

THE BOTANIST

BROADGATE CIRCLE

—... SMALL ...—

Red pepper hummus..... 9	
<i>Chipotle dressing, pitta bread</i>	
Panko king prawns 14	
<i>Coconut & mango curry dip</i>	
Seabass ceviche 14	
<i>Tigers milk, avocado, blue corn chips</i>	
Chapel & swan smoked..... 18	
<i>Horseradish cream, capers, shallots</i>	
Salt & pepper squid 14	
<i>Lime, sriracha mayo</i>	
Spiced corn ribs (pb) 12	
<i>Pickled red onions, chipotle relish</i>	
<i>plant based feta</i>	
Burrata (v)16	
<i>Salt baked beetroot, black berries</i>	
<i>bitter leaves</i>	
Chicken karaage.....14	
<i>Pickled chilli, teriyaki</i>	
Steak tartare18	
<i>Egg yolk, sourdough</i>	

—... LARGE ...—

Crab linguini 26	
<i>Chili, garlic, tomato, basil</i>	
Sea bass fillet24	
<i>Crispy potatoes, salsa roja</i>	
<i>spring onion</i>	
Burrata & black	
truffle tortelloni (v) 24	
<i>Wild mushrooms, Granarolo</i>	
Slow cooked beef cheek29	
<i>Mashed potato, hispi cabbage</i>	
Grilled hispi cabbage (pb)22	
<i>Romesco sauce, whipped feta,</i>	
<i>marcona almonds</i>	
Chicken schnitzel26	
<i>Rocket and Granarolo salad</i>	
<i>truffle mayonnaise</i>	
The Botanist burger23	
<i>Double beef patty, American cheese</i>	
<i>red Leicester, caramelised onions</i>	
<i>house sauce, pickles, fries</i>	
250g black Angus sirloin34	
<i>Triple cooked chips, peppercorn sauce</i>	

—... SALADS ...—

Caesar salad 18	
<i>Cos, croutons, bacon, soft boiled egg,</i>	
<i>granarolo, classic dressing</i>	
Add grilled chicken breast 6	
Chopped salad (pb) 16	
<i>Harissa tomatoes, feta, avocado, pesto</i>	
<i>chickpeas cucumber, cos lettuce</i>	
<i>toasted seeds</i>	
Add grilled chicken breast 6	
Crispy duck salad 24	
<i>Rocket, spelt, broccoli, smoked almonds</i>	
<i>beetroot</i>	

—... SWEET ...—

Baked American cheesecake9	
<i>Blueberry compote</i>	
Smashed meringue9	
<i>Raspberries, Chantilly</i>	
Vanilla pannacotta9	
<i>Griottine cherries</i>	
Selection of ice cream.....7.5	
<i>Vanilla, Pistachio</i>	
Selection of sorbet7.5	
<i>Raspberry (pb) Strawberry (pb)</i>	

—... CHEESE ...—

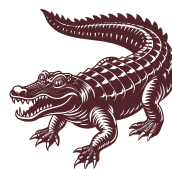
Cashel blue, Tunworth, Montgomery Cheddar18	
<i>Chutney, grapes, fig & sultana toast</i>	

—... SIDES ...—

Grilled tender stem broccoli7	
<i>Tabini dressing, sesame seeds (pb)</i>	
Roasted courgettes7	
<i>Mint, Tunworth cheese (v)</i>	
Heritage carrots7	
<i>Honey, cumin (v)</i>	
Smashed cucumber7	
<i>Soy, sesame (pb)</i>	
Rocket, radicchio & Granarolo6	
<i>Balsamic vinegar (v)</i>	
Mashed potatoes7.5	
<i>Truffle butter (v)</i>	
French fries (pb)6	
Add truffle and parmesan 2	
Triple cooked chips (pb)6	
Add truffle and parmesan 2	

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

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

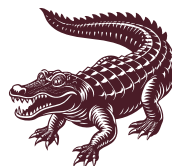
Please let our team know if you have any allergies. For full allergen information please scan QR on the back of the menu.

A la Carte

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thebotanistbroadgate.com

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Scan for allergen matrix