

The Botanist on The Green Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

To share - Rosemary & garlic baked camembert baked in sourdough with celery £13 (v)

*To share - Board of Italian cured meats from Calabria, sun dried tomatoes and lemon & thyme infused olives, served with sourdough bread and balsamic vinegar
£14.50*

*Pan-seared scallops with chorizo and creamed peas
£8.50*

*Smoked salmon, sourdough, crème fraîche and capers
£7.75*

Chicken liver, brandy & liquorice parfait, hazelnuts and toasted sourdough £5.75 (a, n)

Fried squid with a sesame dressing on a bed of kale salad and Asian-style slaw £6.50 (n)

Avocado and free range poached egg on toasted sourdough, drizzled with a sunflower seed & herb dressing £5.75 (v)

Salads and light mains

Smoked beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing £9.75 (ve)

Avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing £9.75 (ve)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10.25

Main courses

Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce £12.95 (a)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £12.95

Handmade chicken Kiev, creamy mash and cavolo nero £11

Roast Atlantic cod with cauliflower purée, cauliflower fritters, sun-dried tomato and sunflower seed & herb dressing £16 (a)

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15.50

Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing £11.50 (ve)

Sides

Coleslaw £2.50

Side salad £3.50

Stem broccoli £.50

Fries £3.25

Sweet potato fries £3.75

Desserts

British cheese board including cornish blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St.Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney £8 (v)

To share - An almond choux pastry ring filled with chocolate cream, served with hot chocolate sauce and hazelnut ice cream £12 (n)

Tuscan-style polenta, orange and almond cake £6 (v)

Sticky toffee pudding and vanilla ice cream £6 (v, n)

(a) contains alcohol, (v) vegetarian, (ve) vegan, (n) contains nuts