

Botanique

Brunch/Lunch

BRUNCH

MASALA DOSA

Chickpea pancake with a fennel and apple kimchi, roasted chickpeas, avocado, carrot chutney aioli, pickled chillis and tamari seeds

£13

POTATO HASH

Crushed new potatoes with leeks, hispe cabbage, romesco sauce and pickled red onions
Add Panisse (each) £1.5

£10

CARAMELISED RED ONIONS (G)(GFO)(N)

Caramelised onions with a butternut squash puree on toasted sourdough, with pine nut cream and tarragon oil

£10

WILD MUSHROOMS (G)(GFO)

Sauteed oyster mushrooms on sourdough with a beetroot and miso puree and porcini dust

£12

FRENCH TOAST (G)(GFO)

Sourdough french toast with a cardamom cream berry compote, maple seeds and maple syrup

£9

LUNCH SERVED 12:00-15:00

SOUP OF THE DAY (G)(GFO)

Daily changing in house made soup with toasted sourdough topped with a lemon and caper butter

£7

SWEET POTATO

Harissa roasted sweet potato with five spice beluga lentils, sweet potato puree, coconut labneh and sweet potato crisps

£10

FENNEL

Black olive roasted fennel with a fennel and preserved lemon crema, pickled fennel and chive oil

£9

BEETROOT GNOCCHI

Beetroot gnocchi with a watermelon and chilli bisque, carrot top pesto and radish samphire salad

£13

SWEDE

Swede pave with a swede and miso puree, pickled rainbow chard, lemon and caper butter

£11

NIBBLES

ROSEMARY FOCACCIA (G)

Trio of rosemary focaccia with a trio of accompanying seasonal dips

£7

ROSEMARY PANISSE (N)

Seasoned with rosemary, lemon and garlic and served with romesco and an ajo blanco

£6

BOTANIQUE OLIVES

A mix of Kalamata and Nocellara olives

£5

NUTS (N)

A selection of nuts roasted in dukkah spice mix

£5

SIDES

NEW POTATOES (N)

Crushed new potatoes with ajo blanco, salsa verde and crispy sage

£6

TRIPLE COOKED CHIPS

Triple cooked chips with cacio e pepe and carrot chutney aioli

£6

SEASONAL GREENS

A selection of seasonal greens with a lemon and caper butter

£5

HERB SALAD

A selection of fresh and vibrant herbs mixed with local leaves and toasted tamari seeds

£4