

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

Pear and thyme bread – olive oil – balsamic reduction / £4 GF V

Savoury plates

Torched mackerel – beetroot and apple salad– apple marigold yoghurt
/ £11 GF

Globe artichoke – king oyster mushroom – cocoa and mushroom granola
– cab sav vinaigrette / £12 GF PB

Glazed garden carrots – confit garlic hummus – linseed granola
/ £10 GF PB

Forest mushroom and truffle arancini – celeriac velouté – celeriac crisps
– preserved leaves £10 GF PB

Serrano ham –superstraccia – roasted and pickled pear – chicory
/ £13 GF

Roasted Sussex grown beetroots – garlic “cream cheese” – mint salsa Verde
– blood orange / £10 GF PB

Grilled chicken – Botanica “Caesar” salad – crispy kale
/ £6 PB

Roasted duck breast – leg croquette – baby parsnips – Romesco sauce – watercress
/ £32 GF

Day boat landed fish – Jerusalem artichokes – enoki mushrooms
– Ridgeview wine sauce / £25 GF

Stone bass – leek and potato rosti – Tangmere pepper vierge – white wine bread sauce
/ £25

Caramelised cauliflower pappardelle pasta – cauliflower puree – sultana, caper and
pumpkin seed beurre noisette / £19 PB

Botanica “Wasted Burger” – Bloody Mary chips – fallen tomato ketchup
/ £18 PB

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

Sage and garlic crown roasted chicken breast – slow cooked chicken leg
– delicata pumpkin and faro risotto – roasted squash / £55

Oven baked salmon loin – lemon thyme and sunflower seed crust
– wild rice and confit leek – samphire and blood orange dressing / £55 GF

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

Sweet Plates

Frozen mandarin parfait – Italian meringue
/ £10 PB GF

Carrot and orange cake – carrot caramel – cardamom and honey gelato
/ £10 GF V

72% Cocoa Loco chocolate and coffee mousse – cinnamon doughnut twiglets
/ £12 PB GF

Blueberry and sunflower seed cannoli's – sunflower seed brittle
/ £10 V

For two to share

Sussex apple and blackcurrant baklava – blackberry and vanilla ripple gelato
/ £16 PB