



THE BOTANIST
— BROADGATE CIRCLE —

GROUP DINING MENU

£50 for 3 courses

(not including table items, sides or cheese)

TABLE

Smoked almonds | 5
Green Nocellara olives | 6
Green and purple olives, harissa,
guindilla peppers | 7

Padrón peppers,
Maldon sea salt | 6
Tortilla chips, guacamole,
tomato salsa | 7.5

Artichoke dip, grissini | 8.5
Red pepper hummus,
grilled pitta | 8.5

STARTERS

Cured Scottish salmon, pickled cucumber, mustard dressing, rye
Ham hock and chicken terrine, port marinated cranberries, sourdough
Artisan goats cheese, pumpkin relish, smoked almonds, crispbread *(v)*
Creamed cauliflower soup, truffle dressing *(pb)*

MAINS

Pan fried fillet of Atlantic cod, crushed new potatoes, preserved lemon
Suffolk chicken breast, potato gratin, baby artichokes, truffle jus
Flat iron steak, chunky chips, chimichurri
Butternut squash tortellini, sage, pine nuts *(pb)*

SIDES 6.5

Braised red cabbage
Truffle cauliflower cheese

Mixed leaf salad,
lemon dressing | 4.5

Sweet potato wedges, chive and
rosemary crème fraîche
Truffle and Parmesan fries
Chunky chips

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Raspberry frangipane tart, raspberry sorbet
Chocolate, almond and orange cake *(pb)*

BRITISH CHEESEBOARD

Supplement 6

Black Cow Cheddar, Colston Bassett Stilton, Tunworth; *pear chutney, grapes, celery, walnut bread*

(pb) plant based | (v) vegetarian

Groups of 13 and over to pre-order from this menu, please speak to our events team for details. A discretionary 12.5% service charge will be applied to your final bill. 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 go to thebotanistbroadgate.com



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The Botanist, Broadgate Circle, London, EC2M 2QS
020 3058 9888 | info@thebotanistbroadgate.com

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