THE BOTANIST
BROADGATE CIRCLE

BOTTOMLESS BRUNCH

Includes A Starter, A Main, And Bottomless Package | Saturday £55 | Sunday £50

BOTTOMLESS PROSECCO & COCKTAILS

Prosecco, So-Co Spritz, Carpano Dry Spritz, Moretti, White Wine, Rosé And Red Wine
Spicy Peach (Southern Comfort, Licor 43, Raspberry Lemonade, Chilli)
Southern Mango (Southern Comfort, Coconut Rum, Mango Puree)

CHÂTEAU SAINTE MARGUERITE SYMPHONIE ROSÉ *(Supp £10)*

Upgrade Your Bottomless Package By Adding Château Sainte Marguerite's Symphonie Premium Rosé

FOCACCIA Freshly Baked, Mediterranean Olive Oil Bread Dip 6.5

STARTERS

Burrata, Butternut Squash, Sage, Pine Nut
Prawn Cocktail, Marie Rose, Iceberg
Salt & Pepper Squid, Lime, Sriracha Mayo
Greek Salad, Tomato, Cucumber, Red Onion, Green Pepper, Olives, Feta *gf/pb available*

MAINS

Caesar Salad, Rotisserie Chicken, Soft-Boiled Egg
Scottish Smoked Salmon, Soft Scrambled Egg, Chives, Bagel
Avo On Toast, Crushed Avocado, Poached Egg, Harissa Cherry Tomatoes, Pickled Red Onion, Sesame *v, pb available*
The Botanist Burger, Double Beef Patty, American Cheese, Red Leicester, Caramelised Onions, House Sauce
Flat Iron Steak And Eggs, Fried Egg, Chimichurri *(supp £5)*
Marinated Yorkshire Rotisserie Half Chicken, Lemon Aioli *(supp £5)*

SIDES

Skinny Fries *gf, pb* | Add Truffle Parmesan +£2.50 6
Butterhead Salad, Dijon Vinaigrette *gf, pb* 7
Mexican Corn On The Cob *gf, v* 7
Chopped Tomato Salad, Grilled Corn, Lime, Feta, Coriander *gf/pb available* 7

SWEETS

Baked American Cheesecake, Blueberry Compote *v* 9
Smashed Meringue, Raspberries, Chantilly *gf, v* 9
Belgian Waffle, Chantilly Cream, Strawberries, Maple Syrup *v* 9

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.

COCKTAILS

NEGRONI 13
Hendrick's gin, Carpano bitter, Antica Formula

MOJITO 13
HAMA Signature rum, lime, sugar, mint, soda water
lime juice

PICANTE 13
Neurita Picante, agave, lime, chilli

FROZEN TOMMY'S 13
Patrón Silver Tequila, agave, lime

MIXMASTER '26

Try the three finalist cocktails from our 2026 Mixmaster competition, judged by experts fortheir exceptional flavor, creativity, and presentation.

STRAWBERRY DOUGHNUT *by Arnold* 13
Strawberry doughnut infused 818 Blanco tequila
strawberry liqueur, lemon sugar

APPLE CRUMBLE *by Sophia* 13
Buffalo Trace Bourbon, Amaretto Disaronno, apple
apple cordial, Frangelico, cream

PINK CLOVER *by Tara* 13
Raspberry infused The Botanist gin, St-Germain, honey
lemon, sugar, Peychaud bitter

SPRITZ

HUGO SPRITZ 14.5
St-Germain elderflower, prosecco, elderflower

LIMONCELLO SPRITZ 14.5
Limonce Limoncello, prosecco, soda water

TEQUILA SPRITZ 14.5
Neurita Citrus tequila, prosecco
white grape & apricot soda

APEROL SPRITZ 14.5
Aperol, prosecco, soda water

SARTI SPRITZ 14.5
Sarti, prosecco, soda water

MOCKTAILS

WHOLESOME HUGO 10.5
Everleaf Marine, elderflower cordial, lime juice
Zeno 0.3% Sparkling Chardonnay, soda water

NO PASSION MARTINI 10.5
Everleaf Forest, passion fruit purée, passion fruit syrup
lime juice, Zeno 0.3% Sparkling Chardonnay

PICANTØ 10.5
Pineapple juice, agave, lime, chillies

CHAMPAGNE AND SPARKLING

	125 | Btl
PROSECCO, CA' DEL CONSOLE, Extra Dry, Veneto, Italy NV	9.5 | 37
PROSECCO SUPERIORE, DELLA VITE, Valdobbiadene Italy	59
JOSEPH PERRIER, CUVÉE ROYALE, Châlons-en-Champagne, France NV	18.5 | 88
NYETIMBER, CLASSIC CUVÉE, West Sussex, England NV	105
MOET & CHANDON, IMPERIAL, Épernay, France NV	115
DRAPPIER, CARTE D'OR, Urville, France NV	105
POL ROGER, CUVÉE DE RÈSERVE, Épernay, France NV	115
BOLLINGER, SPECIAL CUVÉE, Aÿ, France NV	135
JOSEPH PERRIER, CUVÉE ROYALE ROSÉ, Châlons-en-Champagne, France NV	105
LAURENT PERRIER, LA CUVÉE ROSÉ, Tours-Sur-Marne, France NV	125

WHITE

	175 | Btl
TREBBIANO DEL RUBICONE, VILLA ROSSI, Emilia-Romagna, Italy	9.5 | 34
CHARDONNAY, FIRST FLEET, South Australia	11.5 | 37
MARSANNE/VERMENTINO, JOIE DE VIGNE, Languedoc, France	12.5 | 42
SAUVIGNON BLANC, FAMILY RESERVE, BABICH, New Zealand	14 | 49
PICPOUL, ST CLAIR, LUVIGNAC, Picpoul de Pinet, France	13.5 | 48
PINOT GRIGIO, RISERVA, MEZZACORONA, Trentino, Italy	15 | 51
VIOGNIER/MARSANNE, MATHILDA, TOURNON, Victoria, Australia	52
ALBARIÑO, SOBRE LIAS, CASAL CAEIRO, Rías Baíxas, Spain	62
GAVI DI GAVI, LA MEIRANA, BROGLIA, Piemonte, Italy	64

RED

	175 | Btl
NERO D'AVOLA, PIENO SUD, Sicily, Italy	9.5 | 34
GRENACHE/CARIGNAN, LES LAURIERS, Languedoc, France	11.5 | 38
MONASTRELL, ESTEBAN MARTÍN, Jumilla, Spain	12.5 | 42
MONTEPULCIANO, MONTIPAGANO, UMANI RONCHI, Abruzzo, Italy	13.5 | 46
CÔTES-DU-RHÔNE, SAMORËNS, FERRATON, France	49
CABERNET SAUVIGNON, VITIS ÚNICA, Maipo, Chile	15 | 52
MALBEC, BODEGA LA FLOR, PULENTA, Mendoza, Argentina	15 | 52
PINOT NOIR, CORRALILLO, MATETIC, San Antonio, Chile	56
RIOJA RESERVA, CONDE VALDEMAR, Spain	63
SHIRAZ, VALLEY FLOOR, LANGMEIL, Barossa, Australia	69

ROSÉ

	175 | Btl
CHÂTEAU SAINTE MARGUERITE, SYMPHONIE, Côtes de Provences, France	18 | 68
PINOT GRIGIO ROSÉ, TERRE DEL NOCE, Trentino-Alto Adige, Italy	11 | 35
THE PALE BY SACHA LICHINE, IGP Var, France	46
WHISPERING ANGEL, Côtes de Provences, France	73

All wines by the glass are available in 125ml glass.
All prices include VAT. An optional 12.5% gratuity will be added to the final bill.