

Brunch

Bottomless Brunch

£35 per person | Fri & Sat 10am-2pm | Sunday 10am-1pm
Unlimited drinks for 1.5 hours

Food

Choose one of the following dishes:

Botanist Breakfast in a Bun 9.95

grilled butcher's sausage, crispy streaky bacon, roast field mushroom, melted cheese and topped with a fried egg, served in a toasted bun, with your choice of ketchup or HP sauce.

add mac & cheese fritter or hash browns with ketchup +2.50

Shakshuka v 9.50

eggs baked in a harissa tomato sauce, crispy chickpeas and toasted sourdough

Smashed Avocado on Toasted Sourdough vg 9.95

with roasted field mushroom, rocket, pickled red onion and crispy chickpeas

add two poached eggs v +2.50

Club Sandwich 14.75

triple decker toast with classic chicken, bacon, baby gem lettuce, vine tomato and mayo, served with seasoned fries

Botanist Burger 16.75

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

Vegan Burger vg 16.75

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

Goat's Cheese Salad v 14.50

melted goat's cheese & red onion marmalade on a sourdough crouton with courgette ribbons & beetroot on a balsamic-dressed chicory & rocket salad

Chicken Caesar Salad 15.50

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

A Little Something Extra

Seasoned Fries vg 4.75

Chunky Chips vg 5.75

Halloumi Fries v 7.75

Onion Rings vg 5.25

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Drinks

Enjoy any combination of the below drinks:

Prosecco

Canal Grando, Italy, 11%

Pint of Draught Lager or Cider

ask your server for our selection

Aperol Spritz

Aperol, prosecco, soda

The Botanist Espresso Martini

42 Below Vodka, Borghetti Espresso
Liqueur and cold brew coffee

Garden Spritz

Hendrick's Gin, St Germain
Elderflower Liqueur, elderflower
cordial, lime juice and soda

Berry Colada

Bacardi Coconut, crème de cassis
and raspberry liqueurs, lime and
pineapple juice, coconut cream

Strawberry & Cucumber Breeze

Malfy Rosa Grapefruit Gin,
strawberry liqueur, cranberry
and apple juice, lemon juice,
cucumber, mint, vanilla syrup

Bloody Mary

42 Below Vodka, PX sherry,
Big Tom Tomato Juice, sriracha,
Henderson's Relish, lemon juice,
black pepper and sea salt

Botanist Lemonade 0.0%
Everleaf Marine, lemon juice,
elderflower cordial and bay leaves,
topped with soda

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

Our dishes 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 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.