



THE BOTANIST
BROADGATE CIRCLE

3 COURSE FOR £50

STARTERS

Ham hock & chicken terrine, cranberry relish, sourdough toast
Cured sea trout, pickled cucumber, wholegrain mustard dressing
Artisan goat's cheese, pumpkin relish & crumb (v)
Roast cauliflower soup, curry oil (pb)

MAINS

Roast Somerset Saxon chicken breast,
potato terrine, parsnip purée, thyme chicken jus
Slow braised beef cheeks, creamed mashed potatoes,
Savoy cabbage, red wine jus
Baked Atlantic cod, creamed leeks, samphire, crushed potatoes
Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (pb)

DESSERTS

Sticky toffee pudding, salted caramel sauce, Chantilly cream
Chocolate & orange tart, vanilla ice cream (pb)
Cashel Blue, chutney, walnut & raisin toast

(v) Vegetarian | (pb) Plant based

All prices include VAT. 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.