

THE BOTANIST

BROADGATE CIRCLE

—... SMALL ...—

Nocellara olives <i>(pb)</i>	6.5
Red pepper hummus.....	8
<i>Chipotle dressing, pitta bread (pb)</i>	
Panko king prawns	12
<i>Coconut & mango curry dip</i>	
Sea bass ceviche	14
<i>Tigers milk, avocado, blue corn chips</i>	
Chapel & Swan	14
smoked salmon	
<i>Horseradish cream, capers, shallots</i>	
Salt & pepper squid	12
<i>Lime, sriracha mayo</i>	
Spiced corn ribs	11
<i>Pickled red onions, chipotle relish plant based feta (pb)</i>	
Burrata	13
<i>Salt baked beetroot, blackberries bitter leaves (v)</i>	
Chicken karaage	10
<i>Pickled chilli, teriyaki</i>	
Steak tartare	14
<i>Egg yolk, sourdough</i>	

—... LARGE ...—

Brixham fish & chips	19
<i>Crushed peas, tartare sauce</i>	
Sea bass fillet	22
<i>Crispy potatoes, salsa roja spring onion</i>	
Crab linguini	24
<i>Chilli, garlic, tomato, basil</i>	
Burrata & black	24
truffle tortelloni	
<i>Wild mushrooms, granarolo (v)</i>	
Grilled hispi cabbage	22
<i>Romesco sauce, whipped feta, marcona almonds (pb)</i>	
Chicken schnitzel	22
<i>Rocket and granarolo salad truffle mayonnaise</i>	
The Botanist burger	19
<i>Double beef patty, American cheese red Leicester, caramelised onions house sauce, pickles</i>	
Slow cooked beef cheek	26
<i>Mashed potato, hispi cabbage</i>	
250g black Angus sirloin	29
<i>Peppercorn sauce</i>	

—... SALADS ...—

Caesar salad	16
<i>Cos, croutons, bacon, soft boiled egg, granarolo, classic dressing</i>	
<small>Add grilled chicken breast 6</small>	
Chopped salad	16
<i>Harissa tomatoes, feta, avocado, pesto chickpeas, cucumber, cos lettuce toasted seeds (pb)</i>	
<small>Add grilled chicken breast 6</small>	
Crispy duck salad	19
<i>Rocket, spelt, broccoli, smoked almonds beetroot</i>	

—... SWEET ...—

Baked American cheesecake	9
<i>Blueberry compote (v)</i>	
Smashed meringue	9
<i>Raspberries, Chantilly (v)</i>	
Vanilla panna cotta	9
<i>Amartti, griottine cherries</i>	
Selection of ice cream.....	7.5
<i>Vanilla (v), Pistachio (v)</i>	
Selection of sorbets.....	7.5
<i>Raspberry (pb) Strawberry (pb)</i>	

—... CHEESE ...—

Cashel blue, Tunworth, Montgomery Cheddar	8
<i>Chutney, grapes, fig & sultana toast</i>	

—... SIDES ...—

Grilled tender stem broccoli	6.5
<i>Tabini dressing, sesame seeds (pb)</i>	
Roasted courgettes	6.5
<i>Mint, Tunworth cheese (v)</i>	
Heritage carrots	6.5
<i>Honey, cumin (v)</i>	
Cucumber salad.....	6
<i>Soy, sesame (pb)</i>	
Rocket, radicchio & granarolo	6
<i>Balsamic vinegar (v)</i>	
Mashed potatoes	6
<i>Truffle butter (v)</i>	
French fries <i>(pb)</i>	6
<small>Add truffle and parmesan 2</small>	
Triple cooked chips <i>(pb)</i>	6
<small>Add truffle and parmesan 2</small>	

WEEKEND BOTTOMLESS BRUNCH £55

Your brunch experience includes sharing snacks, one delicious brunch main
& 90 minutes of free-flowing drinks



v vegetarian | pb plant based | gf gluten free

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.

Bottomless Brunch

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thebotanistbroadgate.com

T H E B O T A N I S T
— **B R O A D G A T E C I R C L E** —

