

THE BOTANIST
BROADGATE CIRCLE

GROUP DINING
£50

—.... STARTERS—

Chapel & Swan smoked salmon
Horseradish cream, capers, shallots

Burrata (v)
Salt baked beetroot, black berries, bitter leaves

Steak Tartare
Egg yolk, sourdough

—.... MAINS—

Sea bass fillet
Crispy potatoes, salsa roja, spring onion

Chicken schnitzel
Rocket and Granarolo salad, truffle mayonnaise

Grilled hispi cabbage (pb)
Romesco sauce, whipped feta, marcona almonds

250g black Angus sirloin (supplement 8)
Triple cooked chips, peppercorn sauce

—.... SIDES—

Grilled tenderstem broccoli (v) 7
Tahini dressing, sesame seeds

Mashed potatoes (v) 7.5
Truffle butter

Roasted courgettes 7
Mint, Tunworth soft cheese

French fries (pb) 6
Add truffle and parmesan +2

Rocket, radicchio & Granarolo (v) 6
Balsamic vinegar

Triple cooked chips (pb) 6
Add truffle and parmesan +2

—.... SWEETS—

Baked American cheesecake
Blueberry compote

Smashed meringue
Raspberries, chantilly

Vanilla panacotta
Griottine cherries



v vegetarian | pb plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Please let our team know if you have any allergies. For full allergen information please ask for the manager.

THE BOTANIST
BROADGATE CIRCLE

Soda Room

COCKTAIL LOUNGE, LIVE MUSIC,
COMEDY NIGHTS & PRIVATE HIRE



Scan for allergen matrix

