

APERITIFS

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

Negroni | 12.2
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

Rose harissa nuts | 7

Wasabi peas | 6

STARTERS

Truffle artichoke arancini, truffle mayonnaise <i>(v)</i>	9.5	Ham hock & chicken terrine, cranberry relish, sourdough toast	12
Glazed goat's cheese, pumpkin relish, pumpkin seed crumb, sourdough <i>(v)</i>	12.5	Parma ham, cornichons, sourdough	12
Cured sea trout, pickled cucumber, wholegrain mustard dressing	14	Roast cauliflower soup, curry oil <i>(pb)</i>	9.5

MAINS

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce <i>(pb)</i>	18.5	Slow braised beef cheeks, creamed mashed potatoes, Savoy cabbage, red wine jus	25
Wild mushroom tortelloni, Parmesan, rocket, crispy shallots, pesto <i>(v)</i> <i>(add roast chicken breast 9)</i>	18	Double British beef burger, Cheddar, house sauce, French fries <i>(add smoked bacon 2)</i>	22
Baked Atlantic cod, crushed potatoes, creamed leeks, samphire	24	Flat Iron steak, truffle & Parmesan fries, peppercorn sauce	28
Roast Somerset Saxon chicken breast, potato terrine, parsnip purée, thyme chicken jus	26		

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
Chocolate & orange tart, vanilla ice cream *(pb)*

SELECTION OF ICE CREAMS & SORBETS

ICE CREAMS 7.5
Vanilla *(pb)* | Pistachio

SORBETS 7.5 *(pb)*
Raspberry | Passion fruit

BRITISH CHEESEBOARD 12

Cashel Blue; *chutney, walnut & raisin toast*

(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



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