

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

Granary and charcoal bread, salted butter	3.5	Sardinian big green olives	4	Salt and pepper squid, sweet chilli sauce	6.5
Smoked almonds	4	Padrón peppers	4	Hummus, grilled pitta	6.5
		Halloumi and chia seed fries, pomegranate yoghurt	6.5		

STARTERS

Soup of the day	6.5	Bass ceviche, plantain, red onion, passion fruit	10
Salt baked heritage beetroot, whipped goats cheese, fennel	7.5	Burrata, caramelised figs, rocket	11
Tuna tartare, avocado, radish, macadamia, prawn crackers	11	Grilled octopus, calcot onion, romesco, almond	10
Prosciutto wrapped chicken and pistachio terrine, peach chutney	9.5	Prawn and avocado cocktail	13.5
Steak tartare, hen's yolk <i>(starter or as main with French fries)</i>	9 / 16	Dorset white crab, brown crab mayonnaise, pickled apple, cider jelly	13.5



SALADS

Caesar	9.5	Waldorf and Cashel Blue cheese, endive, walnuts, grapes, celery	12
Add corn-fed chicken or king prawns	12.5 / 13.5		
Quinoa, roasted root vegetables, pomegranate, pumpkin & sunflower seeds	11	Crispy duck, mizuna, lotus root, spiced cashews	16

MAINS

Classics

Mussels, shallots, garlic, white wine, French fries	18
Crab linguine, chilli oil	19.5
Longhorn beef burger, cheese, caramelised onions, French fries. <i>(served in a brioche or charcoal bun)</i>	17.5
Confit Barbary duck leg, braised lentils, red wine jus	21
Wiener schnitzel or Holstein with fried hen's egg	22

Fish

Linseed-crusted salmon, baby spinach, crushed potatoes, chive butter sauce	19.5
Catalan seafood and red pepper stew, toasted sourdough	18
Scottish salmon fishcake, parsley sauce	16.5
Atlantic cod, roast cauliflower, fregola, gremolata	23
Lemon sole <i>Grilled or meunière</i>	27

Meat

Roast chicken breast, crispy wings, parmesan polenta, wild mushrooms, jus	21
CUMBRIAN RARE BREED STEAKS	
<i>served with handcut chips or French fries, watercress and your choice of Béarnaise, peppercorn, blue cheese or mushroom sauce</i>	
Bavette steak 220g	24
Sirloin steak 280g	32

Vegetarian

Spinach & ricotta tortellini, parmesan, basil	16
---	----

SIDES

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