

# BOTANICA

## Sample all day menu

### Savoury bites

Olives (GF) (PB) £4

Sumac & rosemary chips (GF) (PB) £4.50

Sundried tomato focaccia, olive oil & balsamic (PB) £4

Grilled broccoli bread, wild garlic aiolo (GF) (V) £4

### Small plates

Grilled Newhaven sardines – toasted focaccia – tomato & black olive – basil / £13

Crispy fried whitebait – saffron aioli – dill gribiche – lemon / £12 GF

Botanica “Caesar” salad – crispy kale – focaccia croutons / £6 PB

Confit garlic hummus – spiced chickpeas – pepper and parsley dressing – music bread / £7 PB

Hampshire grilled asparagus – dill & mint romesco – orange dressing – dill aioli – sunflower seeds / £11 GF PB

Agave roasted nduja hispy cabbage – Coriander yoghurt & lime / £10 GF PB

Lemon and leek arancini – zhoug dressing – whipped “cream cheese” / £10 GF PB

Maple glazed tender stem broccoli – ginger herb labneh – coriander seed granola / £10 GF PB

Creamed orzo risotto – pickled baby onions – chorizo – cavolo nero / £14

### Large plates

Slow cooked porchetta – Roasted vegetable Fregola – pan fried fine beans – citrus gremolata / £26 GF

Grilled chicken – Botanica “Caesar” salad – crispy kale / £19

Day boat fish – dill pomme puree – samphire – cabbage – white wine cream / £26 GF

Truffled Lemon gnocchi – sautéed cime de rapa – broccoli puree – balsamic / £19 GF PB

South Down’s Lamb Rump – seared courgette – sundried tomato grilled broccoli – watercress pesto / £29 GF

Roasted sweet potato and feta salad – mint and lime dressing – quinoa – crispy chickpeas / £18 GF PB

South down’s Lamb Rump – seared courgette – sundried tomato grilled broccoli – watercress pesto / £29 GF

### Sweet plates

Coconut Crème Patisserie Raspberry tart – frozen raspberry yoghurt – coconut tuille / £10 PB GF

Coco Loco Chocolate mousse sandwich – orange & thyme gelato / £11 PB GF

Chichester rhubarb crème brûlée – rose custard shortbread / £10 GF V

Lemon polenta cake – tea gel – vanilla gelato / £10 GF V

Selection of 3 homemade petit fours (GF) (PB) £4.50

(V) Vegetarian (PB) Plant Based (GF) Gluten Free

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.