

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.