



## 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

Wild garlic and celery root soup.....	6.50	Whitebait, tartare sauce.....	8
Lamb breast, purple broccoli, anchovy gribiche.....	8	Crispy squid, Sriracha mayo.....	8.50
Steak tartare ( <i>with fries as a main</i> ).....	8.50 / 16	Herring roes on toast, chilli.....	8
Iberico ham, celeriac slaw.....	11	Smoked salmon, horseradish, pickles, soda bread.....	9
English asparagus, hen's egg, Pecorino.....	12	Tuna tartare.....	12

## SHELLFISH

Pint 'o' prawns, mayo.....	9	Baked king scallops, wild garlic.....	6.50 each
Shrimp cocktail, Marie Rose.....	11	6 / 12 Colchester rock oysters.....	13.50 / 26
Dressed crab, Melba.....	16	Half native lobster (served cold) aioli.....	16.50

## PLATTER FOR TWO £68

## 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
-------------------------------	-------	--------------------------------------	----	---------------------------------	----

## 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, monk's beard	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

Lemon curd and pistachio Alaska
Sticky date pudding, cornflake milk sorbet
Hot chocolate fondant, marmalade ice cream
Peanut and caramel parfait
Coconut and lime panna cotta, Mojito sorbet
Carrot cake, grapefruit, vanilla ice cream

### COUPES 8.50

Knickerbocker Glory
Strawberry cheesecake sundae
Chocolate, salted caramel and popcorn 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)