

While You Wait

Refreshing Spritz

Spring Spritz

a fragrant Aker English aperitif made with Bacchus wine, pear eau de vie and English botanicals, finished with soda

Forest Spritz

Everleaf non-alcoholic aperitif made with 14 sustainably sourced botanicals including saffron and vanilla, served with Fever-Tree tonic

Rosé Spritz

a delicious fruity Aker English aperitif made with Chapel Down rosé, raspberry eau de vie and English botanicals, finished with soda

Nibbles

Crunchy Pork Crackling
with chilli jam

Green Nocellara Olives [vg](#)

Salt and Pepper Onion Petals [v](#)
with crème fraîche dip

Starters

Calamari

with crème fraîche and sweet chilli dip

Teriyaki Chicken Skewers

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

Cumberland Scotch Egg

with HP sauce

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](#)

Gambas Pil Pil

king prawns in a spicy garlic butter with sourdough bread

Boards

Perfect as a starter to share or main for one. Add any extra item.

The Hot Board

tater tot poutine, Cumberland scotch egg, halloumi fries, salt and pepper chicken wings and chicken katsu bites

The Vegan Board

[vg](#)
bang bang cauliflower, giant couscous, houmous with roasted chickpeas, vegan meatballs in marinara sauce and crispy mushrooms

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

Giant Piri Piri Chicken

with coleslaw and flatbread

Thai Red Prawn

king prawns with Thai Red curry sauce

Lamb Kofta

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

Salt and Pepper Pork Belly

with bang bang sauce

Crispy Halloumi

[v](#)
with a sweet chilli glaze and garlic oil

Vegan Meatball

[vg](#)
roasted with marinara sauce

Sharing Kebab

Chicken, Lamb Kofta and Thai Red Prawn kebabs with coleslaw, houmous and flatbread

Botanist Kebab of the Day

Ask about today's special **Chicken & Chorizo, Katsu or Korean Chicken** add a **Grilled Flatbread** [vg](#)

Classics

Chicken Caesar Salad

little gem salad with Caesar dressing, bacon, parmesan, grilled chicken and croutons

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

Prawn Linguine

king prawns in a creamy, spicy 'nduja, tomato & garlic sauce

Pie of the Day ask about today's our Botanist pies are legendary, some are loaded and others topped with mash a [gf](#) and [vg](#) pie is always available

Katsu Curry

Choose from:

chicken breast or sweet potato [vg](#) in panko breadcrumbs with katsu curry sauce and coconut rice

Club Sandwich

triple decker toast with classic chicken, bacon, lettuce, tomato and mayo, served with properly seasoned fries

Roasted Seabass

on a Romesco sauce with roasted new potatoes, tomatoes and chicory salad

Ribeye Steak

8oz Ribeye steak with chunky chips and peppercorn sauce

add onion petals

Fish and Chips

with mushy peas and tartare sauce

add curry sauce [vg](#)

Burgers

All served with properly seasoned fries

Crispy Chicken Burger

The Botanist's Favourite with cheddar cheese, jalapeños, pickles and ranch

Cheeseburger

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

Botanist Plant Burger

[vg](#)
with vegan cheese, chilli jam, crispy mushrooms and truffle mustard mayo

Grilled 'Nduja Chicken Burger

crispy prosciutto, rocket, tomato and pesto mayo

add maple bacon or rainbow coleslaw [vg](#)

Sides

Garlic Fougasse Bread [v](#) to share with melted garlic butter

Sourdough Loaf

[v](#)
with whipped garlic butter

Grilled Flatbread

[vg](#)

House Salad

[vg](#)

Rainbow Coleslaw

[vg](#)

Mixed Greens

[vg](#)
tenderstem broccoli and mangetout with teriyaki and fresh red chilli

Dips

Curry Sauce [vg](#)

Mayo lemon piri piri, garlic, pesto or truffle mustard

Halloumi Fries

[v](#)
with a sweet chilli dip

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

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.

Sunday Roasts

Choose from: beef, chicken, lamb, pork belly or celeriac, mushroom & pearl barley wellington [vg](#)
all served with maple glazed carrots, roast potatoes and greens

Ask your server for our full Sunday Roast menu. Only available on Sundays.

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, 13%

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%

BruLo 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.

THE Botanist