



BOTANIC

wine garden

- Lunch -

CHARCOAL ROASTED VEGETABLES fragrant herbs, sunflower dressing	15
POACHED CHICKEN SALAD buttermilk croutons, seeds & grains (veg optional)	15
WINTER VEGETABLE SOUP white bean, olive oil & sourdough	13
16 HOUR BEEF RAGU pappardelle	16
BOTANIC DOG	
pork and fennel sausage, bacon jam, chipotle mayo, botanic pickles, shaved manchego	13
EURO DOG chorizo, sauerkraut, dijon aioli, botanic pickles, watercress	13
CASSOULET braised pork, chorizo, cannellini beans, kale, tomato, crusty soughdough	16
LOBSTER ROLL botanic pickles, butter lettuce, tarragon aioli	17

Sides

SMOKED JAP PUMPKIN and seeds	12
BOTANIC SALAD earl grey vinegar	10
CAULIFLOWER walnut, currant	12
DUCK FAT POTATOES salted lemon	13
SUGAR SNAP PEAS sumac yoghurt, preserved lemon, toasted seeds	13

To finish

BUTTERMILK TART poached quince	11
EBT PARFAIT pickled plum	10
GRANNY'S CRUMBLE apples, toasted oats, creme anglaise	12