

LUNCH MENU

THE BOTANIST

BROADGATE CIRCLE

APERITIFS

Gin/Vodka Martini | 13.5 / 15
Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion

Black Cow Negroni | 15
Black Cow vodka, Vermouth, Italian bitters

Joseph Perrier Champagne | 14
Cuvée Royale, France NV

TO SHARE WHILE PERUSING

Smoked almonds | 5

Nocellara olives | 6

Padrón peppers,
Maldon sea salt | 6

Hummus, harissa roasted
chickpeas, grilled pitta | 7.5
Babaganoush, toasted seeds,
grilled pitta | 7.5

STARTERS

Chickpea fritters, beetroot rémoulade,
saffron aioli *(pb)* 12.5

Pressed shoulder of Suffolk pork, apple,
caramelised onion chutney, toasted sourdough 12

Smoked mackerel rilette, pickled radish,
apple and fennel slaw, toasted brioche 14

Burrata, Parma ham, figs, truffle honey dressing
(v available) 17



MAINS

English asparagus salad, quinoa, chickpeas,
black beans, spinach, tahini dressing *(pb)* 16

Add chicken 6, salmon 6, halloumi 4

Tuna niçoise, olives, new potatoes, red onion,
soft boiled egg, mixed leaves 26

Stuffed courgettes, pine nut crust, pb cream
cheese, butternut squash, spring greens, parsley pesto *(pb)* 19

Pea and shallot tortelloni, broad beans,
ricotta, chilli *(v) (pb available)* 22

British double cheeseburger, burger sauce,
pickles, French fries 21

Buttermilk fried chicken burger, house sauce,
pickles, French fries 22

Cornfed chicken breast, potato and truffle terrine,
grilled hispi cabbage, fresh peas, chicken jus 26

Welsh lamb shoulder, Jerusalem artichokes,
broad bean and mint orzo, lamb jus 27

350g aged British sirloin steak
on-the-bone, triple cooked chips,
Béarnaise sauce, peppercorn jus | 55

SIDES

Grilled hispi cabbage,
parsley pesto | 6
Cherry tomato, basil and shredded
buffalo mozzarella salad | 8

Truffle mac n' cheese,
crispy onions | 5
Crushed new potatoes,
chive butter | 6

Triple cooked chips | 6
Rosemary salted chips | 6
French fries | 6
Truffle fries | 7

DESSERTS 8

New York baked cheesecake, raspberries, raspberry sorbet

Chocolate, almond and orange cake *(pb)*

Sticky toffee pudding, salted caramel, vanilla ice cream

Eton mess, vanilla ice cream, strawberries

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 15 | For two 28

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

Tunworth (soft, cow's); *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. 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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