

# BOTANICA

## Sample dinner menu

### Savoury Bites

Nocellara olives / £4 GF PB

Bloody Mary spiced chips / £4.5 GF PB

Rosemary focaccia – olive oil – balsamic reduction / £4 PB

Spiced Wasted carrot bread – olive oil – balsamic reduction / £4 GF V

### Savoury plates

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

Wasted beetroot falafel – garden baba ghanoush – pickled shallots / £8 GF PB

Nutbourne heritage tomato – superstraccia – wild garlic oil – capers / £10 GF PB

Cured salmon – pickled kohlrabi – dill seed tahini dressing – green apple / £13 GF

Serrano ham – pickled melon – coriander aioli – dill granola / £12 GF

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

Lemon and leek arancini – burnt lemon romesco – tarragon aioli / £10 GF PB

Lamb shoulder croquettes – spiced lentils – coriander harissa / £13 GF

Green goddess salad – green tomato – garden cucumber –  
toasted pumpkin seeds / £9 GF PB

Breast of lamb – Milford baby carrots – lovage – onion seed crumb / £28 GF

Fillet of sea bream – tomato consommé – garden vegetable brunoise –  
nasturtium / £26 GF

Confit leg of Carver Creedy duck – charred summer cabbage –  
green pea and coriander hummus / £27 GF

Lemon gnocchi – courgette and basil puree – grilled courgette –  
spiced seeds / £19 GF PB

Grilled mackerel fillet – cucumber gazpacho – pickled cucumber –  
confit tomato / £19 GF

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.

## Sharing plates

Crown roasted harissa rubbed chicken – slow cooked leg – roasted spiced sweet potato – tagine sauce - rocket / £55 GF

Orange and thyme marinated Hake – white beans cooked in piccata sauce – chargrilled tenderstem– Basil oil / £55 GF

Whole spiced cauliflower – Persian green lentils jewelled salad – mint and cumin tzatziki / £25 GF PB

## Sweet Plates

Baked blueberry cheesecake – limoncello gelato / £10 PB GF

72% Cocoa Loco chocolate mousse – peppermint gelato – chocolate cookie crumble / £12 PB GF

South lodge bee's honey cake – charred peach – raspberry – vanilla gelato / £10 GF V

Chichester strawberry meringue pie – strawberry gelato / £10 GF V

For two to share - Sticky toffee sponge – preserved figs – candied seeds – caramelised fig gelato / £18 GF V

Selection of homemade petit fours / £4.5 PB GF

(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.