

BOTANICA

Sample dinner menu

Savoury bites

Nocellara olives (GF) (PB) £4

Bloody Mary spiced chips (GF) (PB) £4.50

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

Spiced wasted carrot bread, olive oil, balsamic reduction (GF) (V) £4

Savoury plates

Confit garlic hummus, spiced chickpeas, pepper and parsley dressing, music bread (PB) £7

Wasted beetroot falafel, garden baba ghanoush, pickled shallots (GF) (PB) £8

Botanica "Caesar" salad, crispy kale, focaccia croutons (PB) £6

Lamb shoulder croquettes, spiced lentils, coriander harissa (GF) £13

Lemon and leek arancini, burnt lemon romesco, tarragon aioli (GF) (PB) £10

Winter endive leaves, superstraccia, orange, basil (GF) (PB) £9

Cured ChalkStream trout, beetroot and fennel tartar, dill aioli, trout caviar (GF) £13

Sauté Brussel sprouts, pancetta, maple butterbean, harissa spiced seeds (GF) £11

Roasted Jerusalem artichoke, velouté, watercress, fresh horseradish (GF) (PB) £9

Pan fried pork fillet, roasted parsnip, parsnip purée, balsamic pickled fig, apple molasses (GF) £28

Grilled sea bream fillet, red pepper Romesco, fried cauliflower, caper vierge (GF) £26

Lemon gnocchi, roasted delicata pumpkin, spiced seeds, sage dressing (GF) (PB) £19

Haunch of venison, mushroom pearl barley risotto, girolle, parsley £32

Cured and torched mackerel fillet, citrus "crème Fraiche", apple, cucumber, dill salsa, pickled cucumber (GF) £19

Sharing plates

Crown roasted harissa rubbed chicken, slow cooked leg, roasted spiced sweet potato, tagine sauce, rocket (GF) £55

Orange and thyme marinated Hake, white beans cooked in piccata sauce, chargrilled tenderstem, basil oil (GF) £55

Whole spiced cauliflower, Persian green lentils jeweled salad, mint and cumin tzatziki (GF) (PB) £25

Sweet plates

Apple crumble cheesecake, apple and cardamon gelato (GF) (PB) £10

Botanica tiramisu (GF) (PB) £11

South Lodge bee's honey cake, charred peach, raspberry, vanilla gelato (GF) (V) £10

Siddlesham Blackberry meringue pie, torched orange, mandarin and thyme gelato (GF) (V) £10

Sticky toffee sponge, preserved figs, candied seeds, caramelised fig gelato (for two to share) (GF) (V) £18

Selection of homemade petit fours (V) (GF) £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.