

New Year's Eve Menu

3 courses from £45
including a welcome cocktail and bubbles at midnight

Starters

Houmous **vg**

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

Salt & Pepper Calamari

with a sweet chilli dip

Korean Fried Chicken

with sriracha mayo and red chilli

Tomato & Mozzarella Arancini **v**

with marinara and basil sauce

Mains

The Botanist Burger

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

Vegan Cheeseburger **vg**

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

8oz Sirloin Steak +5.00

with seasoned fries and rocket, cherry tomatoes and parmesan in a balsamic dressing

Goat's Cheese Salad **v**

grilled goat's cheese with a sourdough crouton, red onion marmalade, courgette ribbons and roasted beetroot on a balsamic-dressed chicory and rocket salad

Our Famous Hanging Kebabs

All served with our seasoned fries or coconut rice

Thai Red Prawn

with king prawns and a Thai red curry sauce

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

Desserts

Chocolate Brownie **v**

chocolate butterscotch brownie with vanilla ice cream and crushed honeycomb

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

Crunchie Cookie Dough **v**

chocolate chip cookie dough served with vanilla ice cream, Crunchie pieces and crushed honeycomb

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