

APERITIFS

Vodka Martini | 15
Black Cow, Vermouth, olives, lemon twist, onion

Negroni | 15.5
Tanqueray gin, Antica Formula, Carpano bitter

Joseph Perrier Champagne | 15
Cuvée Royale, France NV

TO SHARE WHILE PERUSING

Smoked almonds | 5

Tortilla chips, guacamole,
tomato salsa | 7.5

Chilli rice crackers | 6

Green Nocellara olives | 6

Harissa chickpea houmus,
flatbread | 9

Rose harissa nuts | 7

Wasabi peas | 6

STARTERS

Truffle artichoke arancini, truffle mayonnaise (v) 9.5
Artisan goat's cheese mousse roast pumpkin,
balsamic caramelised onion, seeds (v) 11
Cured sea trout, pickled cucumber,
wholegrain mustard dressing 14

Ham hock & chicken terrine, cranberry relish, 12
sourdough toast
Parma ham, cornichons, sourdough 12
Roast cauliflower soup, curry oil (pb) 9.5

MAINS

Roast Norfolk Bronze turkey, sourdough bread 29
sauce, pigs in blankets, sage & onion stuffing,
duck fat roast potatoes, brussels sprouts,
Chantenay carrots & chestnuts, Christmas gravy
Roast celeriac, wild mushrooms, cavolo nero, 18.5
chestnut sauce (pb)
Wild mushroom tortelloni, Parmesan, rocket, 18
crispy shallots, pesto (v) (add roast chicken breast 9)
Baked Atlantic cod, crushed potatoes, creamed 24
leeks, samphire

Roast Somerset Saxon chicken breast, potato 26
terrine, carrot purée, thyme chicken jus
Slow braised beef cheeks, creamed mashed 25
potatoes, braised red cabbage, red wine jus
Double British beef burger, Cheddar, house 22
sauce, French fries (add smoked bacon 2)
Flat Iron steak, truffle & Parmesan fries, 28
peppercorn sauce

SIDES 6.5

Roast Ironbark pumpkin, dukkah

Sweet potato wedges, chive &
rosemary crème fraîche

French fries

Green beans, chilli, almonds

Truffle mac & cheese

Truffle & Parmesan fries

Mixed leaf salad, lemon dressing

DESSERTS 8

Pear & almond frangipane tart, pistachio ice cream
Sticky toffee pudding, salted caramel sauce, Chantilly cream
Dark chocolate and honeycombe torte, chantilly cream (pb)

SELECTION OF ICE CREAMS & SORBETS

ICE CREAMS 7.5

Vanilla (pb) | Pistachio

SORBETS 7.5 (pb)

Raspberry | Passion fruit

CHEESEBOARD 15.5

Black Cow Cheddar, Rosary Ash goat's cheese, Cropwell Bishop Stilton; biscuits, grapes, celery, chutney

(v) vegetarian | (pb) plant based

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information go to thebotanistbroadgate.com.

All prices include VAT. An optional 12.5% gratuity will be added to the final bill.



THE BOTANIST
BROADGATE CIRCLE

SODA ROOM
DOWNSTAIRS
AT THE BOTANIST
COCKTAIL LOUNGE
LATE NIGHT PARTY VENUE



The Botanist, Broadgate Circle, London, EC2M 2 QS
020 3058 9888 | info@thebotanistbroadgate.com

www.thebotanistbroadgate.com