

BEAUJOLAIS DAY MENU

£55 for 3 courses, a welcome glass of fizz and a 250ml glass of Beaujolais Nouveau

TO START

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

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

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

Veg glorious veg!

THE MAIN EVENT

**SLOW-COOKED PORK BELLY
& HERBY MASH**
glazed in honey, served with a pork
crackling shard, tenderstem broccoli,
lightly spiced apple sauce and red
wine gravy (NG)

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

8OZ SIRLOIN STEAK +8.00
with a roasted tomato, garlic
mushroom, beer-battered onion rings,
chunky chips and peppercorn sauce

**BUTTERMILK FRIED
CHICKEN BURGER**
Crispy chicken breast in hot honey
barbecue, cheese, candied maple
bacon and our house ranch, served
with properly seasoned fries, pickles
and extra ranch for dipping
Add sliced avocado (VG/NG) + 2.25

THE BOTANIST BOWL
Green falafel, pomegranate couscous
salad, roasted Mediterranean veg,
spice-roasted chickpeas, houmous,
tzatziki and dressed leaves (VG)

*Add harissa halloumi (V/NG)
or grilled chicken (NG) + 4.25
Add garlic flatbread (VG) + 3.50*

Our Famous **HANGING KEBABS™**

Served with your choice of
properly seasoned fries (VG/NG) or
pomegranate couscous salad (VG)

ORIGINAL CHICKEN
marinated in garlic oil, served
with soy sweet chilli sauce (NG)

HARISSA LAMB KOFTA
marinated in Middle Eastern spices,
served with garlic oil

TURMERIC SPICED TOFU
marinated in vegan garlic yoghurt, served
with soy sweet chilli sauce (VG/NG)

Add garlic flatbread (VG) + 3.50

PUDDINGS

VANILLA CHEESECAKE
with raspberry coulis (VG)

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

LEMON VERBENA TART
with a brûlée top, served with raspberry ripple ice
cream and viola flowers (V/NG)

ADD A SIDE

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

BEER-BATTERED ONION RINGS (VG) 5.75

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

MEDITERRANEAN ROASTED VEG (VG/NG) 7.50

DIPS 1.00
Hot Honey Barbecue (V/NG), Garlic Aioli (VG/NG),
or Green Goddess (VG/NG)



Dishes are subject to availability and change. 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.

(VG) Vegan (V) Vegetarian (NG) Made with non gluten-containing ingredients

THE Botanist

Root & shoot

