

NEW YEAR'S EVE

£45 for three courses including a welcome cocktail and bubbles at midnight

TO START

KOREAN FRIED CHICKEN
in spicy gochujang sauce with
fresh coriander, served with
sriracha mayonnaise (GF)

HOUMOUS
with spice-roasted chickpeas,
crispy chilli oil and garlic flatbread.
Straight from the potting shed (VG)
GF option available

SALT & PEPPER CALAMARI
with crispy kale and ginger
sweet chilli sauce for
dipping (GF)

THE MAIN EVENT

HOUSE BURGER
6oz beef patty, baby gem,
tomato, red onion, pickles
and burger sauce, with properly
seasoned fries

*Add bacon (GF), cheese (V/GF),
sliced avocado (VG/GF) or a
mac & cheese fritter (V) +2.00*

CHICKEN SCHNITZEL
with green garlic butter, celeriac
& apple slaw and properly
seasoned fries (GF)

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) +3.25*

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

Our Famous **HANGING KEBABS™**

ORIGINAL CHICKEN
marinated in garlic oil, served with
soy sweet chilli sauce and properly
seasoned fries (GF)

HARISSA LAMB KOFTA
marinated in Middle Eastern spices,
served with garlic oil and properly
seasoned fries

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

**SLOW MARINATED
STEAK +5.00**
8oz bavette served medium,
drenched in green garlic butter,
with properly seasoned fries (GF)

Add garlic flatbread (VG) +3.25

*To health
and wealth!*

ADD A SIDE

RAINBOW SALAD 4.75
with candy beetroot, chicory and rocket in
an apple-balsamic dressing (VG/GF)

BEER-BATTERED ONION RINGS (VG) 5.50

ROSEMARY SWEET POTATO FRIES 7.95
with a Green Goddess herb dip (VG/GF)

MEDITERRANEAN ROASTED VEG (VG/GF) 7.50

PUDDINGS

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

STICKY TOFFEE PUDDING
with toffee sauce and vanilla ice cream (V/GF)

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



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. Due to seasonality and ingredient availability, this menu is subject to dish changes. Our sales team will contact you two weeks in advance of your event and will share a pre-order form with the final dish information.
(VG) Vegan (V) Vegetarian (GF) Gluten Free