

# THE BOTANIST

BROADGATE CIRCLE

## TABLE

Bread and radishes 4  
Nocellara olives 4

Smoked almonds 4  
Padrón peppers 4

Spiced hummus, flat bread 6  
Devilled whitebait, tartare sauce 7

## STARTERS

Spicy purple heritage carrot and split lentil soup, ..... 6  
coconut and coriander yoghurt (*vegan*)

English pea and shallot ravioloni, ..... 6  
truffle dressing (*v*)

**Croquettes** (*three per portion*) ..... 7

Shrimp and bacon

Dexter beef

Mac and cheese (*v*)

*Or try one of each!*

Steak tartare, hen's yolk ..... 9

Pork cheek and n'duja terrine, ..... 8.5  
pickled quail egg, game chips

Salt and pepper chilli squid, ..... 7.5  
Sriracha mayonnaise

Cornish salted pollock, mussels and ..... 12  
prawn stew, chargrilled sourdough



## BURGERS

Served with French fries or salad

Have it skinny with salad, no bun

Add extras: avocado, bacon, fried egg,  
beer-battered onion rings 2

Spiced buttermilk chicken burger, ..... 16  
avocado, fried egg, chipotle

Longhorn double cheeseburger, melted ..... 16  
Cheddar, caramelised onions, Club sauce

Hebridean lamb burger, pulled lamb ..... 19  
shoulder, Raclette cheese, harissa jam,  
cucumber and mint yoghurt

## SALADS

Red chicory, Yorkshire rhubarb, blue cheese, ..... 12  
couscous, chilli cashews, honey mustard dressing (*v*)

Classic Caesar salad: chicken breast, baby ..... 16.5  
lettuce, crispy bacon, aged Parmesan, croutons

Kiln salmon salad: feta cheese, broccoli, kale, ..... 18  
fennel, leeks, walnuts, sesame dressing

## MAINS

Roast aubergine, white bean purée, ..... 12  
roasted baby onions, tamarind sauce (*vegan*)

Spinach and ricotta cannelloni, tomato ..... 14  
and red pepper relish, crystallised hazelnuts,  
purple sprouting broccoli (*v*)

Roast corn-fed chicken, smoked pepper ..... 15  
salsa, curly kale, black garlic gremolata

48hr cooked short rib of beef, bubble and ..... 21  
squeak croquette, pickled Grelot onions,  
red wine sauce

Salmon fishcake, poached egg, spinach, ..... 15  
chive butter sauce

Beer battered fish, hand cut chips, ..... 16  
mushy peas, tartare sauce

Devon crab linguine, chilli oil ..... 19

Cornish salted pollock, mussel and ..... 19  
prawn stew, French fries

Roasted lemon sole tranche, chorizo ..... 19.5  
tortelloni, broad bean and tomato salsa

## STEAKS

Served with hand cut chips, French fries or salad, Béarnaise or peppercorn sauce

220g flat iron ..... 18    260g sirloin ..... 24

## SIDES 4

Hand cut chips  
French fries  
Truffle mac and cheese

Creamed mashed potatoes  
Spinach: steamed or creamed  
Blackened King cabbage, black  
garlic gremolata, crispy shallot

Baby leaf salad, house  
vinaigrette  
Honey and sesame roasted  
heritage carrots

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports.

\*No gluten containing ingredients. For full allergen information please ask for the manager  
or go to [www.thebotanistbroadgate.com](http://www.thebotanistbroadgate.com)

All prices include VAT. An optional 12.5% gratuity will be added to the final bill.



THE BOTANIST  
BROADGATE CIRCLE

SODA ROOM  
DOWNSTAIRS  
AT THE BOTANIST

COCKTAIL LOUNGE  
LATE NIGHT PARTY VENUE  
LIVE DJ



PRIVATE PARTIES  
FROM 20 - 150 PEOPLE  
JUST CONTACT:  
INFO@THEBOTANISTBROADGATE.COM



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