

This Tanqueray Limited Edition menu was curated by Candice Brathwaite, a Sunday Times best selling author, journalist, TV presenter and self appointed 'Gin Queen'. For this limited edition menu, each bold and sumptuous Tanqueray cocktail has been specifically paired with a course from the seasonal menu chosen carefully by Candice and the Botanist, and inspired by the flavours and the stories behind each of Tanqueray's gins.



### TANQUERAY BLACKCURRANT ROYALE

This distilled gin is crafted with a Tanqueray London Dry gin base, luxurious, rich, juicy French blackcurrants and vanilla notes elevated with an exotic mysterious twist of floral notes inspired by Black Orchids.



### TANQUERAY RANGPUR LIME

Distilled with Tanqueray's base of four botanicals together with Rangpur Lime (an exotic citrus originating from India), ginger and bay leaves. Rangpur Lime has a sharp citrus twist and shows an exotic side to Tanqueray, a classic brand known for its juniper-forward style.



### TANQUERAY FLOR DE SEVILLA

Tanqueray Flor de Sevilla gin is a unique distilled gin made with Sevilla orange essences and other fine botanicals. Inspired by Charles Tanqueray's original recipes and the ripening oranges growing on the trees in sun-drenched Seville, the result is a perfect balance of the uniquely bittersweet taste of Seville oranges balanced with the complexity of Tanqueray London Dry Gin.

## STARTERS

Salt and pepper chilli squid, Sriracha mayo

OR

Roast hispi cabbage, pickled shimeji mushroom,  
harissa falafel, walnut mayonnaise *(pb)*

*Rangpur Lime Gimlet - Tanqueray Rangpur Lime Distilled Gin (50ml), lime*



## MAINS

Roast corn-fed chicken breast, chicken croquette, sweet potato purée, bok choy, fondant potato,  
roasting juices

OR

Lentil, quinoa and butternut squash loaf,  
heritage carrots and Savoy cabbage, cauliflower  
purée, vegan gravy *(pb)*

*Royale Spritz - Tanqueray Blackcurrant Royale Distilled Gin (25ml),  
prosecco, lemonade*



## DESSERTS

Bread and butter pudding, poached clementine,  
Bailey's ice cream

OR

Dark chocolate panna cotta, almond  
and strawberry, espresso syrup *(pb)*

*Seville Lady - Tanqueray Flor De Sevilla Distilled Gin (35ml),  
Belsazar Rosé, egg white, lemon*

£45 PER PERSON

*(pb) plant based*

Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information [www.thebotanistbroadgate.com](http://www.thebotanistbroadgate.com)