

..... 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,  
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](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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