

TO SHARE WHILE PERUSING

Nocellara olives | 4.5
Padrón peppers | 4.5
Smoked almonds | 4.5

Croquettes | 8 (*choose your three*)
Mac n' cheese, truffle mayo;
Shrimp and bacon, Marie Rose sauce;
Beetroot and chestnut, romesco
sauce, pepper relish (*pb*)

Hummus and grilled pitta | 7
London sourdough ciabatta | 4.50

STARTERS

Curried parsnip and swede soup, toasted pecans,
Parmesan sage dumplings (*v*) 7
Heritage beetroot and Lollo Rosso salad,
ricotta mousse, beetroot macarons, honey
and mustard dressing, linseed crackers (*v*) 8
Roast hispi cabbage, pickled shimeji mushrooms,
harissa falafel, walnut mayonnaise (*pb*) 9.5

Burrata, grilled radicchio, roast figs, hazelnuts (*v*) 15
Salt and pepper chilli squid, Sriracha mayo 9.5
Gin cured Scottish salmon, avocado mousse,
wasabi mayo, salt baked beetroot, rye crouton 12.5
Ham hock terrine, spiced tomato chutney,
rosemary focaccia toast 11.5



MAINS

Lentil, quinoa and butternut squash loaf,
heritage carrots and Savoy cabbage,
cauliflower purée, vegan gravy (*pb*) 15
Jerusalem artichoke and leek risotto, Stilton,
roast walnuts (*v*) 16
Salt cod fishcake, poached hen's egg,
wilted kale, caviar, chive butter sauce 16.5
Pan fried Scottish salmon, Jerusalem artichoke,
baked potatoes, Keta caviar, parsley sauce 22
Pork schnitzel, fried hen's egg, caper berries,
wholegrain mustard sauce 17
Roast corn-fed chicken breast, chicken croquette
sweet potato purée, bok choy, fondant potato,
chicken croquette, roasting juices 19.5
Braised short rib of beef, fondant potato,
black cabbage, shimeji mushroom, braising juices 24

BURGERS

Served with fries or salad
Have it skinny with salad and no bun
Add extras: avocado, bacon, fried egg 2
Longhorn double beef burger, American cheese,
caramelised onions, Club sauce | 17.5
Grilled chicken burger, avocado,
fried hen's egg, chipotle mayo | 18.5

STEAKS

Served with hand cut chips or fries
and Bearnaise or peppercorn sauce
Ribeye 220g | 32 | Sirloin 240g | 34

SALADS

Roast sweet potato and freekeh salad,
grilled red onion, black olives, green beans,
whipped vegan cream cheese, candied pistachios,
pomegranate molasses dressing (*pb*) 16
Classic chicken Caesar with crispy bacon,
hen's egg, anchovies, Parmesan and croutons 17.5

SIDES 4.5

Hispi cabbage, chilli sesame dressing
Caraway maple glazed rainbow carrots, Brie, walnuts
Mixed Leaf Salad
New potatoes, seaweed butter

Truffle mashed potatoes
Hand Cut Chips
Fries

DESSERTS 6.5

Dark chocolate panna cotta, almond and
strawberry, espresso syrup (*pb*)
Bread and butter pudding, poached
clementine, Bailey's ice cream
Salted caramel tart, boozy raspberry,
Chantilly cream, green apple ice-cream
Sticky toffee pudding, honeycomb ice cream

Selection of homemade ice creams and sorbets
(*three scoops per serve*)
Ice cream: Chocolate | Honeycomb | Vanilla
Sorbet (*pb*): Raspberry | Green Apple | Coconut

CHEESEBOARD

For one 12 | For two 22
Black Cow Cheddar, Waterloo, Cornish blue
Quince paste, chutney, celery, grapes and crackers

(*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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