

# Sunday at The Botanist

## Bottomless Drinks

For an additional £25 per person, add unlimited Aperol Spritz, Prosecco or The Botanist Lager

Available for the whole table only, last orders 3.30pm. Valid when purchasing any main course. Price is per person and includes bottomless drinks for 90 minutes from ordering. Please drink responsibly.

## Small Plates

**Korean Fried Chicken** 8.95  
Korean fried chicken in a punchy BBQ sauce  
with sriracha mayo and red chilli

**Houmous** **vg** 7.50  
with spiced, roasted chickpeas, crispy chilli oil  
and warm pitta bread

**Halloumi Fries** **v** 7.75  
with sweet chilli

**Cumberland Scotch Egg** 7.50  
with a crispy crumb served with English mustard

## Sunday Roast

Served with maple-glazed carrots, roast potatoes, greens and gravy.

**Roast Rump of Beef** 19.95  
with Yorkshire pudding and horseradish sauce

**Roast Chicken** 17.95  
with Yorkshire pudding

**Slow Roast Honey Glazed Pork Belly** 17.95  
with Yorkshire pudding and apple sauce

**Celeriac, Mushroom &  
Pearl Barley Wellington** **vg** 16.95  
in a creamy cashew nut and porcini sauce,  
encased in puff pastry, with vegan gravy  
add an additional Yorkshire pudding +1.00

## Sides to share

**Cauliflower Cheese** **v** 4.50  
with crispy shallots & chives

**Pork, Sage and Onion Stuffing Balls** 4.50  
with cranberries

**Pigs in Blankets** 5.95

## For the Little Ones

Choose from:  
**roast beef, roast chicken or mini vegetable & cashew nut pie** **vg** 7.95  
served with roast potatoes, fresh vegetables and gravy

## Our Famous Hanging Kebabs

All served with our seasoned fries or coconut rice

add pitta bread 3.25

**Original Chicken** 16.95  
with a sweet chilli glaze and garlic oil

**Thai Red Prawn** 18.95  
king prawns with Thai red curry sauce

**Kofta** 17.95  
Choose from: **lamb** or **vegan** **vg**  
marinated in Middle Eastern spices, coated in harissa jam with garlic oil

**Crispy Halloumi** **v** 16.95  
with a sweet chilli glaze and garlic oil

## Botanist Classics

**Dirty Chicken Burger** 19.50  
crispy fried chicken breast, mac & cheese fritter, bacon, melted cheese, baby gem, pickles,  
garlic mayo and hot honey bbq sauce, served with seasoned fries

**The Botanist Burger** 16.75  
6oz beef patty with The Botanist burger sauce, baby gem, tomato,  
red onion and pickle, served with seasoned fries

**Vegan Cheeseburger** **vg** 16.75  
vegan patty with The Botanist burger sauce, melted vegan cheese, baby gem,  
tomato, red onion and pickle, served with seasoned fries  
add melted cheese **v**, bacon, mac & cheese fritter **v**, or roasted field mushroom **vg** +1.95 each

**Goat's Cheese Salad** **v** 14.50  
melted goat's cheese & red onion marmalade on a sourdough crouton with  
courgette ribbons & beetroot on balsamic-dressed chicory & rocket salad

**Katsu Curry** 16.50  
Choose from:  
**panko chicken breast** or **plant-based schnitzel** **vg**  
with katsu curry sauce, coconut rice and pickled ginger

## Sides

**Sourdough Loaf** **v** 5.95  
with butter

**Grilled Pitta Bread** **vg** 3.25

**Chunky Chips** **vg** 5.75

**Seasoned Fries** **vg** 4.75

**Onion Rings** **vg** 5.25

**Mixed Greens** **vg** 4.25  
tenderstem broccoli and mangetout

**Minted Peas** **vg** 4.25



If you have any allergies or intolerances, please speak to our team. You can view allergen and calorie information by scanning the QR code.

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