

BOTANICA

Sample Brunch menu

Bakery

Please ask a server for our daily offering

Fruit

Stem ginger porridge – apple jam – candied seeds / £9 GF PB

Blackcurrant chia seed pudding – coconut yoghurt – candied lemon / £9 GF PB

Apricot sundae – Coconut yoghurt – homemade raspberry and apricot granola / £9 GF PB

Botanica brunches

Grilled chorizo sausage – arrabiata bean cassoulet – poached egg – sourdough / £14

Patatas Bravas – “sour cream” – fried egg – olive bread / £11 V

Sautéed wild mushroom and spinach bruschetta – onion purée – garlic pesto / £13 PB

Smoked salmon – herb muffin – lemon hollandaise – poached egg / £17 GF

Botanica pancakes – blackberry compote – coconut yoghurt – cinnamon & sunflower seed crumble / £11 GF V

Streaky bacon roll – fried hens egg – wasted A1 sauce / £14

Juices – £5, added tincture £7.50

Our juices are freshly blended in house, with the option to add our bespoke, active botanical tinctures made exclusively for us by The Herball for the perfect blend of flavour and revitalising refreshment

Energy (apple and beetroot)

This botanical is a heart and nervous system tonic, reducing stress levels and nourishing the nervous system

Beauty (pear and cranberry)

Full of natural digestive enzymes and anti-bacterial plants this botanical is bursting with natural plant enzymes to help nourish and strengthen digestive function and skin health

Immunity (orange, carrot, ginger and pink grapefruit)

Sunshine in a bottle, an invigorating and nourishing tonic for the stomach, nervous system, endocrine and immune system

Tranquility (pear, cucumber and spinach)

A unique green juice with abundance of vital nutrients and minerals combining the best of land and sea. Packed full of blood cleansing and antioxidant constituents to revive and invigorate

(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.