

THE BOTANIST

BROADGATE CIRCLE

GROUP DINING MENU

£25 for 2 courses | £30 for 3 courses

TABLE

Soda bread, Marmite butter 4
Nocellara olives 4

Smoked almonds 4
Padrón peppers 4

Corn tostadas, guacamole 5

STARTERS

Heritage beetroot salad, goat's cheese bonbon, chicory, balsamic dressing *(v)*

Homemade Lebanese flatbread, smoked aubergine, fermented red pepper and sumac *(pb)*

Salt and pepper chilli squid, chipotle aioli

Gin cured salmon, citrus courgette ribbons, fresh peas, Beldi lemon



MAINS

Whole roast spatchcock chicken, charred Romanesco cauliflower, yuzu and blood orange, salsa verde

Lake District braised beef short rib, roast delicata pumpkin, cipollini onions

Pan fried Atlantic cod, potato rosti, grilled aubergine, romesco sauce

Roast cauliflower, coconut rundown curry, wild rice *(pb)*

SIDES 4

Charred Romanesco cauliflower, sesame

Hand cut chips
French fries

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

Baby leaf salad,
house dressing

Heirloom tomato,
goat's curd, aged balsamic

DESSERTS

Sticky toffee pudding, caramel ice cream

Mixed berry Eton Mess

Chocolate dome, berry compote *(pb)*

Selection of homemade ice creams and sorbets *(three scoops)*

(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

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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www.TheBotanistBroadgate.com