



## THE BOTANIST

### GROUP DINING MENU

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#### STARTERS

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Roast sweet potato and coconut soup, coriander £6

Ragstone goat's cheese and red onion tart, chicory salad £9.50

King prawn and avocado cocktail, Marie Rose £9

Crispy duck, nduja dumplings, watercress pesto £8.50

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#### MAINS

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Woodland mushroom tortellini, grelot onions, truffle and parmesan sauce £14.50

Grilled Brixham plaice, green beans, lemon and shallot dressing, smoked almonds £17

Roast corn fed chicken breast, kale, celeriac, mushroom and corn chowder £18

Slow cooked Hebridean lamb shoulder, mashed potatoes, fennel, salsa verde £24

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#### SIDES £4.50

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Steamed kale, bacon / Leek gratin

Spinach: steamed / creamed / Mashed potatoes

Hand cut chips / French fries

Mixed herb salad

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#### PUDDINGS £5

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Pistachio brûlée, white chocolate chip cookies

Dark chocolate and salted caramel tart, vanilla mascarpone

Sticky toffee pudding, crunchy nut cornflake ice cream

Blackberry cheesecake, apple crumble ice cream

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports

For full allergen information please ask for the manager or go to [www.thebotanistlondon.com/food-and-drink](http://www.thebotanistlondon.com/food-and-drink).

All prices include VAT. An optional 12.5% gratuity will be added to the final bill.

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