

Bottomless Brunch

SATURDAY 11AM - 8PM



£9.99 BOTTOMLESS DRINKS*
£29 FOR TWO COURSES | £34 FOR THREE

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

**Upgrade your bubbles
to Champagne**

Joseph Perrier £16.50

Add one unlimited cocktail. Choose from:

Aperol Spritz, Espresso Martini £4.5

Porn Star Martini £6.5

Add a canapé selection for £12pp

Available by pre order only

Selection of croquettes:
Shrimp and bacon, Marie Rose sauce
Mac n' cheese, truffle mayo
Beef shin, brown sauce
(choose your three croqs)

Pigs in blankets, bread sauce
Hummus and grilled pitta
Vegetable spring rolls, sweet chilli sauce

STARTERS

Truffle and mushroom arancini, tarragon mayo *(pb)*

Mac n' cheese croquettes, truffle mayo *(v)*

Prosciutto wrapped duck and chicken terrine,
almonds, Clementine chutney

Salt and pepper chilli squid, Sriracha mayo

Beetroot cured Scottish salmon, dill,
fennel and apple, crème fraîche

MAINS

Wild mushroom, puy lentil and chickpea "Wellington",
rainbow chard, mushroom cream sauce *(pb)*

Smoked haddock fishcakes, poached egg, spinach,
wholegrain mustard sauce

Classic chicken Caesar salad with crispy bacon, egg,
anchovies, Parmesan and croutons

Longhorn double beef burger, American cheese,
caramelised onions, Club sauce, French fries

Free range Suffolk chicken breast, celeriac purée,
kale, black garlic gremolata, Madeira jus

SIDES 4

Hand cut chips
French fries

Creamed or truffle
mashed potatoes

Steamed cavolo nero
Mixed leaf salad

DESSERTS

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

*Please note that selected drinks for bottomless brunch will be available two hours from your booking time. Any additional pre and post drinks will be added to your final bill. Table items and side orders are not included in the two course / three course set price.

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies. For full allergen information please ask for the manager or go to www.thebotanistbroadgate.com



THE BOTANIST
BROADGATE CIRCLE

The Botanist, Broadgate Circle, London, EC2M 2QS
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Porn Star Martini £6.5

STARTERS

Truffle and mushroom arancini, tarragon mayo *(pb)*

Mac n' cheese croquettes, truffle mayo *(v)*

Prosciutto wrapped duck and chicken terrine,
almonds, Clementine chutney

Salt and pepper chilli squid, Sriracha mayo

Beetroot cured Scottish salmon, dill,
fennel and apple, crème fraîche

MAINS

Rocket pesto risotto, Cashel blue cheese,
toasted pinenuts *(v)*

Wild mushroom, puy lentil and chickpea "Wellington",
rainbow chard, mushroom cream sauce *(pb)*

Smoked haddock fishcakes, poached egg, spinach,
wholegrain mustard sauce

Classic chicken Caesar salad with crispy bacon, egg,
anchovies, Parmesan and croutons

Longhorn double beef burger, American cheese,
caramelised onions, Club sauce, French fries

Grilled chicken burger, avocado, fried egg,
chipotle mayo, French fries

Free range Suffolk chicken breast, celeriac purée,
kale, black garlic gremolata, Madeira jus

SIDES 4

Hand cut chips
French fries

Creamed or truffle
mashed potatoes

Brussels sprouts,
chestnuts, carrots and
parsnips

Steamed cavolo nero
Mixed leaf salad

DESSERTS

Spiced apple and blackberry crumble,
cherry sorbet, custard *(pb)*

Sticky toffee pudding, Calvados
and vanilla ice cream

Baked blueberry cheesecake, Chantilly
cream, blood orange sorbet

Selection of homemade ice creams and sorbets | 5
(three scoops per serve; sorbets pb)

*Chocolate, Calvados, Vanilla;
Blood Orange, Cherry, Raspberry*

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