

**APERITIFS**

Gin/Vodka Martini | 13.5 / 15  
 Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion

Black Cow Negroni | 15  
 Black Cow vodka, Vermouth, Italian bitters

Joseph Perrier Champagne | 14  
 Cuvée Royale, France NV

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**SMALL PLATES**  
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Smoked almonds 5  
 Nocellara olives 6  
 Padrón peppers, Maldon sea salt 6  
 Hummus, harissa roasted chickpeas, grilled pitta 7.5  
 Babaganoush, toasted seeds, grilled pitta 7.5  
 Vegetable spring rolls, sweet chilli sauce *(pb)* 8  
 Mac n' cheese croquettes, black garlic mayonnaise *(v)* 8.5  
 Crispy Somerset Brie, truffle mustard dressing, pea shoots *(v)* 9.5  
 Chickpea fritters, beetroot rémoulade, saffron aioli *(pb)* 12.5

Burrata, Parma ham, figs, truffle honey dressing *(v available)* 17  
 Salt and pepper squid, sriracha mayonnaise 12  
 Haddock goujons, tartare sauce 14  
 Smoked mackerel rilette, pickled radish, apple and fennel slaw, toasted brioche 14  
 Scottish salmon yakitori, teriyaki sauce, spring onions, sesame 16  
 Lebanese chicken skewers, harissa yoghurt, smoked almond dukkah 12  
 Pressed shoulder of Suffolk pork, apple, caramelised onion chutney, toasted sourdough 12

**MAINS**



English asparagus salad, quinoa, chickpeas, black beans, spinach, tahini dressing *(pb)* 16  
*Add chicken 6, salmon 6, halloumi 4*  
 Tuna niçoise, olives, new potatoes, red onion, soft boiled egg, mixed leaves 26  
 Pea and shallot tortelloni, broad beans, ricotta, chilli *(v) (pb available)* 22  
 British double cheeseburger, burger sauce, pickles, French fries 21  
 Buttermilk fried chicken burger, house sauce, pickles, French fries 22  
 350g aged British sirloin steak on-the-bone, triple cooked chips, Béarnaise, peppercorn jus 55

**SHARING PLATTERS  
 for 3/4 people**

**MIXED PLATTER | 38**

Lebanese chicken skewers, haddock goujons, teriyaki salmon skewers, salt and pepper squid, Nocellara olives, smoked almonds

**VEGETARIAN/PB PLATTER | 38**

Mac n' cheese croquettes, vegetable spring rolls, hummus and babaganoush with grilled pitta, triple cooked chips, Nocellara olives, smoked almonds

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**SIDES**  
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Grilled hispi cabbage, parsley pesto | 6  
 Cherry tomato, basil and shredded buffalo mozzarella salad | 8

Truffle mac n' cheese, crispy onions | 5  
 Crushed new potatoes, chive butter | 6

Triple cooked chips | 6  
 Rosemary salted chips | 6  
 French fries | 6  
 Truffle fries | 7

**DESSERTS 8**

New York baked cheesecake, raspberries, raspberry sorbet  
 Chocolate, almond and orange cake *(pb)*  
 Sticky toffee pudding, salted caramel, vanilla ice cream  
 Eton mess, vanilla ice cream, strawberries

**SELECTION OF ICE CREAMS AND SORBETS**

**ICE CREAMS 6.5**  
 Vanilla | Chocolate | Rum and raisin

**SORBETS 6.5 (pb)**  
 Raspberry | Green apple | Passion fruit

**BRITISH CHEESEBOARD**

*For one 15 | For two 28*

**Black Cow Cheddar** (hard, cow's); **Cashel Blue** (blue, cow's);  
**Tunworth** (soft, cow's); *chutney, grapes, celery, 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](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



The Botanist, Broadgate Circle, London, EC2M 2QS  
020 3058 9888 | [info@thebotanistbroadgate.com](mailto:info@thebotanistbroadgate.com)

[www.thebotanistbroadgate.com](http://www.thebotanistbroadgate.com)