

Group Dining Menu

22.95 for 2 courses | 27.95 for 3 courses

This is a sample menu which is subject to seasonal changes.

Starters

Salt & Pepper Calamari
with sweet chilli

Korean Fried Chicken
Korean fried chicken in a punchy BBQ sauce with sriracha mayo and red chilli

Houmous vg
with spiced, roasted chickpeas, crispy chilli oil and warm pitta bread

Mains

The Botanist Burger
6oz beef patty with The Botanist burger sauce, baby gem, tomato, red onion and pickle, served with seasoned fries

Vegan Cheeseburger vg
vegan patty with The Botanist burger sauce, melted vegan cheese, baby gem, tomato, red onion and pickle, served with seasoned fries

Katsu Curry
Choose from:
panko chicken breast or plant-based schnitzel vg
with katsu curry sauce, coconut rice and pickled ginger

Chicken Caesar Salad
baby gem with Caesar dressing, bacon, parmesan, grilled chicken and crispy garlic croutons

8oz Sirloin Steak +5.00
with seasoned fries and rocket, cherry tomatoes and parmesan in a balsamic dressing

Our Famous Hanging Kebabs

All served with our seasoned fries or coconut rice

Original Chicken
with a sweet chilli glaze and garlic oil

Crispy Halloumi v
with a sweet chilli glaze and garlic oil

Kofta
Choose from: **lamb or vegan vg**
marinated in Middle Eastern spices, coated in harissa jam with garlic oil

Sides

Sourdough Loaf v 5.95
with butter

Grilled Pitta Bread vg 3.25

Seasoned Fries vg 4.75

Caesar Salad v 4.50

Desserts

Vanilla Raspberry Cheesecake vg
with raspberry coulis

Classic Cookie Dough v
our classic chocolate chip cookie dough served with vanilla ice cream and butterscotch sauce

Sticky Toffee Pudding v
with toffee sauce and vanilla ice cream

If you have any allergies or intolerances, please speak to our team. You can view allergen and calorie information by [clicking here](#).

Our dishes and drinks are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes and drinks are 100% allergen free.

Items cooked in our fryers cannot be separated from allergenic ingredients and cross contamination may occur, including the Soya Bean Oil used in the cooking process.

vg Vegan **v** Vegetarian

A discretionary service charge may be added to your bill, please ask your server for more details.