

Botanique

DINNER

SMALL PLATES AUBERGINE (G)(GFO)

Aubergine tartare with a beetroot and miso puree and lemon and cumin crisp

£12

BEETROOT GNOCCHI

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

£13

CELARIAC STEAK (N)

Roasted celeriac, with a celeriac and apple remoulade, walnut cream and a lemon, caper, truffle dressing

£14

FENNEL

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

£9

SWEET POTATO

Harissa roasted sweet potato with five spiced beluga lentils, coconut labneh, pickled chillis and sweet potato crisps

£10

SWEDE

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

£11

BEETROOT PANZANELLA (G)(GFO)

Roasted beetroot with caramelised red onion with pine nut cream, focaccia croutons and balsamic dressing

£9

OYSTER MUSHROOMS

Pan fried oyster mushrooms with a spinach and garlic puree, with red cabbage, pear and apricot slaw

£13

TENDERSTEM BROCCOLI (N)(NFO)

Griddled tenderstem broccoli with a caesar style dressing, cashew parmesan and tofu croutons

£10

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