



# THE Botanist



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**DF** Dairy Free      **VG** Vegan      **V** Vegetarian

*If you have any special dietary requirements, please request our allergen information.  
A non gluten menu is also available upon request.*

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## N I B B L E S

**Baked kale crisps**  
with apple cider vinegar and sea salt  
2.50 DF / VG

**Salt and pepper onion petals**  
with crème fraîche  
3.95 V

**Mini 'nduja spiced sausage rolls**  
3.95

**Charred edamame beans**  
with chilli, garlic and sesame oil  
3.95 DF / VG

**Nocellara olives**  
marinated in smoked paprika and garlic  
3.25 DF / VG

**Activated charcoal flatbread**  
topped with whipped garlic goat's  
cheese and romesco sauce  
4.50

**Salt and pepper pork crackling**  
served with smoky apple ketchup  
3.95 DF

**Sticky honey and sesame  
Cumberland chipolatas**  
served with Tribal Ale mustard  
4.50 DF

## S T A R T E R S

**Creamy garlic mushrooms**  
served with a mini Hovis loaf  
5.50 V

**Curried houmous**  
with spiced onions, grilled  
flatbread and crudités  
4.95 DF / VG

**Cumberland Scotch egg**  
with homemade piccalilli  
5.95

**Crispy calamari**  
with fajita salt, guacamole, toasted  
sweetcorn and tomato salsa  
6.95

**Courgette, kale and potato soup**  
served with a mini Hovis loaf  
4.25 DF / VG

**Rotisserie chicken wings**  
coated in our Scotch bonnet hot sauce  
and served with blue cheese dip  
6.75

**Tempura-fried cauliflower, tenderstem  
broccoli and kale Manchurian**  
with sweet and sour sesame dipping sauce  
5.50 DF / VG

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## T O S H A R E

**Whole Camembert baked in garlic and rosemary sourdough**  
with Braeburn apple and smoky apple ketchup  
12.95

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## THE BOTANIST DELI BOARD

11.50

*Select four items from any of the categories below; all served with jalapeño and cheddar bloomer bread.  
Add an extra item for 3.25 each.*

### CHILLED FAVOURITES

- Smoky Nocellara olives **DF / VG**  
Buttermilk coleslaw **V**
- Curried houmous with spiced onions **DF / VG**  
Spring green salad **DF / VG**  
Roast sweet potato quinoa  
Coronation chicken
- Saffron and almond Israeli couscous **DF / VG**

### MEAT & FISH

- Mini 'nduja spiced sausage rolls  
Smoked mackerel pâté  
Prosciutto **DF**  
Homemade Scotch egg
- Pork pie with homemade piccalilli  
Salt brisket of beef with gherkin

### HOT POTS

- Crispy chicken fillets  
with Scotch bonnet hot sauce
- Shorrocks Lancashire cheese and onion spring roll  
Salt and pepper whitebait
- Shorrocks Lancashire macaroni cheese  
with 'nduja sausage
- Polenta and halloumi chips with harissa jam  
Roast chorizo with tomato, shallots,  
rosemary and red wine **DF**

### CHEESE

- Shorrocks 2 year aged Lancashire  
Long Clawson Stilton **V**
- Camembert stuffed with sun-dried tomatoes  
Red Storm vintage Red Leicester **V**

## ACTIVATED CHARCOAL FLATBREADS

*A lunchtime speciality, served until 4pm, Monday – Friday.  
Add properly seasoned chips for 2.00 or sweet potato fries for 3.00*

**Rotisserie chicken and  
spicy 'nduja sausage**  
with rocket and walnut pesto  
9.50 **DF**

**Houmous, roast sweet potato  
and sun-dried tomato**  
with charred baby gem  
8.50 **DF / VG**

**Beetroot and feta purée,  
roast peppers and crumbled feta**  
with fresh rocket  
8.50 **V**

**Rotisserie chicken, smoked  
bacon and Camembert**  
with fig chutney  
8.95

**BBQ pulled pork  
and red onion**  
with buttermilk coleslaw  
8.95

## SALADS

**Salt and pepper crispy beef**  
with spiralised vegetables,  
soya beans, cucumber  
and sesame seeds **DF**

*Small 6.50 Large 10.95*

**Chargrilled  
romesco chicken**  
with spring green salad,  
goat's cheese and balsamic

*Small 6.50 Large 10.95*

**Pan-fried garlic prawns**  
with kale, sugar snap peas,  
red onion, crushed peanuts and  
a coriander and mint yoghurt

*Small 6.95 Large 11.95*

**Roast sweet potato  
quinoa salad**  
with grilled tenderstem  
broccoli, harissa-spiced  
aubergine and a lemon  
tahini dressing **DF / VG**

*Small 5.95 Large 9.95*

## M A I N S

**Flat iron steak sandwich**  
with whipped garlic goat's cheese,  
fried onions, properly seasoned  
chips and rotisserie gravy  
*11.95*

**Paella**  
with chicken thighs,  
king prawn and chorizo  
*12.50 DF*

**Tribal Ale battered fish and chips**  
served with mushy peas  
and tartare sauce  
*13.50*

**Pan-fried seabass fillets**  
served with roast sweet potato quinoa,  
tenderstem broccoli and dressed with  
citrus and pomegranate dressing  
*14.95 DF*

**Slow-cooked sesame and tomato pork**  
served with properly seasoned chips  
*10.95*

**Pork schnitzel**  
served with Shorrocks Lancashire  
macaroni cheese with spicy 'nduja  
sausage, rocket and sun-dried  
tomato salad  
*12.50*

**Harissa aubergine steak**  
served with saffron and almond  
Israeli couscous, grilled baby gem  
and tahini dressing  
*9.50 DF / VG*

**Malaysian vegetable curry**  
served with coconut rice  
*9.95 DF / VG*

*Add chicken 2.00 DF*  
*Add prawns 3.00 DF*

## F R O M   T H E   R O T I S S E R I E

**Red Tractor-assured half chicken**  
**marinated in smoked cajun spices,**  
served with Scotch bonnet hot sauce  
and properly seasoned chips  
*11.50*

## O U R   F A M O U S H A N G I N G   K E B A B S <sup>TM</sup>

**Tandoori cod and king prawn**  
sopped with mango chutney, served  
with mint yoghurt and coconut rice  
*12.95*

**Lamb kofta**  
served with harissa jam  
and properly seasoned chips  
*12.95 DF*

*The following kebabs are sopped  
with sweet chilli and ginger*

**Chicken**  
served with properly seasoned  
chips and garlic butter  
*11.95*

**Salt and pepper pork belly**  
served with properly seasoned chips  
*12.95 DF*

**Halloumi and falafel**  
served with saffron and almond  
Israeli couscous and garlic butter  
*10.95*

## F R O M   T H E   G R I L L

**10oz sirloin steak**  
marinated in honey, soy and black  
pepper, served with properly seasoned  
chips and buttermilk coleslaw  
*17.95*

**10oz garlic and rosemary rump steak**  
served on a salad of sun-dried tomato, fresh  
rocket, balsamic and shaved Grana Padano  
*13.95*

### B U R G E R S

**Beef burger**  
with tomato and shallot dressing, served  
with vine tomato, red onion and rocket  
*10.95 DF*

**Crispy chicken burger**  
with katsu curry sauce, served with  
cucumber, red onion and a roasted chilli  
*10.95*

**Falafel burger**  
with spiced onions, harissa jam, vine  
tomato, rocket and tahini dressing  
*10.95 DF / VG*

*Add a topping +1.25 each*  
*Smoked bacon, Shorrocks Lancashire cheese,*  
*Long Clawson Stilton, fried onions, buttermilk*  
*coleslaw or spicy 'nduja sausage*

## PIES

**Chicken, ham and leek pie**  
served with rotisserie gravy,  
mushy peas and spring onion mash  
*or* properly seasoned chips  
11.75

**Butternut squash, goat's  
cheese and mushroom pie**  
served with homemade vegetable  
gravy, mushy peas and spring onion  
mash *or* properly seasoned chips  
11.75 V

**Steak and ale pie**  
served with rotisserie gravy,  
mushy peas and spring onion mash  
*or* properly seasoned chips  
11.95

## SIDES

**Properly seasoned chips**  
3.25 DF / VG

**Salt and pepper chips**  
4.25

**Sautéed spring green vegetables**  
3.50 DF / VG

**Spring green vegetable salad**  
3.50 DF / VG

**Sun-dried tomato  
and rocket salad**  
with balsamic and shaved grana padano  
3.50

**Sweet potato fries**  
with fajita salt  
4.25 VG

**Rotisserie gravy**  
1.25

**Roast tiny tot potatoes**  
with garlic, rosemary and sea salt  
3.25 DF / VG

**Spring onion mash**  
topped with Shorrocks  
Lancashire grilled cheese  
3.75

**Buttermilk coleslaw**  
2.95

## DESSERTS

**Baked chocolate  
chip cookie dough**  
with salted caramel ice  
cream and toffee sauce  
5.95 V

**Bitter chocolate and  
roasted pineapple pot**  
with raspberry sorbet  
5.75 DF / VG

**Peanut and chocolate  
brownie cake**  
with salted caramel  
and vanilla ice cream  
6.95 V

**Homemade banana doughnuts**  
with salted caramel sauce  
and peanut milkshake  
5.75 DF / VG

**Sticky toffee pudding**  
with vanilla ice cream  
5.75 V

**Melted garlic cheese pot**  
with charcoal croutes  
and Braeburn apple  
6.95

**Ice cream selection**  
4.50 V

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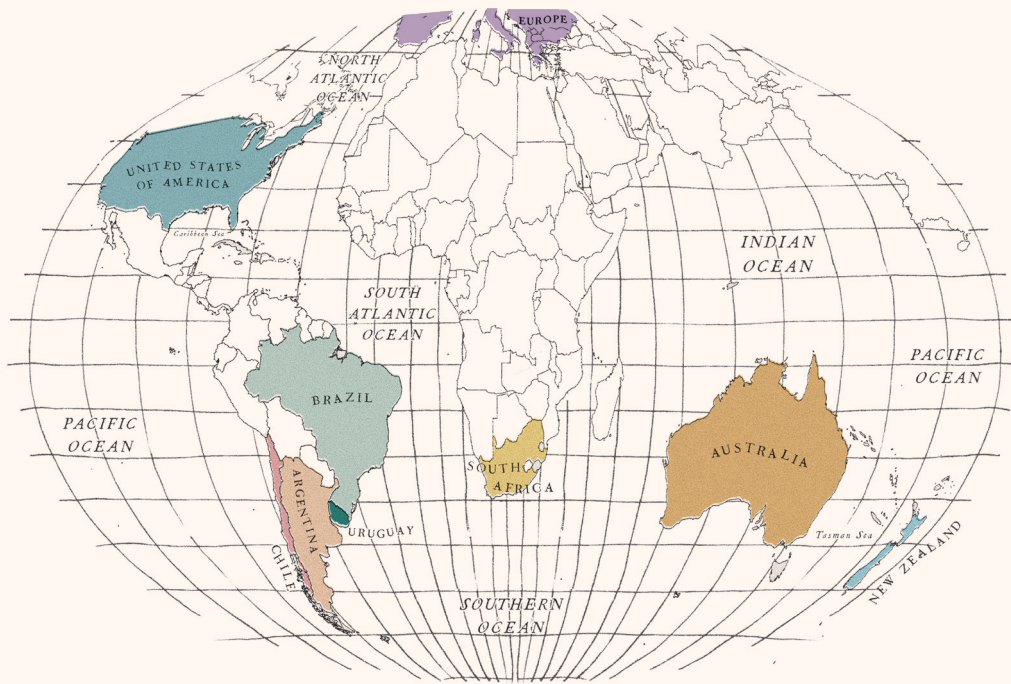
## TO SHARE

**Chocolate fondue**  
with brownies, strawberries, honeycomb, toasted  
marshmallows, coconut balls and krispie squares  
8.50

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## THE NEW WORLD WINE LIST

For centuries, in the far and wide corners of the globe, pioneering winemakers have set out to craft brave and adventurous wines with a taste of their homeland. These New World wines have been carefully paired with respected classics from the Old World wine continent, in a showcase for you to explore. Let the journey begin...



### RED

	Glass 175ml	Glass 250ml	Bottle 750ml
ZINFANDEL <i>The Bulletin, California, USA</i> ●	4.50	6.25	17.50
MERLOT <i>Montes, Colchagua, Chile</i> ●	5.50	7.25	19.95
SHIRAZ <i>Circa, New South Wales, Australia</i> ●	5.95	7.95	22.95
PINOT NOIR <i>Little Eden Wine Co., Murray Darling, Australia</i> ●	6.50	8.50	24.95
MALBEC <i>'1300' Andeluna, Mendoza, Argentina</i> ●	7.25	9.75	27.95
TEMPRANILLO <i>Willunga 100, McLaren Vale, Australia</i> ●	7.50	9.95	29.95
SHIRAZ MATARO <i>'Naked on Rollerskates', Some Young Punks, McLaren Vale, Australia</i> ●			35.00
RIOJA RESERVA <i>'Mayor de Ondarre', Rioja, Spain</i> ●			36.00
PINOT NOIR <i>'Devil's Staircase' Rockburn, Central Otago, New Zealand</i> ●			38.00
GRAVES <i>Chateau Mouras, Bordeaux, France</i> ●			40.00
CHIANTI CLASSICO <i>Fontodi, Tuscany, Italy</i> ●			44.00
CHATEAUNEUF-DU-PAPE <i>'Les Cailloux' Andre Brunel, Rhone, France</i> ●			59.00

W H I T E	Glass 175ml	Glass 250ml	Bottle 750ml
CHENIN BLANC <i>Hazy View, Western Cape, South Africa</i> ●	4.50	6.25	17.50
SAUVIGNON BLANC <i>'Vellas' Tierra Antica, Valle Central, Chile</i> ●	5.50	7.25	19.95
TORRONTES RIESLING <i>Amalaya, Salta, Argentina</i> ●	5.95	7.95	22.95
PINOT GRIGIO RIESLING <i>'Alisios' Seival Estate, Campanha, Brazil</i> ●	6.50	8.50	24.95
SAUVIGNON BLANC <i>Satellite, Marlborough, New Zealand</i> ●	7.25	9.75	27.95
PINOT GRIGIO <i>'Billi Billi' Mount Langi Ghiran, Victoria, Australia</i> ●	7.50	9.95	29.95
ALBARINO <i>Bodegas Garzon, Maldonado, Uruguay</i> ●			33.00
PINOT GRIGIO <i>'Borgo dei Vassalli' Lorenzon, Friuli, Italy</i> ●			35.00
GAVI DI GAVI <i>Reserva 'Volo' Morgassi, Piemonte, Italy</i> ●			38.00
SAUVIGNON BLANC <i>Ata Rangi, Martinborough, New Zealand</i> ●			40.00

R O S É	Glass 175ml	Glass 250ml	Bottle 750ml
WHITE ZINFANDEL ROSÉ <i>The Bulletin, California, USA</i> ●	4.75	6.50	17.95
PINOT GRIS ROSÉ <i>Saint Clair, Marlborough, New Zealand</i> ●	6.75	8.95	25.95
PROVENCE ROSÉ <i>Chateau Beaulieu, Provence, France</i> ●			27.95

S P A R K L I N G	Glass 125ml	Bottle 750ml
PROSECCO, SACCHETTO <i>Veneto, Italy</i> ●	5.75	27.50
SPARKLING CHARDONNAY <i>'Crooked Mick' The Spee'Wah, Murray Darling, Australia</i> ●		32.00
ENGLISH SPARKLING BRUT ROSÉ <i>Hush Heath '1503', Kent, UK</i> ●	7.50	39.00
BLANC DE BLANC <i>Huia, Marlborough, New Zealand</i> ●		45.00
MOET & CHANDON BRUT <i>Champagne, France</i> ●	9.50	52.00
VEUVE CLICQUOT YELLOW LABEL <i>Champagne, France</i> ●		65.00
LAURENT PERRIER BRUT ROSÉ <i>Champagne, France</i> ●		75.00
DOM PERIGNON <i>Champagne, France</i> ●		135.00