

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	Smoked almonds	4	Nocellara olives	4
				Padrón peppers	5

STARTERS

Broad bean, pea and mint soup, almond yoghurt <i>(plant based)</i>	7	Tuna tartare, avocado, radish, prawn crackers	11
Salt baked heritage beetroots, hazelnuts, pink grapefruit, crispy quinoa <i>(plant based)</i>	8.5	Severn & Wye oak smoked salmon, horseradish cream, capers	12.5
Burrata, Isle of Wight tomatoes, olives, shallots	12	King prawn and avocado cocktail, Marie Rose	13.5
Steak tartare, hen's yolk <i>(starter or as a main with French fries)</i>	9/17.5	Dressed Dorset crab, brown crab mayonnaise, avocado, pickled apple	15

SALADS

Smoked tofu, wild rice, avocado, cucumber, almonds, pumpkin seeds, dressing <i>(plant based)</i>	11	Caesar salad, bacon, anchovies, corn-fed chicken breast	15	Crispy duck, watermelon, spiced cashews, sesame seeds	16
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MAINS

Classics

Spiced black beans, grilled avocado, sweetcorn, kale, lime, chilli <i>(plant based)</i>	14.5
Sicilian aubergine parmigiana, rocket and Parmesan	17
Longhorn beef burger, Cheddar, pickle, French fries	17.5
<i>Add bacon/avocado/egg</i>	2
Mussels, shallots, garlic, white wine, French fries	18
Crab and chilli linguine	19.5
Veal schnitzel or Holstein with fried hen's egg	23.5

Fish

Scottish salmon fishcake, poached hen's egg, spinach, parsley sauce	16.5
Linseed-crusted Scottish salmon, kale, crushed potatoes, chive butter sauce	19.5
Brixham hake, cauliflower and prawn risotto, samphire	23

Meat

Roast corn-fed chicken breast, crispy truffled polenta, wild mushrooms, chicken jus	21
Herb roasted Herdwick lamb rump, crispy shoulder, Jerusalem artichokes, minted lamb jus	24

FROM THE GRILL

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

Sirloin minute steak	18	45 day aged Cumbrian ribeye steak on the bone	34
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SIDES 4

Green beans, confit shallots, cherry tomatoes	Hand cut chips French fries	Roast beetroots, carrots and kale
Steamed spinach	Minted new potatoes	Mixed leaf salad