



## TABLE

Sicilian green olives.....	4
Padron peppers.....	4.50
Taleggio arancini.....	6.50
Salt cod and jamón croquettes, saffron aioli.....	6.50

## SIGNATURE COCKTAILS 9.50 each

Negroni	Vesper Martini
Aperol Spritz	Bellini

## THE BOTANIST

### STARTERS

Summer pea soup, goat's curd and prosciutto.....	6.50	Whitebait, tartare sauce.....	8	Pint 'o' prawns, mayo.....	9
Lamb breast, broccoli, anchovy gribiche.....	8	Crispy squid, Sriracha mayo.....	8.50	Shrimp cocktail, Marie Rose.....	11
Steak tartare ( <i>with fries as a main</i> ).....	8.50 / 16	Smoked salmon, horseradish, pickles, soda bread.....	9	Dressed crab, Melba.....	16
Iberico ham, celeriac slaw.....	11	Tuna tartare.....	12	Baked king scallops, garlic.....	6.50 each
English asparagus, hen's egg, Pecorino.....	12			6 / 12 Colchester rock oysters.....	13.50 / 26

### STOVE

Pea and ricotta tortelloni, shaved asparagus	14.50
Pie of the day	15
Corn-fed chicken breast, black truffle tagliatelle, broad beans, morels	18
Wiener Schnitzel/Holstein	19
Iberico pork shoulder, almonds pickled nectarines, nasturtium	22
Crab linguine, chilli oil	19
Salmon fishcake, spinach, chive butter sauce	17

### GRILL

*All served with French fries or hand cut chips*

Beef burger, cheese and bacon	17.50	Scallop and shrimp burger, Thai slaw	21	Confit duck burger, blue cheese	19
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### STEAKS

<b>200G BAVETTE</b>	17	<b>450G RIB OF BEEF</b>	32
<b>220G RUMP</b>	26	<b>1.2KG 'AXE' STEAK</b>	90

*Sauces 2 each  
Béarnaise / blue cheese hollandaise / smoked barbeque  
green peppercorn / garlic and herb butter*

### BILLINGSGATE

Market fish	£MP
Mussels, white wine, garlic and cream, French fries	17.50
Roast cod, clam chowder, sea vegetables	19
Pan fried sea trout, squid and mussel fregola	21
Whole native lobster, garlic butter, French fries	34

### SEASONAL SALADS

Chicken, bacon and avocado Caesar	16
Kiln smoked salmon, broad beans, peas, mung beans, hazelnuts, quinoa, wild rice	16
Irish goat's cheese, watercress, radish, spring onions, pickled samphire, toasted almonds	14.50

### SIDES 4.50

Spinach (steamed or creamed) / Sprouting broccoli, anchovy butter / Roast heritage carrots, chervil / Jersey Royals, seaweed butter / Hand cut chips / French fries / Plum tomato salad / Mixed herb salad

### DESSERTS

#### PUDDINGS 7

Pistachio brûlée, dulce de leche shortbread
Rocky Road, toasted marshmallow, peanut ice cream
Key lime pie, Malibu sorbet
Summer pudding, Jersey clotted cream
Rum Baba, chargrilled pineapple, toffee, custard ice cream
Gooseberry and elderflower Artic Roll

#### COUPES 8.50

Knickerbocker Glory
Blueberry cheesecake sundae
Rice Krispie, chocolate and marshmallow sundae
Banoffee split

#### CHEESEBOARD, QUINCE CHUTNEY, OATCAKES 12

<b>Little Wallop</b> , Somerset (soft, pasteurised, goat's milk)
<b>Winslade</b> , Hampshire (soft, pasteurised, cow's milk)
<b>Goddess</b> , Somerset (hard, pasteurised, cow's milk)
<b>Winterdale</b> , Kent, (firm, unpasteurised, cow's milk)
<b>Perl Las</b> , Dyfed, Wales (blue, pasteurised, cow's milk)