

TO SHARE WHILE PERUSING

Smoked almonds | 4.5  
Nocellara olives | 5

Padrón peppers,  
Maldon sea salt | 5

Hummus, harissa roasted  
chickpeas, grilled pitta | 7

STARTERS

Cauliflower soup, curry oil, smoked almond dukkah <i>(pb)</i>	9	Szechuan crusted yellowfin tuna, pickled mooli, soy and lime dressing	16
Tenderstem broccoli, rose harissa yoghurt, shaved fennel and orange salad <i>(pb)</i>	9	Pan fried king scallops, bacon jam, celeriac and apple remoulade	18
Burrata, marinated roasted peppers, pine nut pangrattato, balsamic vinegar <i>(v)</i>	16	Ham hock, chicken and pistachio terrine, saffron aioli, sourdough	11
Scottish salmon ceviche, avocado, nahm jim dressing	12	Beef carpaccio, pickled brown beech mushrooms, black garlic mayonnaise, hazelnuts	14



MAINS

Spiced sweet potato, toasted barley, kale, pickled red cabbage, balsamic maple dressing <i>(pb)</i>	18	Double British beef burger, smoked bacon, Cheddar, house sauce, pickles, French fries	19.5
Roast aubergine, white bean purée, toasted barley, shallots, tamarind sauce <i>(pb)</i>	18	Roast cornfed chicken breast, truffle and Parmesan terrine, shiitake mushrooms, chicken jus	24
Truffle and ricotta tortelloni, wild mushrooms, black cabbage, vegetarian Parmesan <i>(v)</i>	23	Slow braised beef cheeks, celeriac mash, curly kale, red wine jus	26
Pan roasted Atlantic cod, charred and puréed cauliflower, pickled golden raisins, Noilly Prat cream	26		
Lemon sole meunière	40		

350g bone-in 35 day aged rib-eye,  
triple cooked chips, Béarnaise sauce,  
peppercorn jus | 55

SIDES 5

Fries  
Triple cooked chips  
New potatoes, mint and  
shallot butter

Avocado, chive and baby gem  
Tomato and shallot salad  
Buttered spring greens

Tenderstem broccoli, chilli and garlic  
Truffled mac and cheese,  
crispy shallots

DESSERTS 7.5

Sticky toffee pudding, salted caramel, Chantilly cream  
Flourless chocolate cake, plant based vanilla ice cream *(pb)*  
Raspberry baked cheesecake, sorbet, hazelnut nougatine

SELECTION OF ICE CREAMS AND SORBETS

ICE CREAMS 6.5

Vanilla | Chocolate | Rum and raisin

SORBETS 6.5 *(pb)*

Raspberry | Green apple | Passion fruit

BRITISH CHEESEBOARD

For one 12 | For two 22

**Black Cow Cheddar** (hard, cow's, pasteurised);  
**Cashel Blue** (blue, cow's, pasteurised);  
**Tunworth** (soft, cow's, pasteurised)

Chutney, grapes, celery, crispbreads

*(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



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