

THE BOTANIST

BROADGATE CIRCLE

TO SHARE WHILE PERUSING

Nocellara olives 4 Padrón peppers | 4
Smoked almonds | 4
Hummus and grilled pitta | 6

Croquettes: | 7
Shrimp and bacon, Marie Rose sauce;
Mac n' cheese, truffle mayo; Beef shin,
brown sauce (*choose your three croqs*)

Selection of breads: | 5
London sourdough ciabatta loaf with
mixed olives/sunblush tomato loaf/
focaccia topped with Stilton and
red onion

STARTERS

Celeriac, hazelnut and truffle soup, cashew cream (<i>pb</i>)	6.5	Beetroot cured Scottish salmon, dill, fennel and apple, crème fraîche, rye	9
Roast pumpkin gnocchi, blue cheese, pumpkin seed pesto, sage (<i>v</i>)	7/14	Prosciutto wrapped duck and chicken terrine, brandy dates, almonds, Clementine chutney, grilled sourdough	10
Truffle and mushroom arancini, tarragon mayo (<i>pb</i>)	7.5	Steak tartare, confit hen's egg, cornichons, pickled onion, Melba toast	11.5
Salt and pepper chilli squid, Sriracha mayo	7.5		



BURGERS

Burgers served with French fries or salad
Have it skinny with salad, no bun
Add extras: avocado, bacon, fried egg 2

Longhorn double beef burger, American cheese, caramelised onions, Club sauce, French fries	16.5
Grilled chicken burger, avocado, fried hen's egg, chipotle mayo, French fries	16.5

STEAKS

Steaks served with hand cut chips or French fries
and Bearnaise sauce, peppercorn or chimichurri

Ribeye steak 220g	28
Sirloin steak 240g	29

SALADS

Kale, sweet potato, quinoa, vegan cheese, avocado, goji berries, apple, lemon agave dressing (<i>pb</i>)	16
Classic chicken Caesar with crispy bacon, egg, anchovies, Parmesan and croutons	17
Crispy duck, candied walnuts, pomegranate, spring onions, mizuna, coriander and mint dressing <i>For a plant based option, replace the duck with mock duck</i>	17

MAINS

Rocket pesto risotto, Cashel blue cheese, toasted pine nuts (<i>v</i>)	15
Wild mushroom, puy lentil and chickpea "Wellington", burnt onion cream, rainbow chard, mushroom cream sauce (<i>pb</i>)	16.5
Smoked haddock fishcakes, poached hen's egg, spinach, wholegrain mustard sauce, caviar	16.5
Roast fillet of Atlantic cod, cavolo nero, mashed potatoes, parsley cream fish sauce	18.5
Pie of the day, mashed potatoes, gravy	16
Free range Suffolk chicken breast, celeriac purée, kale, black garlic gremolata, Madeira jus	18
Slow braised ox cheeks, horseradish Dauphinoise potatoes, roast celeriac, carrots and parsnips, port braising juices	22

FISH ON FRIDAY!

Fish and chips, mushy peas, tartare sauce | 16.5
Every Friday, lunch and dinner

SIDES 4

Hand cut chips
French fries

Creamed or truffle
mashed potatoes

Brussels sprouts,
chestnuts, carrots
and parsnips

Steamed cavolo nero
Mixed leaf salad

DESSERT 6

Christmas pudding, brandy custard
Spiced apple and blackberry crumble, cherry sorbet, custard (<i>pb</i>)
Sticky toffee pudding, Calvados and vanilla ice cream
Baked blueberry cheesecake, Chantilly cream, blood orange sorbet

Selection of homemade ice creams and sorbets 5 <i>Three scoops per serve, sorbets (pb)</i> Chocolate, Calvados, Vanilla; Blood Orange, Cherry, Raspberry
British cheeseboard, pear chutney, quince, crispbreads 10

(*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



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