

SMALL PLATES & SHARING BOARDS

ARANCINI with melted mozzarella, butternut squash purée, garlic lemon aioli, Parmesan and crispy rosemary (V/GF)	7.25	CRISPY PANKO HALLOUMI with harissa hot honey (V/GF)	7.95	KOREAN FRIED CHICKEN in spicy gochujang sauce with fresh coriander, served with sriracha mayonnaise (GF)	9.25	CRISPY HOISIN TOFU BITES with sesame and a carrot and cucumber salad (VG)	8.95
SALT & PEPPER CALAMARI with crispy kale and ginger sweet chilli sauce for dipping (GF)	9.25	GARLIC & CHILLI PRAWNS in white wine and lemon, served with toasted sourdough	10.25	ASIAN PORK BELLY BITES in our house hoisin, with crispy chilli oil and carrot and cucumber ribbons	9.50	HOUMOUS with spice-roasted chickpeas, crispy chilli oil and garlic flatbread. Straight from the potting shed (VG) <i>GF option available</i>	7.95
MEZZE BOARD Green falafel, tzatziki and houmous served with garlic flatbread. Cream of the crop! (VG)	10.95	WHOLE CAMEMBERT baked in a sourdough loaf, served with red onion marmalade and leafy radishes (V)	15.95	ALLOTMENT BOARD Raw rainbow heritage carrots, candy beetroot, chicory and radishes with a Green Goddess herb dip. A pleasing platter of colour and crunch (VG/GF)	10.95	WHOLE SOURDOUGH LOAF baked to order and drenched in green garlic butter and Parmesan (V)	7.95

Share the joy!

OUR FAMOUS HANGING KEBABS™

MAKE IT YOUR OWN 16.95 Choose a skewer, a sauce and a side		CHRISTMAS DINNER HANGING KEBAB 22.95		SIGNATURE Carefully curated by our resident botanist	
SKEWER	Original Chicken (GF) Crispy Panko Halloumi (V/GF) Harissa Lamb Kofta	Roast turkey, pork & sage stuffing and pigs in blankets with a cranberry glaze served with all the trimmings - maple-roasted carrots, braised red cabbage, garlic & herb roast potatoes, Brussels sprouts and house gravy. <i>Properly seasoned greetings</i>		SLOW MARINATED STEAK 25.95 8oz bavette served medium, drenched in green garlic butter, with properly seasoned fries (GF)	
SAUCE	Garlic Oil (VG/GF) Soy Sweet Chilli (VG/GF)			TURMERIC SPICED TOFU 17.95 marinated in vegan garlic yoghurt, served with soy sweet chilli sauce and pomegranate couscous salad (VG) <i>GF option available</i>	
SIDE	Properly Seasoned Fries (VG/GF) Pomegranate Couscous Salad (VG) Rainbow Salad (VG/GF) Mediterranean Roasted Veg (VG/GF) Rosemary Sweet Potato Fries (VG/GF) +2.00	Add garlic flatbread (VG) +2.95		THE GREAT SHARING KEBAB 39.95 Three of our famous hanging kebabs™ - Original Chicken, Panko Halloumi and Harissa Lamb Kofta - with properly seasoned fries, pomegranate couscous salad, tzatziki and soy sweet chilli sauce	

MAIN EVENT

CHICKEN SCHNITZEL in a crispy Parmesan crumb, with green garlic butter and celeriac & apple slaw (GF) <i>Add properly seasoned fries (VG/GF) +2.50</i>	15.50	GARDENER'S PIE 15.95 Tenderstem broccoli, garden peas, spinach, cannellini beans, sweet leeks and carrots in a creamy vintage cheddar & tarragon sauce topped with puff pastry (V) <i>Add herby mash (V) +2.00</i>	HOUSE BURGER 6oz beef patty, baby gem, tomato, red onion, pickles and burger sauce, with properly seasoned fries	16.95	GARDEN SIDES	PROPER PIGS IN BLANKETS Cumberland sausage and smoked streaky bacon in a cranberry glaze	6.25
PAN FRIED SEABASS with herby mash, cavolo nero and roasted cherry tomatoes, served with a prosecco cream sauce (GF)	21.95		ULTIMATE CHICKEN BURGER Crispy chicken breast in hot honey barbecue, cheese, smoked streaky bacon, a mac & cheese fritter, baby gem, pickles and garlic mayo with properly seasoned fries	19.95		PROPERLY SEASONED FRIES (VG/GF)	4.75
HADDOCK & CHIPS served with mushy peas and tartare sauce (GF)	16.95	8oz SIRLOIN STEAK with beer-battered onion rings, a roasted field mushroom and chunky chips <i>Add peppercorn sauce (GF) +1.50</i> <i>Add a garlic butter prawn skewer (GF) +4.75</i>	FORAGER'S FEAST BURGER Roasted portobello and pulled shiitake mushrooms, vegan Applewood cheese, celeriac & apple slaw and crispy onions, with properly seasoned fries (VG) <i>Add bacon (GF), cheese (V/GF), sliced avocado (VG/GF) or a mac & cheese fritter (V) +2.00</i> <i>Swap fries for rosemary sweet potato fries (VG/GF) +2.00</i>	16.95		CHUNKY CHIPS (VG/GF)	5.75
CUMBERLAND SAUSAGE & HERBY MASH glazed in red onion marmalade, served with minted peas, thyme gravy and crispy onions. A botanical take on a classic! <i>Christmas thyme</i>	15.95					HALLOUMI FRIES with harissa hot honey (V/GF)	7.95

BOWLS OF GOODNESS

THE BOTANIST BOWL Green falafel, pomegranate couscous salad, roasted Mediterranean veg, spice-roasted chickpeas, houmous, tzatziki and dressed leaves (VG) <i>Add harissa halloumi (V/GF) or grilled chicken (GF) +3.00</i> <i>Add garlic flatbread (VG) +2.95</i>	14.95	GRILLED CHICKEN, BACON AND AVOCADO SALAD Butterhead lettuce wedge, sourdough croutons, smoked streaky bacon and cherry tomatoes with a wholegrain mustard dressing	15.75	ROSEMARY SWEET POTATO FRIES with a Green Goddess herb dip (VG/GF)	7.95
				MEDITERRANEAN ROASTED VEG (VG/GF)	6.95



by m. b. D
Botanist

PUDDINGS

FESTIVE CHEESECAKE 8.95
Classic vanilla cheesecake served with a mulled wine & spiced winter berry coulis (VG)

Berry and bright



CHOCOLATE CHIP COOKIE DOUGH 7.95
with vanilla ice cream and butterscotch sauce (V/GF)

MILLIONAIRE'S COOKIE DOUGH 8.95
Our chocolate chip cookie dough topped with mini chocolate brownies, vanilla ice cream, fudge pieces, crushed honeycomb and chocolate butterscotch sauce (V)



ALL I WANT FOR CHRISTMAS IS DOUGH 15.95

Serves two

Giant sharing chocolate orange cookie dough served with honeycomb pieces, mini mince pies, a Cointreau chocolate orange sauce... and two ice cream coconut snowmen!



If you have any allergies or intolerances, please speak to our team. You can view our allergen and calorie information by scanning the QR code. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination.



THE BOTANIST SUNDAY ROAST



Fill your stockings!

Roasted meats served with crisp garlic & herb roast potatoes, maple-glazed carrots and tenderstem broccoli. Add pigs in blankets, sage & onion stuffing balls and oozy cauliflower cheese for everyone at the table to dig into.

Our Yorkshire puddings and house gravy are bottomless.



Only available on Sundays

THE LADY IN THE MARGINS



Long live La Botaniste



Isabella Allen was an elusive botanist of the 1800s, whose passion for botany came to life on the pages of her notebooks, where she would sketch plants and preserve pressed flowers. Her discoveries were noted beautifully in the margins, giving her the name 'Lady in the Margins'. Isabella, however, would sign her drawings under the name 'La Botaniste'. Although her astonishing work was not widely recognised during her lifetime, her profound influence continues to inspire our dishes, drinks, décor and spirit.