

BOTANICA

Sample all day menu

Savoury Bites

Nocellara olives / £4 GF PB

Bloody Mary spiced chips / £4.5 GF PB

Rosemary focaccia – olive oil – balsamic reduction / £4 PB

Spiced Wasted carrot bread – olive oil – balsamic reduction / £4 GF V

Small Plates

Confit garlic hummus – spiced chickpeas – pepper and parsley dressing –
music bread / £7 PB

Wasted beetroot falafel – garden baba ghanoush – pickled shallots / £8 GF PB

Nutbourne heritage tomato – superstraccia – wild garlic oil – capers/ £10 GF PB

Cured salmon – pickled kohlrabi – dill seed tahini dressing – green apple/ £13 GF

Serrano ham – pickled melon – coriander aioli – dill granola / £12 GF

Botanica “Caesar” salad – crispy kale – focaccia croutons / £6 PB

Lemon and leek arancini – burnt lemon romesco – tarragon aioli / £10 GF PB

Lamb shoulder croquettes – spiced lentils – coriander harissa / £13 GF

Green goddess salad – green tomato – garden cucumber –
toasted pumpkin seeds / £9 GF PB

Large plates

Breast of lamb – Milford baby carrots – lovage – onion seed crumb / £28 GF

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

Fillet of sea bream – tomato consommé – garden vegetable brunoise –
nasturtium / £26 GF

Lemon gnocchi – courgette and basil puree – grilled courgette –
spiced seeds / £19 GF PB

Roasted sweet potato and feta salad – mint and lime dressing – quinoa –
crispy chickpeas / £18 GF PB

Grilled mackerel fillet – cucumber gazpacho – pickled cucumber –
confit tomato / £19 GF

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.

Sweet Plates

Baked blueberry cheesecake – limoncello gelato / £10 PB GF

72% Cocoa Loco chocolate mousse – peppermint gelato –
chocolate cookie crumble / £12 PB GF

South lodge bee's honey cake – charred peach – raspberry – vanilla gelato / £10 GF V

Chichester strawberry meringue pie – strawberry gelato / £10 GF V

Selection of 3 homemade petit fours / £4.5 PB GF

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

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