

# THE BOTANIST

BROADGATE CIRCLE

## TABLE

Soda bread,  
Marmite butter 4

Nocellara olives 4

Padrón peppers 4

Corn tostadas,  
guacamole 5

## STARTERS

Heritage beetroot salad, goat's cheese bonbon, chicory, balsamic dressing (v) ..... 6	Chicken broth, soft boiled hen's egg, capellini pasta ..... 6
Homemade Lebanese flatbread, smoked aubergine, fermented red pepper, sumac (pb) ..... 7	Salt and pepper chilli squid, chipotle aioli ..... 7.5
Mac and cheese croquettes, truffle mayonnaise (v) ..... 7	Gin cured salmon, citrus courgette ribbons, fresh peas, beldi lemon ..... 9.5
Burrata, smoked baby carrots, hazelnut gremolata (v) ..... 8	Octopus tempura, black bean feijoada, radish, chimichurri ..... 9.5



## BURGERS

Served with French fries or salad  
Have it skinny with salad, no bun  
Add extras: avocado, bacon, fried egg 2

Grilled chicken burger, avocado, fried egg, chipotle aioli ..... 16
Longhorn double cheeseburger, American cheese, caramelised onions, club sauce ..... 16

## SALADS

Classic Caesar salad: roast chicken, egg, baby lettuce, crispy bacon, Parmesan, croutons ..... 16.5
Kiln salmon salad: feta cheese, broccoli, kale, fennel, leeks, walnuts, sesame dressing ..... 18

## MAINS

Scialatelli alla puttanesca, black olives, capers, cherry tomato (pb) ..... 14
Roast cauliflower, coconut rundown curry, wild rice (pb) ..... 15
Whole roast spatchcock chicken, charred Romanesco cauliflower, yuzu and blood orange, salsa verde ..... 17
Lake District braised beef short rib, roast delicata pumpkin, cipollini onions ..... 19
Salmon fishcake, poached egg, kale, pea sauce Arenkha caviar vinaigrette ..... 15
Prawn, mussel and squid risotto cake, piquillo and saffron tomato sauce, sea vegetables ..... 18
Pan fried Atlantic cod, potato rosti, grilled aubergine, romesco sauce ..... 19.5

## STEAKS

Waveney valley pork neck steak, balsamic glazed tomato, garlic and thyme 21  
*Served with French fries and peppercorn sauce*  
225g British rib eye steak, truffle and wild mushroom raviolini, grelot onion, red wine jus 24

## SIDES 4

Charred Romanesco cauliflower, sesame  
Heirloom tomato,  
goat's curd, aged balsamic

Hand cut chips  
French fries

Mac and cheese,  
truffle brioche crumb  
Spring greens, anchovy,  
chilli and garlic

Baby leaf salad,  
house dressing

(pb) plant based | (v) vegetarian

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

Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and 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:  
EVENTS@THEBOTANISTBROADGATE.COM



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