

Botanist

bistro

Dinner Menu

STARTERS

Soup of the day (*contains 10*) - **£6.50**
served with warm artisan bread

Chicken liver and brandy parfait (*contains 4, 10, 11, 12*) - **£7.95**
served with balsamic onion confit and toasted baguette

Porcini mushroom arancini (*contains 1, 4, 10*) - **£8.50**
warm tomato and basil salsa, rocket leaves

Traditional prawn cocktail (*contains 3, 4, 5, 10*) - **£9.50**
Marie rose sauce, crisp cos lettuce, toasted baguette

Beetroot and goats cheese tortellini (*contains 3, 4, 10*) - **£7.95**
tossed in chive cream

MAINS/CLASSICS

Pan roasted lemon and thyme chicken supreme (*contains 3, 4, 10, 12*) - **£18.95**
served on creamy asparagus, wild mushroom and roasted garlic risotto

21-day aged beef burger with bacon and cheese (*contains 3, 4, 10, 12*) - **£16.95**
served with burger garnish in a brioche bun, coleslaw and thick cut chips

Beetroot, red pepper and quinoa burger (*contains 7, 10*) - **£15.50**
served in a vegan brioche bun, chargrilled vegetables, hummus and thick cut chips

Beer battered fish and chips (*contains 3, 6, 9, 10, 11*) - **£15.95**
served with rustic thick cut chips, mushy peas and tartare sauce

Thai vegetable curry with rice (*none of the 14 allergens*) - **£14.50**
served with fragrant basmati rice, lime wedge, coriander

SALADS

Traditional Caesar Salad (*contains 3, 4, 6, 10*) - **£10.95**

House Salad (*contains 10, 11, 12*) - **£10.95**

Why not top it up with

Grilled chicken (*none of the 14 allergens*) - **£6.00**

A discretionary 10% service charge is added to each bill. Please advise server if you have any allergies

Botanist

bistro

SIDES

Rustic thick cut chips (*none of the 14 allergens*) - £3.75

Battered onion rings (*contains 10*) - £3.75

Coleslaw (*contains 3*) - £3.00

Seasonal vegetables (*none of the 14 allergens*) - £3.75

Side salad (*none of the 14 allergens*) - £3.75

DESSERTS

Chocolate and Coconut Tart (*contains 1,2,9*) - £8.50
with raspberry coulis and vegan vanilla ice cream

Sticky Toffee Pudding (*contains 3,4,10*) - £7.50
served with toffee sauce and vanilla ice cream

Black forest cheesecake (*contains 4,10*) - £8.00
served with Chantilly cream and wild berry compote

Triple chocolate brownie (*contains 3,4,9*) - £8.00
served with Cornish clotted cream and rich chocolate sauce

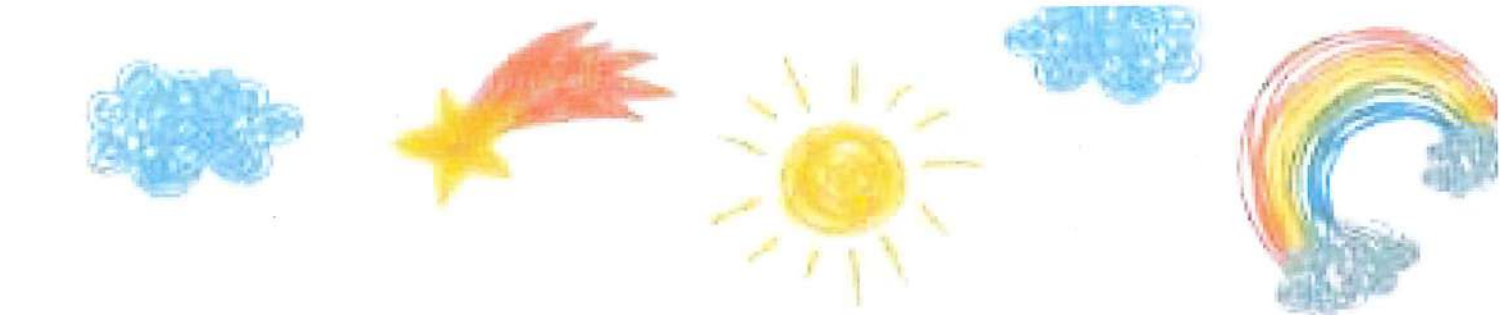
Tiramisu torte (*contains 1,2,3, 4,10*) - £8.00
with macaron and chocolate sauce

Vanilla Ice cream (*contains 4*) - £6.00
served with either chocolate sauce or berry coulis

Allergen Index

- | | |
|---|--|
| 1. Nuts – Almonds, walnuts, Pecan nuts | 10. Cereals containing Gluten, wheat, Oats |
| 2. Peanuts | 11. Crab, Crayfish, Lobster. |
| 3. Brazil nuts, Hazelnuts, Cashews, Pinenuts, | 12. Sulphites |
| 4. Dairy | 13. Sesame |
| 5. Pistachio and Macadamia. | 14. Molluscs – Clams, Cockles, Mussels, Oysters, |
| 6. Fish | Octopus, Snails, Squid, Calamari, Scallops. |
| 7. Eggs | 15. Soya |
| 8. Celery | 16. Mustard |
| 9. Crustaceans – Shrimp, Crevettes, Prawns, | 17. Lupin |

A discretionary 10% service charge is added to each bill. Please advise server if you have any allergies



KIDS MENU



Starters



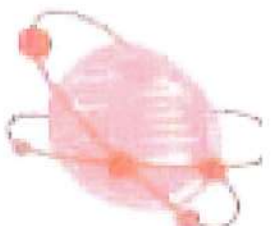
Tomato Soup - £3.00

Melon & Orange Cocktail - £3.00

Garlic Bread - £3.00

Cheesy Garlic Bread - £3.00

Mains



Battered Fillet of Haddock - £8.00
with Fries & Mushy Peas

4oz Steak Burger - £8.00
with Fries

Sausage & Beans - £8.00
with Fries or Boiled Potatoes

Chicken Breast - £8.00
with Fries, Vegetables and Gravy

Desserts



Sticky Toffee Pudding - £3.00
with Ice-Cream

Vanilla Ice-Cream - £3.00
served with Chocolate Sauce

Fresh Fruit Salad - £3.00

Please advise your server of any allergies



WINE

WHITE WINE

Borgo in Fiore, Pinot Grigio	£26.00 Btl	£8.70 250ml
Sauvignon Blanc, Santa Helena, Chili	£29.00 Btl	£9.75 250ml
Chardonnay, Via Arroba, Spain	£29.00 Btl	£9.75 250ml
Chenin Blanc, Hutton Ridge, South Africa	£29.00 Btl	£9.75 250ml

ROSE WINE

Borgo in Fiore, Pinot Grigio Rosato, Italy	£26.00 Btl	£8.70 250ml
Zinfandel Rose, Rosebud, California	£26.00 Btl	£8.70 250ml
Santa Helena Rose, Chile	£26.00 Btl	£8.70 250ml

RED WINE

Merlot, Santa Helena, Chile	£29.00 Btl	£9.70 250ml
Malbec, Chacabuco, Argentina	£29.00 Btl	£9.70 250ml
Shiraz, Beyond the River, Australia	£29.00 Btl	£9.70 250ml
Borgia, Garnacho, Spain	£29.00 Btl	£9.70 250ml
Vina Arroba Tempanillo, Spain	£29.00 Btl	£9.70 250ml

SPARKLING

Chimere, Champagne	£75.00 Btl	
Prosecco Spumante, Barocco, Italy	£27.00 Btl	£5.50 125ml
Prosecco Rose Borgo Alato, Italy	£27.00 Btl	£5.50 125ml

DRAUGHT LAGERS AND CIDERS

			1/2 pint	Pint
San Miguel	Spain	ABV 5.0%	£3.00	£6.00
Carlsberg	Denmark	ABV 3.4%	£2.50	£5.00
Somersby Cider	England	ABV 4.5%	£2.50	£5.00
JW Lees Bitter	England	ABV 3.9%	£2.50	£5.00

HOT DRINKS

COFFEE

Espresso	£3.00	Americano	£3.25
Double Espresso	£6.00	Café Latte	£3.25
Macchiato	£3.25	Decaf Americano	£3.25
Cappuccino	£3.25	Hot Chocolate	£3.25

TEA/INFUSIONS

English Breakfast	£3.25	Peppermint	£3.25
Earl Grey	£3.25	Green	£3.25
Fruit	£3.25	Lemon & Ginger	£3.25