

THE BOTANIST

BROADGATE CIRCLE

TO SHARE WHILE PERUSING

Nocellara olives	4	Croquettes 7 (<i>choose your three</i>)	Hummus and grilled pitta	6
Padrón peppers	4	Mac n' cheese, truffle mayo;	London sourdough ciabatta	4
Smoked almonds	4	Shrimp and bacon, Marie Rose sauce;		
		Beef shin, brown sauce		

STARTERS

Sweet potato, spring onion and courgette bhajis, pineapple chutney, coriander cress, raita (<i>pb</i>)	7.5	Steak tartare, confit hen's egg, cornichons, pickled onion, Melba toast	11.5
Burrata, heirloom tomato and shallot salad, almonds, sherry vinaigrette, chive oil (<i>v</i>)	11	Salt and pepper chilli squid, Sriracha mayo	8
		Grilled shell-on Atlantic king prawns, chilli and garlic butter, charred lemon	12



BURGERS

Burgers served with French 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, 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 or peppercorn sauce

Ribeye steak 220g	28
Sirloin steak 240g	29

SALADS

Papaya, kale, broccoli, spring onion, candied walnuts, apple cider vinaigrette (<i>pb</i>) <i>Add pb feta, goat's cheese, kiln roast salmon or chicken 3</i>	14
Classic chicken Caesar with crispy bacon, hen's egg, anchovies, Parmesan and croutons	17

MAINS

Spiced tumeric cauliflower, chickpeas, romesco, cashew nuts, tahini yogurt (<i>pb</i>)	14.5
Spinach and ricotta tortelloni, sun-dried tomato pesto, runner beans, courgettes, smoked almonds (<i>v</i>)	16
Scottish salmon fishcake, poached hen's egg, creamed spinach sauce, caviar	17
Linguini of prawns, mussels and squid, chilli cherry tomatoes, shellfish bisque	17.5
Pan fried Cornish seabass, grilled baby squid, Provançal caponata, purple sprouting broccoli, chive butter sauce	19
Pork schnitzel, fried hen's egg, caper berries, wholegrain mustard sauce <i>Add anchovies</i>	17

SIDES 4

Jersey Royal new potatoes, seaweed butter
Hand cut chips/French fries

Chilli spring greens
Spinach, steamed or creamed
Mixed leaf salad

DESSERT 6

Spiced caramelised pineapple, mango and passion fruit purée, coconut sorbet	Selection of homemade ice creams and sorbets 5 <i>(three scoops per serve; sorbets pb)</i>
White chocolate cheesecake, raspberry ripple ice cream	Chocolate Calvados Raspberry Ripple Vanilla
Sticky toffee pudding, Calvados and vanilla ice cream	Blood Orange Cherry Coconut

CHEESEBOARD

For one 10 | For two 18

British cheeses, pear chutney, quince paste, 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.