

# THE BOTANIST

BROADGATE CIRCLE

## TABLE

Bread and radishes 4  
Nocellara olives 4

Smoked almonds 4  
Padrón peppers 4

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

## STARTERS

Roast celeriac and chestnut soup *(v) (gf)* ..... 6  
Heritage beetroot, pickled apple, smoked ..... 7.5  
almonds, bitter leaves *(vegan) (gf)*

**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, veal and pistachio terrine, ..... 8.5  
spiced cranberry, toasted sourdough

Salt and pepper squid, sriracha mayo ..... 7.5

Salmon gravadlax, pickled fennel and ..... 8.5  
cucumber, crème fraîche *(gf)*



## 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

Scottish double venison burger, ..... 18  
blue cheese, red onion marmalade,  
beer-battered onion rings

## SALADS

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

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

Roasted squash and heritage carrot salad, ..... 14  
quinoa, apple, jalapeño, pomegranate, feta *(v)*

## MAINS

Chargrilled cauliflower, cannellini bean ..... 14.5  
purée, salsa verde, crispy shallots *(vegan)*

Pumpkin tortellini, Jerusalem artichoke, ..... 16.5  
sorrel salsa verde, smoked almonds,  
artichoke puree *(vegan)*

Roast corn-fed chicken breast, English, ..... 16.5  
runner beans, gnocchi, smoked red  
pepper relish

Braised Longhorn short rib of beef, ..... 18  
creamed mashed potatoes, spiced  
parsnips, watercress, truffle jus

Salmon fish cake, poached egg, spinach, ..... 15  
chive butter sauce

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

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

Herb crusted fillet of Peterhead cod, ..... 19  
crab mousseline, seashore vegetables

## 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  
Fried Brussels sprouts,  
chilli caramel

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. Please let our staff know if you have any allergies.  
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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