T H E B O T A N I S T

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

Green Nocellara olives | 6

Tortilla chips, guacamole, tomato salsa | 7.5

Harissa chickpea houmus, flatbread | 9 Chilli rice crackers | 6

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Rose harissa nuts | 7

Wasabi peas | 6

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

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

MAINS

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

SIDES 6.5

Roast Ironbark pumpkin, dukkah

Green beans, chilli, almonds

Sweet potato wedges, chive & rosemary crème fraîche

Truffle mac & cheese

French fries

Truffle & Parmesan fries

Mixed leaf salad, lemon dressing

$\cdots DESSERTS 8 \cdots$

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)

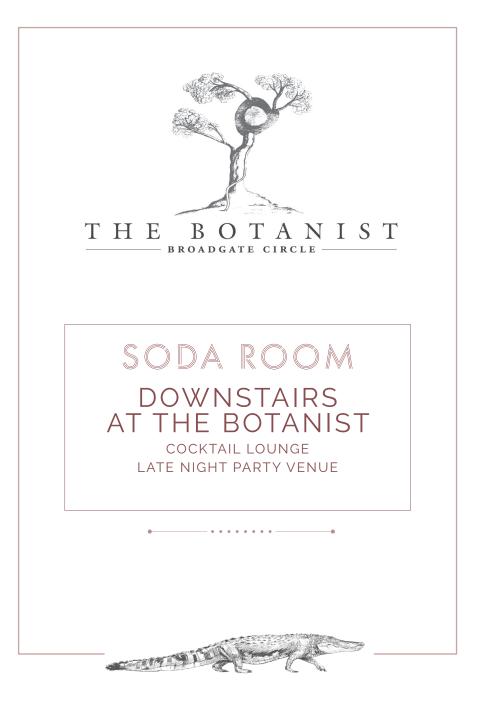
Raspberry | Passion fruit

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.



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