

AFTER DARK

DINNER, DRINKS AND DANCING

STARTERS

Watercress and Jersey Royal soup, goat's curd toast
Macaroni cheese croquettes, truffle mayo
Wiltshire asparagus, Sheep Rustler, quail's egg
Crispy squid, Sriracha mayo
Chalk stream trout, pink peppercorn dressing
Sizzling queen scallops, chorizo, samphire, wild garlic
Smoked chicken, crayfish and asparagus terrine, herb aioli

MAINS

Longhorn beef burger, cheese and bacon
Chargrilled spring chicken, gnocchi, morels, peas and beans
West Devon lamb rump, calcot onions, smoked pea and bacon champ, mint jus
Kilo pot of mussels, white wine, garlic and cream, French fries
Pan fried sea bass, squid risotto, lemon purée
Crab linguine, chilli oil
Pea and shallot tortellini, charred gem, spring peas, salsa verde, parmesan

SIDES £4

Spring greens, chilli butter
Sautéed asparagus, minted peas and beans
Spinach: steamed or creamed
Jersey Royals, seaweed
Hand cut chips / French fries
Mixed herb salad

DESSERTS

Butterscotch 'delight', hazelnut cookies
Chocolate cheesecake, honeycomb ice cream
Sticky toffee pudding, crunchy nut cornflake ice cream
Apple and rhubarb crumble, crème fraîche ice cream
Homemade ice creams and sorbets (three scoops)

Two courses, unlimited Prosecco, ETM wine, beer or Bellinis £45 per person, three courses £50 per person. Please note that the unlimited drinks will be available for two hours from your booking time.
Any additional pre and post dinner drinks will be added to your final bill.

THE BOTANIST

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