

Weekday Bottomless Brunch

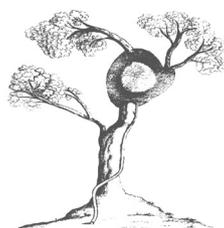
MONDAY - FRIDAY 11AM TO 4PM

**Order a minimum of 2 courses and
add bottomless drinks for 9.99**

Drinks include: Lucky Penny Pale Ale, Amstel, Bloody Mary,
Prosecco, House White / Rosé / Red wine

**Upgrade your bubbles to Champagne Joseph Perrier 16.5
Upgrade your wines to the below selection 16.5**

Sauvignon Blanc, Cuvée le Pin, Domaine de Campanes, Comté Tolosan, France '19
Cuvée Henri Fabre, Château de l'Aumérade, Côtes de Provence, France '19
Andeluna, 1300, Malbec, Uco Valley, Argentina '18



THE BOTANIST
BROADGATE CIRCLE

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TO SHARE WHILE PERUSING

Nocellara olives 4 Padrón peppers | 4
Smoked almonds | 4

Hummus and grilled pitta | 6
Mac n' cheese croquettes | 7

STARTERS

| | | | |
|--|-----|---|------|
| Celeriac, hazelnut and truffle soup, cashew cream <i>(pb)</i> | 6.5 | 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 | | |
| Salt and pepper chilli squid, Sriracha mayo | 7.5 | Steak tartare, confit hen's egg, cornichons, pickled onion, Melba toast | 11.5 |
| Beetroot cured Scottish salmon, dill, fennel and apple, crème fraîche, rye | 9 | | |



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 |

MAINS

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|---|------|
| 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 |
| Classic chicken Caesar with crispy bacon, egg, anchovies, Parmesan and croutons | 17 |
| 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 |

SIDES 4

Hand cut chips
French fries

Creamed or truffle
mashed potatoes

Steamed cavolo nero
Mixed leaf salad

DESSERT 6

Christmas pudding, brandy custard
Spiced apple and blackberry crumble, cherry sorbet, custard *(pb)*
Sticky toffee pudding, Calvados and vanilla ice cream
Selection of homemade ice creams and sorbets | 5

Three scoops per serve, sorbets (pb)
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.