

APERITIFS

Gin/Vodka Martini | 15.2 / 16.5
Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion

Black Cow Negroni | 13
Black Cow vodka, Vermouth, Italian bitters

Joseph Perrier Champagne | 14.5
Cuvée Royale, France NV

TO SHARE WHILE PERUSING

Smoked almonds | 5

Green Nocellara olives | 6

Tortilla chips, guacamole,
tomato salsa | 7.5

Red pepper hummus,
grilled pitta | 9

Chilli rice crackers | 6

Rose harissa nuts | 7

Wasabi peas | 6

STARTERS

Leek & mozzarella tart, tempura spring onion,
balsamic dressing *(v)* 12

Heritage beetroot carpaccio, goat's cheese
mousse, candied walnuts *(v)* 10

Summer vegetable salad, feta, semi-dried
tomatoes, crispy onions *(pb)* 12

Cured & flamed Cornish mackerel, confit fennel,
dill, lemon aioli 12

Smoked ham & cheese croquettes,
wholegrain mustard mayo 11

Smoked duck breast, kohlrabi remoulade, apricot
compote, pomegranate dressing 14

MAINS

Broad bean spelt risotto, radish,
preserved lemon *(pb)* 18

Burrata, heirloom tomatoes, peach, pinenuts &
pesto *(v)* 19

Peterhead cod, mussels, samphire, parmentier
potatoes, saffron cream sauce 26.5

Chicken schnitzel burger, Cheddar, roast red
peppers, salsa verde mayo, French fries 22

Double British beef burger, Cheddar, house
sauce, French fries *(add smoked bacon 2)* 22

Flat Iron steak, truffle & Parmesan fries,
chimichurri 28

Spatchcock chicken, sweet potato mash,
lovage & garlic butter, chicken sauce 27

Roast Welsh lamb leg, lamb croquette, fondant
potato, peas & broad beans, minted lamb jus 27

SIDES 6.5

Roast courgettes, garlic & oregano

Green beans, smoked
bacon crumb

Sweet potato wedges, chive &
rosemary crème fraîche

Truffle mac & cheese

French fries

Truffle & Parmesan fries

Mixed leaf salad, lemon dressing

DESSERTS 8

Raspberry & white chocolate crème brûlée, shortbread

Sticky toffee pudding, salted caramel sauce, Chantilly cream

Chocolate orange cake, vanilla ice cream *(pb)*

SELECTION OF ICE CREAMS & SORBETS

ICE CREAMS 7.5

Vanilla *(pb)* | Pistachio

SORBETS 7.5 *(pb)*

Raspberry | Passion fruit

BRITISH CHEESEBOARD 12

Colston Bassett Stilton; *pear chutney, grapes, celery, walnut bread*

(v) vegetarian | *(pb)* plant based

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 go to 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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