

BOTANICA

Sample dinner menu

Savoury bites

Olives / £4 GF PB

Sumac & rosemary chips / £4.5 GF PB

Wild garlic focaccia – olive oil – balsamic reduction / £4 PB

Grilled Broccoli Bread – Wild Garlic aioli / £4 GF V

Small plates

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

Wasted beetroot falafel – beetroot superstraccia – pickled shallots / £8 GF PB

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

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

Grilled Tender stem broccoli – burrata – pickled stem – onion crumble / £10 GF PB

Seared skate wing – roasted cauliflower – smoked harissa caper beurre noisette / £13 GF

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

Hampshire Grilled Asparagus – dill & mint romesco – orange dressing – dill aioli – sunflower seed / £11 GF PB

Honey roasted “Nduja” hispy cabbage – coriander yoghurt – lime / £10 GF PB

Sauteed new potatoes – shallot – parsley butter / £8 GF PB

Large plates

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

Seared guinea fowl breast – muscatel wild mushroom’s – rosemary plum – hispy braised cabbage / £27 GF

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

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

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 homemade petit fours (V) (GF) £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.