GRADUATION MENU

free fizz for everyone

TO START

KOREAN FRIED CHICKEN

in spicy gochujang and fresh coriander, served with sriracha mayo (GF)

HOUMOUS

with spice-roasted chickpeas, crispy chilli oil and garlic flatbread. Straight from the potting shed (VG)

SALT & PEPPER CALAMARI

with crispy kale and ginger sweet chilli sauce for dipping (GF)

THE MAIN EVENT



HOUSE BURGER

60z beef patty, baby gem, tomato, red onion, pickles and burger sauce, with properly seasoned fries

Add bacon (GF)
Add cheddar (V/GF)

802 SIRLOIN STEAK

with beer-battered onion rings, a roasted field mushroom, and chunky chips

Add peppercorn sauce (GF)

Add green garlic butter prawn
skewer (GF)

CHICKEN SCHNITZEL

with green garlic butter, celeriac & apple slaw and properly seasoned fries (GF)

THE BOTANIST BOWL

Green falafel, pomegranate couscous salad, apple-balsamic marinated heritage tomatoes, roasted Mediterranean veg, spice-roasted chickpeas, houmous and dressed leaves (VG)

Add grilled chicken (GF)
Add garlic flatbread (VG)

GRILLED CHICKEN, BACON & AVOCADO SALAD

Butterhead lettuce, sourdough croutons, crispy bacon and cherry tomatoes with a wholegrain mustard dressing

Our Famous HANGING KEBABSTM

Served with your choice of properly seasoned fries (VG/GF) or pomegranate couscous salad (VG)

ORIGINAL CHICKEN

marinated in garlic oil, with ginger sweet chilli sauce (GF)

HARISSA LAMB KOFTA

marinated in Middle-Eastern spices, served with garlic herb yoghurt

TURMERIC SPICED TOFU

served with garlic herb yoghurt (VG/GF)

Add garlic flatbread (VG)

PUDDINGS

RASPBERRY & VANILLA CHEESECAKE with raspberry coulis (VG)

CHOCOLATE CHIP COOKIE DOUGH with vanilla ice cream and butterscotch sauce (V/GF)

STICKY TOFFEE PUDDING with toffee sauce and vanilla ice cream (V/GF)

ADD A SIDE

RAINBOW SALAD

Courgette ribbons, candy beetroot and chicory in an apple-balsamic dressing (VG/GF)

BEER-BATTERED ONION RINGS (VG)

ROSEMARY SWEET POTATO FRIES with a Green Goddess herb dip (VG/GF)

ROASTED MEDITERRANEAN VEG (VG/GF)



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.

