

APERITIFS

Vodka Martini | 15
Black Cow, Vermouth, olives, lemon twist, onion

Negroni | 12.2
Tanqueray gin, Antica Formula, Carpano bitter

Joseph Perrier Champagne | 15
Cuvée Royale, France NV

TO SHARE WHILE PERUSING

Smoked almonds | 5

Green Nocellara olives | 6

Tortilla chips, guacamole,
tomato salsa | 7.5

Harissa chickpea houmus,
flatbread | 9

Chilli rice crackers | 6

Rose harissa nuts | 7

Wasabi peas | 6

STARTERS

Truffle artichoke arancini, truffle mayonnaise (v) 9.5
Glazed goat's cheese, pumpkin relish,
pumpkin seed crumb, sourdough (v) 12.5
Cured sea trout, pickled cucumber,
wholegrain mustard dressing 14

Ham hock & chicken terrine, cranberry relish,
sourdough toast 12
Parma ham, cornichons, sourdough 12
Roast cauliflower soup, curry oil (pb) 9.5

MAINS

Roast celeriac, wild mushrooms, cavolo nero,
chestnut sauce (pb) 18.5
Wild mushroom tortelloni, Parmesan, rocket,
crispy shallots, pesto (v) (add roast chicken breast 9) 18
Baked Atlantic cod, crushed potatoes, creamed
leeks, samphire 24
Roast Somerset Saxon chicken breast, potato
terrine, carrot purée, thyme chicken jus 26

Slow braised beef cheeks, creamed mashed
potatoes, Savoy cabbage, red wine jus 25
Double British beef burger, Cheddar, house
sauce, French fries (add smoked bacon 2) 22
Flat Iron steak, truffle & Parmesan fries,
peppercorn sauce 28

SIDES 6.5

Roast Ironbark pumpkin, dukkah
Green beans, chilli, almonds

Sweet potato wedges, chive &
rosemary crème fraîche
Truffle mac & cheese

French fries
Truffle & Parmesan fries
Mixed leaf salad, lemon dressing

DESSERTS 8

Pear & almond frangipane tart, pistachio ice cream
Sticky toffee pudding, salted caramel sauce, Chantilly cream
Chocolate & orange tart, vanilla ice cream (pb)

SELECTION OF ICE CREAMS & SORBETS

ICE CREAMS 7.5
Vanilla (pb) | Pistachio

SORBETS 7.5 (pb)
Raspberry | Passion fruit

BRITISH CHEESEBOARD 12

Cashel Blue; chutney, walnut & raisin toast

(v) vegetarian | (pb) plant based

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 go to 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

www.thebotanistbroadgate.com