

THE BOTANIST

BROADGATE CIRCLE

TABLE

Bread and radishes 4

Nocellara olives 4

Padrón peppers 4

Spiced hummus, flatbread 6

STARTERS

Roast heirloom tomato soup, crispy basil 6
(plant based)

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!

Salt and pepper chilli squid, 7.5
Sriracha mayonnaise

Corn-fed chicken and ham hock terrine, 8.5
pickled girolles, tarragon mayonnaise,
sourdough crisp

Steak tartare, hen's yolk 9

Queen scallops, n'duja butter, apple, 12
samphire, toasted sourdough



BURGERS

Served with French fries or salad

Have it skinny with salad, no bun

Add extras: avocado, bacon, fried egg 2

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

Longhorn double cheeseburger, American 16
cheese, caramelised onions, club sauce

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

SALADS

Chicory, poached peach, blue cheese, couscous, 12
chilli cashews, honey mustard dressing *(v)*

Classic Caesar salad: roast chicken, egg, baby 16.5
lettuce, crispy bacon, aged Parmesan, croutons

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

MAINS

Chargrilled courgette, confit potato, 12
whipped tofu, oven roast tomatoes,
Romesco sauce *(plant based)*

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

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

Pan fried hake, pistachio 19
poached asparagus, sauce gribiche

STEAKS

28 day aged British beef. 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

Spinach: steamed or creamed

Asparagus, peas, baby gem, mint

Baby leaf salad, house dressing

Honey and sesame roasted
heritage carrots

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

For full allergen information please ask for the manager or go to 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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