SMALL PLATES & SHARING BOARDS

			, .				M
ARANCINI with melted mozzarella, butternut squash purée, garlic lemon aioli, Parmesan and crispy rosemary (V/GF) SALT & PEPPER CALAMARI with crispy kale and ginger sweet chilli sauce for dipping (GF)	7.25 9.25	CRISPY PANKO HALLOUMI with harissa hot honey (V/GF) GARLIC & CHILLI PRAWNS in white wine and lemon, served with toasted sourdough HAM & RAREBIT CROQUETTES on caramelised leeks with wholegrain mustard mayonnaise	7.95	KOREAN FRIED CHICKEN in spicy gochujang sauce with fresh coriander, served with sriracha mayonnaise (GF) ASIAN PORK BELLY BITES in our house hoisin, with crispy chilli oil and carrot and cucumber ribbons	9.25	CRISPY HOISIN TOFU BITES with sesame and a carrot and cucumber salad (VG) HOUMOUS with spice-roasted chickpeas, crispy chilli oil and garlic flatbread. Straight from the potting shed (VG) GF option available	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
						White was a line	The same

OUR FAMOUS HANGING KEBABS™

MAKE IT YOUR OWN 16.95 Choose a skewer, a sauce and a side SKEWER Original Chicken (GF) Crispy Panko Halloumi (V/GF) Harissa Lamb Kofta SAUCE Garlic Oil (VG/GF) Soy Sweet Chilli (VG/GF) 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

CHRISTMAS DINNER HANGING KEBAB 22.95

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 grav





Add garlic flatbread (VG) +2.95

SIGNATURE

Carefully curated by our resident botanist

SLOW MARINATED STEAK 25.95

80z bavette served medium, drenched in green garlic butter, with properly seasoned fries (GF)

TURMERIC SPICED TOFU 17.95 marinated in vegan garlic yoghurt, served with soy sweet chilli sauce and pomegranate couscous salad (VG) GF option available

THE GREAT SHARING KEBAB 39.95 Three of our famous hanging kebabsTM - Original Chicken, Panko Halloumi and Harissa Lamb Kofta - with properly seasoned fries, pomegranate couscous salad, tzatziki and soy sweet chilli sauce

MAIN EVENT

glazed in red onion marmalade,

on a classic!

served with minted peas, thyme gravy

and crispy onions. A botanical take

			GARDEN SIDI	ES
CHICKEN SCHNITZEL in a crispy Parmesan crumb, with green garlic butter and celeriac & apple slaw (GF)	GARDENER'S PIE 15.95 Tenderstem broccoli,	HOUSE BURGER 60z beef patty, baby gem, tomato, red onion, pickles and burger sauce, with properly seasoned fries	PROPER PIGS IN BLANKETS Cumberland sausage and smoked streaky bacon in a cranberry glaze	6.25
Add properly seasoned fries (VG/GF) +2.50	garden peas, spinach, cannellini beans, sweet leeks and carrots in a creamy vintage cheddar & tarragon	ULTIMATE CHICKEN BURGER 19.95 Crispy chicken breast in hot honey barbecue, cheese, smoked streaky	PROPERLY SEASONED FRIES (VG/GF)	4.75
PAN FRIED SEABASS with herby mash, cavolo nero and roasted cherry tomatoes, served with a prosecco cream sauce (GF)	sauce topped with puff pastry (v) Add herby mash (v) +2.00	bacon, a mac & cheese fritter, baby gem, pickles and garlic mayo with properly seasoned fries	CHUNKY CHIPS (VG/GF) HALLOUMI FRIES	5.75 7.95
HADDOCK & CHIPS 16.95 served with mushy peas and tartare sauce (GF)		FORAGER'S FEAST BURGER 16.95 Roasted portobello and pulled shiitake mushrooms, vegan Applewood cheese,	with harissa hot honey (V/GF) BEER BATTERED ONION RINGS (VG)	5.25
CUMBERLAND SAUSAGE 15.95 & HERBY MASH	80z SIRLOIN STEAK 28.95 with beer-battered onion rings, a roasted field mushroom and	celeriac & apple slaw and crispy onions, with properly seasoned fries (VG) Add bacon (GF), cheese (V/GF), sliced avocado	COUSCOUS SALAD with coriander, mint, spring onion and pomegranate (VG)	5.75

BOWLS OF GOODNESS

chunky chips

Add peppercorn sauce (GF) +1.50

14.95

Add a garlic butter prawn skewer (GF) +4.75

THE BOTANIST BOWL Green falafel, pomegranate couscous salad, roasted Mediterranean veg, spice-roasted chickpeas, houmous, tzatziki and dressed leaves (VG) Add harissa halloumi (V/GF) or grilled chicken (GF) +3.00 Add garlic flatbread (VG) +2.95

GRILLED CHICKEN, BACON AND AVOCADO SALAD Butterhead lettuce wedge, sourdough croutons, smoked streaky bacon and cherry tomatoes with a wholegrain mustard dressing

15.75

(VG/GF) or a mac & cheese fritter (V) +2.00

Swap fries for rosemary sweet potato fries

(VG/GF) + 2.00

7.95 ioney (V/GF) 5.25 AD 5.75 int, spring megranate (VG) CELERIAC & APPLE 3.95 SLAW (VG/GF) RAINBOW SALAD 4.50 with candy beetroot, chicory and rocket in an apple-balsamic dressing (VG/GF) ROSEMARY SWEET 7.95 POTATO FRIES with a Green Goddess herb dip (VG/GF) **MEDITERRANEAN** ROASTED VEG (VG/GF)

5.75

(VG) Vegan (V) Vegetarian (GF) Gluten Free

THE BOTANIST SUNDAY ROAST



Roasted meats served with crisp

Only available on Sundays

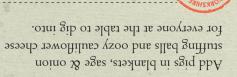
Add pigs in blankets, sage & onion carrots and tenderstem broccoli. garlic & herb roast potatoes, maple-glazed

stuffing balls and oozy cauliflower cheese

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

house gravy are bottomless.

that any product is 100% free from any allergen due to the risk of cross contamination.



CHOCOLATE CHIP

with vanilla ice cream and

butterscotch sauce (V/GF)

Our chocolate chip cookie dough

crushed honeycomb and chocolate

vanilla ice cream, fudge pieces,

topped with mini chocolate brownies,

COOKIE DOUGH

MILLIONAIRE'S

COOKIE DOUGH

butterscotch sauce (V)

8.95

Our Yorkshire puddings and

inspire our dishes, drinks, decor and spirit.

her lifetime, her profound influence continues to

astonishing work was not widely recognised during sign her drawings under the name 'La Botaniste'. Although her

her the name 'Lady in the Margins'. Isabella, however, would

Her discoveries were noted beautifully in the margins, giving

where she would sketch plants and preserve pressed flowers.

passion for botany came to life on the pages of her notebooks, Isabella Anne Allen was an elusive botanist of the 1800s, whose

THE LADY IN THE MARGINS





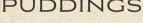
ALL I WANT FOR CHRISTMAS

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









7.95

8.95









FESTIVE CHEESECAKE

coulis (VG)

Classic vanilla cheesecake served with

a mulled wine & spiced winter berry

