

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
Grilled Black Tiger Prawns – garlic & chilli “butter” / £13 GF
Homegrown Glazed Pumpkin, creamed corn, pumpkin 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, whipped ‘cream cheese’ / £10 GF PB
Winter Salad – 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 pancetta, butter bean cabbage stew lemon grilled Pak choi / £26 GF
Creamed Orzo – wild mushroom duxelles, pickled onions / £19 PB
South Lodge Estate Pheasant – creamed chicory, braised shallot, orange / £28 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.