

BOTANICA

Sample all day menu

Savoury bites

Olives (GF) (PB) £4

Spiced pumpkin bread, pumpkin tahini (GF) (V) £4

Sumac & rosemary chips (GF) (PB) £4.50

Rosemary focaccia, olive oil & balsamic (PB) £4

Small plates

Crispy salt baked Jerusalem artichoke, celeriac velouté, apple cider vinegar gel/ £10 GF PB

Balsamic honey glazed brussel sprouts – smoked pancetta lardons, paprika / £13 GF

Treacle roasted parsnips – mulled wine pickled cranberries, cinnamon spiced seeds / £11 PB

Sundried tomato hummus – salsa verde, crispy chickpeas, music bread / £7 PB

Heritage baby carrots – sage & onion crumb, pumpkin spice caramel / £10 GF PB

Butternut squash arancini – zhoug dressing, butternut squash puree / £10 GF PB

Winter aalad – Lancashire roasted beetroot, ‘feta’, orange & parsley, pickled beetroot / £10 GF PB

Ham hock croquette – pork cheek, wasted bacon jam, crackling tuille / £11 GF

Large plates

Honey mustard seared pork loin – celeriac remoulade, celeriac & pork crisp, lambs lettuce, apple cider vinegar / £26 GF

Grilled chicken – Botanica “Caesar” salad, crispy kale / £19

South coast fish – Smoked haddock, butter bean cabbage stew, brussels sprouts / £26 GF

Parsley gnocchi – Garlic cream sauce, broccoli, chive onion crumble / £19 PB GF

Slow cooked chicken leg – Creamed chicory, braised shallot, confit celeriac / £26 GF

Roasted Sweet Potato and Feta Salad – mint and lime dressing, quinoa, crispy chickpeas / £18 GF PB

Sweet plates

Honey & blueberry cake – honeycomb, stem ginger gelato / £10 GF V

Botanica black forest trifle – chocolate custard, cherry compote / £11 PB GF

Wild Blackberry crème brulee – Blackberry & honey oat biscuit / £10 V

Strawberry panacotta – gin & elderflower gelato, basil / £10 GF PB

Selection of 3 homemade petit fours (GF) (PB) £4.50

(V) Vegetarian (PB) Plant Based (GF) Gluten Free

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.