

# Restaurant Week Menu

20.00 for 2 courses | 25.00 for 3 courses

Enjoy our classic dishes during restaurant week. This is a sample menu which is subject to seasonal changes.

## Starters

### Calamari

with crème fraîche and sweet chilli dip

### Botanist Wings

Choose from:

**Piri Piri Chicken**  
with lemon piri piri mayo

**Salt and Pepper Chicken**  
with a sweet chilli dip

**Bang Bang Cauliflower vg**

### Houmous vg

with roasted chickpeas and flatbread

## Mains

### Cheeseburger

with pulled beef, cheddar cheese, crispy onions and truffle mustard mayo

### Botanist Plant Burger vg

with vegan cheese, chilli jam, crispy mushrooms and truffle mustard mayo

### Katsu Curry

Choose from:

**chicken breast or sweet potato vg**  
in panko breadcrumbs with katsu sauce and coconut rice

### Fish and Chips

with mushy peas and tartare sauce  
add curry sauce +1.95

### Chicken Caesar Salad

little gem salad with Caesar dressing, bacon, parmesan, grilled chicken and croutons

### Ribeye +5.00

8oz Ribeye Steak with chunky chips and peppercorn sauce

## Our Famous Hanging Kebabs

All served with properly seasoned fries, giant couscous or coconut rice.

### Original Chicken

with a sweet chilli glaze and garlic oil

### Lamb Kofta

marinated in Middle Eastern spices, coated in harissa jam with garlic oil

### Vegan Meatball vg

roasted with marinara sauce

### Crispy Halloumi v

with a sweet chilli glaze and garlic oil

## Sides

**Grilled Flatbread vg 3.95**

**House Salad vg 4.25**

**Sourdough Loaf v 5.50**  
with whipped garlic butter

**Properly Seasoned Fries vg 4.50**

## Desserts

### Crunchie Cookie Dough v

with a butterscotch sauce and vanilla ice cream

### Sticky Toffee Pudding v

with toffee sauce and vanilla ice cream

### Oreo Cookie Dough v

with a butterscotch sauce and vanilla ice cream

### Banoffee Sundae vg

caramelised banana, plant-based vanilla ice cream, biscoff chocolate sauce and a biscoff crumb



If you have any allergies or intolerances, please speak to our team. You can view allergen and calorie information by scanning the QR code.

Our dishes and drinks are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes and drinks are 100% allergen free.

Items cooked in our fryers cannot be separated from allergenic ingredients and cross contamination may occur, including the Soya Bean Oil used in the cooking process.

**vg** Vegan **v** Vegetarian

A discretionary service charge may be added to your bill, please ask your server for more details.



# THE Botanists

