

THE BOTANIST

At the Botanist we are committed to serving only the highest quality British produce. All our meat is sourced from small British livestock farmers using the very best of the UK's heritage breeds. Our fish is responsibly sourced from south coast dayboats and British fishing ports, wherever possible.

TABLE

Homemade bread and salted butter	3.5	Nocellara olives	4	Salt and pepper squid, sweet chilli sauce	6.5
Smoked almonds	4	Padrón peppers	5	Hummus, grilled pitta	6.5
		Halloumi and chia seed fries, pomegranate yoghurt	6.5		

STARTERS

Soup of the day	7	Steak tartare, hen's yolk	9 / 17.5
Roast butternut squash, burnt orange, candied walnuts, orange dressing <i>(plant based)</i>	8	<i>(starter or as main with French fries)</i>	
Tuna tartare, avocado, radish, macadamia, prawn crackers	11	Burrata, salt baked beetroot, hazelnuts	12
Gressingham duck and cranberry terrine, clementine chutney, parsley and buckwheat	11	Grilled octopus, padrón pepper, romesco, almond	11.5
		King prawn and avocado cocktail	13.5
		Scottish cured salmon, sauerkraut, dill crème fraîche, rye bread	12.50

SALADS

Caesar	9.5	Quinoa, roasted root vegetables, pomegranate, pumpkin and sunflower seeds <i>(plant based)</i>	11	Crispy duck, mizuna, spiced lotus root, cashews	8/16
Add corn-fed chicken or king prawns	13.5				

MAINS

Classics

Mussels, shallots, garlic, white wine, French fries	18
Crab linguine, chilli oil	19.5
Longhorn beef burger, cheese, caramelised onions, French fries, served in a brioche bun	17.5
Wiener schnitzel <i>or</i> Holstein with fried hen's egg	22

Fish

Linseed-crusting salmon, baby spinach, crushed potatoes, chive butter sauce	19.5
Scottish salmon fishcake, parsley sauce	16.5
Peterhead cod, Jerusalem artichoke, apple, shiitake mushrooms, hazelnut butter	23
Brixham plaice <i>Grilled or meunière</i>	21

Meat

Roast chicken breast, ricotta gnocchi, caponata, chicken jus	21
Slow braised Longhorn short rib of beef, horseradish mash, parsnips, red wine jus	23

FROM THE GRILL

served with hand cut chips or French fries, watercress and your choice of Béarnaise, peppercorn, blue cheese or mushroom sauce

Vegetarian

Pumpkin tortelloni, crispy sage, chestnuts, Parmesan | 16

Butcher's cut	£MP
45 day aged Cumbrian ribeye steak on the bone	34

SIDES

Steamed tenderstem broccoli, chilli, almonds	4	Hand cut chips	4	Cauliflower cheese	4
Steamed spinach	4	French fries		Mixed leaf salad	4
		Mashed potatoes			