

VALENTINE'S MENU

3 courses

STARTERS

Chapel & swan smoked

*Horseradish cream
capers, shallots*

Steak tartare

Egg yolk, sourdough

Buratta (v)

*Salt baked beetroot
black berries bitter leaves*

MAINS

Crab linguini

Chili, garlic, tomato, basil

Grilled hispi cabbage (pb)

*Romesco sauce, whipped feta
marcona almonds*

250g Black Angus sirloin

*Triple cooked chips, peppercorn sauce
(supplement 10)*

Chicken schintzel

*Rocket and Granarolo salad
truffle mayonnaise*

DESSERTS

Baked American Cheesecake (v)

Blueberry Compote

Smashed Meringue (v)

Raspberries, Chantilly

£50

Includes entry to comedy night and a drink in the soda room

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.

For full allergen information please ask for the manager



THE BOTANIST

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