

# Sunday at The Botanist

## Bottomless Drinks

For an additional £25 per person: Bloody Mary, Aperol Spritz, Prosecco or The Botanist Lager by Tiny Rebel

Available for the whole table only until 5.30pm. Price per person includes bottomless drinks for 90 minutes from ordering. Please drink responsibly.

## Starters

### Calamari

with crème fraiche and sweet chilli dip

### Teriyaki Chicken Skewers

with a teriyaki dip, sesame seeds, chilli, and spring onion

### Camembert To Share

whole melted camembert baked in our sourdough loaf with sweet onion marmalade and crispy garlic croutons

### Houmous vg

with roasted chickpeas and flatbread

### Crispy Mushrooms vg

coated in polenta, with truffle mustard mayo

### Botanist Wings

Piri Piri Chicken with lemon piri piri mayo  
Salt and Pepper Chicken with a sweet chilli dip  
Bang Bang Cauliflower vg

## Sunday Roast

Served with maple glazed carrots, roast potatoes, greens and gravy. Vegan gravy is also available, please ask your server.

### Roast Sirloin of Beef

with Yorkshire pudding and horseradish sauce

### Roast Chicken

with Yorkshire pudding

### Pot Roast Lamb Shoulder

with Yorkshire pudding and mint sauce

### Slow Roast Honey Glazed Pork Belly

with Yorkshire pudding and apple sauce

### Celeriac, Mushroom & Pearl Barley Wellington vg

in a creamy cashew nut and porcini sauce, encased in puff pastry

add an additional Yorkshire pudding

## Sides to share

### Cauliflower Cheese v

with parmesan crumb

### Pork, Sage and Onion Stuffing Balls

with cranberries

### Creamed Cabbage

with smoked bacon

### Pigs in Blankets

in cranberry glaze

## For the Little Ones

Choose from:

roast beef, roast chicken or mini vegetable & cashew nut pie vg

served with roast potatoes, fresh vegetables and gravy

## Our Famous Hanging Kebabs

All served with properly seasoned fries, giant couscous or coconut rice.

### Original Chicken

with a sweet chilli glaze and garlic oil

### Thai Red Prawn

king prawns with Thai Red curry sauce

### Lamb Kofta

marinated in Middle Eastern spices, coated in harissa jam with garlic oil

### Crispy Halloumi v

with a sweet chilli glaze and garlic oil

### Vegan Meatball vg

roasted with marinara sauce

## Botanist Classics

### Cheeseburger

with pulled beef, cheddar cheese, crispy onions and truffle mustard mayo

### Crispy Chicken Burger The Botanist's Favourite

with cheddar cheese, jalapeños, pickles and ranch

### Botanist Plant Burger vg

with vegan cheese, chilli jam, crispy mushrooms and truffle mustard mayo

### Bang Bang Noodle Salad

Choose from:

sticky Korean chicken or sticky Korean meatless nuggets vg  
with rice noodles, broccoli, red peppers, sugarsnaps, Asian slaw and rice cracker puffs

### Katsu Curry

Choose from:

chicken breast or sweet potato vg  
in panko breadcrumbs with katsu curry sauce and coconut rice

## Sides

### Grilled Flatbread vg

### Roast Potatoes vg

extra crispy and properly seasoned

### Properly Seasoned Fries vg

### Chunky Chips vg

### Buffalo Loaded Fries v

with Frank's hot sauce, cool ranch and blue cheese

### Sweet Chilli Fries vg

with spring onions, sesame, coriander and sweet chilli dressing

### Sourdough Loaf v

with whipped garlic butter

### Mixed Greens vg

tenderstem broccoli and mangetout with teriyaki and fresh red chilli

# Desserts

## Our Famous Chocolate Cookie Dough

All served with Vanilla Ice Cream.

Choose from:

### Salted Pretzel v

with chocolate butterscotch sauce and salted pretzels

### Crunchie v

with butterscotch sauce

### Sharing Cookie Dough

giant chocolate cookie dough served with strawberries and marshmallows, chocolate butterscotch dipping sauce, vanilla ice cream and a biscoff crumb plant pot

### S'mores

with toasted marshmallows, chocolate brownie chunks and digestive biscuit crumb

### Oreo v

with a chocolate butterscotch sauce

### Sticky Toffee Pudding v

with toffee sauce and vanilla ice cream

### Banoffee Sundae vg

caramelised banana, plant-based vanilla ice cream, biscoff chocolate sauce and a biscoff crumb

### Botanist Affogato v

espresso served with chocolate brownie, salted chocolate butterscotch sauce and vanilla ice cream add a shot of Baileys or Amaretto

### Ice Cream Coupe v

three scoops from a selection of:

mint choc chip, chocolate, strawberry and vanilla

# Wine

## Sparkling

### Prosecco

Sacchetto, Italy, 12%

### Rosé Prosecco

Sacchetto, Italy, 11.5%

### Cava Brut

Vilarnau, Spain, 11.5%

### Moët & Chandon

Champagne, France, 12%

### Veuve Clicquot Yellow Label

Champagne, France, 12%

## Rosé

### Pinotage Rosé

Inkosi, South Africa, 12%

### Pink Zinfandel

Virtuoso Casa Girelli, Italy, 10.5%

### Pinot Gris Rosé

St Clair, New Zealand, 12.5%

### Provence Rosé

Sea Change, France, 12.5%

Every bottle helps fund ocean conservation projects

## White

### Vin De France Blanc

Les Boules, Pays d'Oc, France, 12.5%

### Chenin Blanc

Hazy View, South Africa, 12%

### Chardonnay

Down Under, Australia, 12%

### Sauvignon Blanc

Vellas, Chile, 12.5%

### Pinot Grigio

Foundstone, Australia, 12%

### Picpoul De Pinet

Villa Noria, France, 13.5%

### Albariño

Pepe The Light House Keeper, Spain, 12.5%

### Sauvignon Blanc

'Origin' Saint Clair, New Zealand, 13%

### Gavi Di Gavi

Il Portino, Italy, 12.5%

## Red

### Pinotage

Hazy View, South Africa, 12.5%

### Shiraz

Umbala, South Africa, 15%

### Merlot

Vellas, Chile, 12.5%

### Pinot Noir

Legendary, Romania, 12.5%

### Cabernet Sauvignon

Baron D'Arignac, France, 13%

### Malbec

'1300' Andeluna, Argentina, 14%

### Rioja Crianza

Hugonell, Spain, 13.5%

### Montepulciano

Bove Avegiano, d'Abruzzo, Italy, 15%

### Malbec

This Is Not Another Lovely Malbec, Uco Valley, Argentina, 14%

# Beer & Cider

## Draught

### The Botanist Lager

4.0% We've partnered with Tiny Rebel to create a delightfully light bespoke lager

### Birra Moretti

4.6%

### Estrella Damm

4.6%

### Brixton Reliance Pale Ale

4.2%

### Cornish Orchards Cider

4.5%

### Guinness\*

4.2%

### Local Ales\*

Ask about our range of rotating taps

\*only available in selected venues

## Lager

### Peroni Red

330ml 4.7%

### Camden Hells

330ml 4.6%

### Peroni Capri

330ml 4.2%

### Sol

330ml 4.2%

### Budvar

330ml 5.0%

### Asahi

330ml 5.2%

### Estrella Daura Damm gf

330ml 5.4%

### Augustiner Helles

500ml 5.2%

### Budvar Dark

500ml 4.7%

## IPA

### St Austell Proper Job

500ml 4.5%

### Siren Lumina Session IPA gf

330ml 4.2%

### Tiny Rebel Clwb Tropica

330ml 5.5%

### Damm Complot

330ml 6.6%

## Pale

### Camden Pale

330ml 4.0%

### Timothy Taylor's Landlord

500ml 4.1%

### Sierra Nevada Pale Ale

355ml 5.6%

### Northern Monk Faith

440ml 5.4%

### Tiny Rebel Easy Livin'

330ml 4.3%

### Magic Rock Saucery gf

330ml 3.9%

### Leffe Blonde Ale

330ml 6.6%

## Fruit

### Jubel Peach gf

330ml 4.0%

### Stiegl Grapefruit

500ml 2.0%

### Stiegl Raspberry

500ml 2.0%

## Low & No

### Birra Moretti Zero

330ml 0.0%

### Lucky Saint

330ml 0.5%

### Free Damm

330ml 0.0%

### Bruło Lust For Life

330ml 0.0%

### Erdinger Alkoholfrei

500ml 0.0%

## Cider

### Thatchers Katy

500ml 7.4%

### Thatchers Rascal

500ml 4.5%

### Sassy Cidre Rosé

330ml 3.0%

### Rekorderlig Wild Berries

500ml 4.0%

### Rekorderlig Strawberry & Lime

500ml 4.0%



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 gf Gluten Free

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