau, Spain, 11.5%		
Moët & Chandon	10.95	65.00
Champagne, France, 12%		
Veuve Clicquot Yellow Label		75.00
Champagne, France, 12%		

Rosé

	175ml	250ml	Bottle
Pinotage Rosé	6.50	8.75	24.95
Inkosi, South Africa, 12%			
Pink Zinfandel	6.95	9.50	26.50
Virtuoso Casa Girelli, Italy, 10.5%			
Pinot Gris Rosé	8.25	11.25	32.50
St Clair, New Zealand, 12.5%			
Provence Rosé	11.25	15.95	44.50
Sea Change, France, 12.5%			
Every bottle helps fund ocean conservation projects			

White

	175ml	250ml	Bottle
Vin De France Blanc	6.50	8.75	24.95
Les Boules, Pays d'Oc, France, 12.5%			
Chenin Blanc	6.50	8.75	24.95
Hazy View, South Africa, 12%			
Chardonnay	6.75	8.95	25.95
Down Under, Australia, 12%			
Sauvignon Blanc	6.75	8.95	25.95
Vellas, Chile, 12.5%			
Pinot Grigio	7.75	10.25	29.95
Foundstone, Australia, 12%			
Picpoul De Pinet	8.75	11.95	33.95
Villa Noria, France, 13.5%			
Albariño	8.95	12.25	35.50
Pepe The Light House Keeper, Spain, 12.5%			
Sauvignon Blanc	9.95	13.75	39.50
'Origin' Saint Clair, New Zealand, 13%			
Gavi Di Gavi	10.95	15.50	43.50
Il Portino, Italy, 12.5%			

Red

	175ml	250ml	Bottle
Pinotage	6.50	8.75	24.95
Hazy View, South Africa, 12.5%			
Shiraz	6.75	8.95	25.95
Umbala, South Africa, 13%			
Merlot	6.75	8.95	25.95
Vellas, Chile, 12.5%			
Pinot Noir	6.95	9.50	26.50
Legendary, Romania, 12.5%			
Cabernet Sauvignon	6.95	9.50	26.50
Baron D'Arignac, France, 13%			
Malbec	8.25	11.25	32.50
'1300' Andeluna, Argentina, 14%			
Rioja Crianza	8.75	11.95	33.95
Hugonell, Spain, 13.5%			
Montepulciano	8.95	12.25	35.50
Bove Avegiano, d'Abruzzo, Italy, 13%			
Malbec	9.95	13.95	39.50
This Is Not Another Lovely Malbec, Uco Valley, Argentina, 14%			

Beer & Cider

Draught

The Botanist Lager	4.0%	6.50
We've partnered with Tiny Rebel to create a delightfully light bespoke lager		
Birra Moretti	4.6%	5.95
Estrella Damm	4.6%	6.50
Brixton Reliance Pale Ale	4.2%	6.50
Cornish Orchards Cider	4.5%	5.75
Guinness*	4.2%	6.95
Local Ales*		
Ask about our range of rotating taps		
*only available in selected venues		

Lager

Peroni Red	330ml	4.7%	5.25
Camden Hells	330ml	4.6%	5.75
Peroni Capri	330ml	4.2%	5.75
Sol	330ml	4.2%	5.25
Budvar	330ml	5.0%	5.50
Asahi	330ml	5.2%	5.75
Estrella Daura Damm gf	330ml	5.4%	5.75
Augustiner Helles	500ml	5.2%	6.95
Budvar Dark	500ml	4.7%	6.25

IPA

St Austell Proper Job	500ml	4.5%	7.75
Siren Lumina Session IPA gf	330ml	4.2%	6.50
Tiny Rebel Clwb Tropica	330ml	5.5%	6.75
Damm Complot	330ml	6.6%	6.75

Pale

Camden Pale	330ml	4.0%	5.75
Timothy Taylor's Landlord	500ml	4.1%	7.25
Sierra Nevada Pale Ale	355ml	5.6%	7.50
Northern Monk Faith	440ml	5.4%	7.75
Tiny Rebel Easy Livin'	330ml	4.3%	6.25
Magic Rock Saucery gf	330ml	3.9%	5.95
Leffe Blonde Ale	330ml	6.6%	7.25

Fruit

Jubel Peach gf	330ml	4.0%	5.95
Stiegl Grapefruit	500ml	2.0%	5.95
Stiegl Raspberry	500ml	2.0%	5.95

Low & No

Birra Moretti Zero	330ml	0.0%	4.50
Lucky Saint	330ml	0.5%	5.50
Free Damm	330ml	0.0%	4.50
Bruilo Lust For Life	330ml	0.0%	5.75
Erdinger Alkoholfrei	500ml	0.0%	5.75

Cider

Thatchers Katy	500ml	7.4%	6.75
Thatchers Rascal	500ml	4.5%	6.75
Sassy Cidre Rosé	330ml	3.0%	6.75
Rekorderlig Wild Berries	500ml	4.0%	6.95
Rekorderlig Strawberry & Lime	500ml	4.0%	6.95



If you have any allergies or intolerances, please speak to our team. You can view allergen and calorie information by scanning the QR code.

Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.

Items cooked in our fryers cannot be separated from allergenic ingredients and cross contamination may occur, including the Soya Bean Oil used in the cooking process.

vg Vegan ▼ Vegetarian gf Gluten Free

A discretionary service charge may be added to your bill, please ask your server for more details.

