

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, Tomato, Peach, Basil

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 *pb*

The Botanist Burger, Double Beef Patty, American Cheese, Red Leicester, Caramelised Onions, House Sauce

Flat Iron Steak And Eggs, Fried Egg, Chimichurri (*supp £5*)

Rotisserie Half Chicken, Lemon Aioli (*supp £5*)

SIDES

Skinny Fries *gf, pb* | Add Truffle Parmesan +£2.50

Coriander Latin Rice *gf, pb*

Butterhead Salad, Dijon Vinaigrette *gf, pb*

Mexican Corn On The Cob *gf, v*

Chopped Tomato Salad, Grilled Corn, Lime, Feta, Coriander *gf/pb available*

SWEETS

Baked American Cheesecake, Blueberry Compote *v*

Smashed Meringue, Raspberries, Chantilly *gf, v*

Belgian Waffle, Chantilly Cream, Strawberries, Maple Syrup *v*

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 for their exceptional flavor, creativity, and presentation.

STRAWBERRY DOUGHNUT <i>by Arnold</i>	13
Strawberry doughnut infused 818 Blanco tequila strawberry liqueur, lemon sugar	
APPLE CRUMBLE <i>by Sophia</i>	13
Buffalo Trace Bourbon, Amaretto Disaronno, apple apple cordial, Frangelico, cream	
PINK CLOVER <i>by Tara</i>	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
Limoncello 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 RÉSERVE, 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 Baixas, 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, SAMORÈNS, 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 Provençes, 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 Provençes, France	73

