



DUKE STREET

Breakfast, Brunch & Lunch

botanicodukestreet.co.uk
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FRY-UPS

Fry Up (GFO) 14.50
Two free range eggs of your choice, two rashers of British back bacon, pork sausage, black pudding, hash brown, baked beans, portobello mushroom and grilled tomato served with homemade toasted sourdough bread.

Botanico Vegan Fry Up (VV) 14.50
Smashed avocado, grilled tomato, scrambled tofu, portobello mushroom, two vegan sausages, roasted peppers, hash brown, baked beans, served with homemade toasted sourdough bread.

All You Can Meat 15.50
5 oz sirloin steak, British thick cut breakfast sausage, two back bacon, two free range eggs of your choice, black pudding, hash brown, baked beans and homemade sourdough.

Garden Plate (GFO/V) 12.50
Veggie sausage, two free range eggs of your choice, grilled halloumi, smashed avocado, portobello mushroom, roasted peppers, grilled tomato, baked beans, hash brown, served with homemade toasted sourdough bread.

OMELETTES

Meat Omelette 12.00
Chorizo, bacon, parmesan.

Vegetarian Omelette 11.00
Pepper, tomato, mushroom, spinach, onion.

Ham and Cheese Omelette 10.00
Ham, apple wood cheese and parmesan cheese.

BENEDICTS

Eggs Royale (GFO) 13.50
Scottish smoked salmon, two poached eggs and hollandaise sauce served on toasted classic white bloomer.

Eggs Benedict (GFO) 12.50
Two rashers of British back bacon, two poached eggs and hollandaise sauce served on toasted classic white bloomer.

Eggs Florentine (GFO/V) 12.50
Wilted spinach, two poached eggs and hollandaise sauce served on toasted classic white bloomer.

Wild Benedict 12.50
Wild mushroom, two poached eggs and hollandaise sauce served on toasted classic white bloomer.

SWEET TREATS

Homemade Granola Bowl (V) 11.00
Served with pannacotta, fresh fruit and maple syrup.

All served with maple syrup and icing sugar, choose one of the options here:

Pancake Stack (V) 11.00

Homemade French Toast (V) 11.00

Streaky bacon & maple syrup

Nutella & strawberry

Vanilla cream cheese & forest fruit compote

BOTANICO BRUNCH

Steak & Eggs (GFO) 16.00
5oz sirloin steak (cooked rare or well done), two free range fried eggs, served with skinny fries.

Add peppercorn sauce or chimichurri sauce +2.00

Breakfast Brioche 12.00
French toast base served with cheesy bechamel, streaky bacon and scrambled eggs.

Breakfast Burger 13.50
Homemade bacon relish, sausage patty, streaky bacon, hash brown, Monterey jack cheese, and fried egg in our homemade brioche bun.

Vegan Breakfast Burger (VV) 12.00
Two vegan sausages, hash brown, sliced tomato, relish, roasted pepper, in our homemade brioche bun.

Botanico Toast Your Way: (GFO/V) 13.00
Comes with two slices of sourdough:

Chorizo scrambled eggs and wild mushrooms and spinach

Dill cream cheese caper salsa with smoked salmon and scrambled eggs

Smashed avocado with cherry tomato and scrambled egg (V)

Hummus spice chickpea and scrambled tofu (VV)

Smashed Avocado (GFO/V) 12.50
Topped with feta, toasted seeds, roasted cherry tomato, pomegranate, green salsa on sourdough bread.

Add two eggs your way +3.00

Chorizo Hash (GFO) 12.50
Crispy diced potatoes, served with chorizo, caramelised onion, and spinach.

Add two eggs your way +3.00

Buttermilk Chicken Croissant 14.50
Smashed croissant, served with streaky bacon, buttermilk chicken, two fried eggs and spicy sriracha maple.

Add Sliced Truffle (GF/VV)	+4.00
DIPS	2.00
Garlic Aioli (GF/V)	Pesto Mayo (GF/V)
Truffle Aioli (GF/V)	Sweet Chillli Sauce (GF/V)
Nduja Mayo (GF)	

SALADS

Caesar Salad (GFO) 15.00
Grilled chicken, gem lettuce, streaky bacon, sourdough croutons, parmesan shavings and caesar dressing.

Beetroot Halloumi Salad (GFO/VV) 12.00
Mixed leaves, grilled sliced halloumi, roasted cherry tomato, toasted seeds, beetroot, vinaigrette.

Avocado Citrus Breakfast Salad (V) 14.50
Mixed leaves, avocado, toasted seeds, roasted cherry tomato, poached eggs, citrus vinaigrette.

Steak Salad 16.00
5oz Sirloin Steak, mixed leaves, red onion, roasted cherry tomatoes, parmesan shavings.

BREAKFAST EXTRAS

Two Rashers Back Bacon 4.00

Hash Brown (Each) 3.00

Sausage (Each) 3.00

Smashed Avocado 3.00

Black Pudding (Each) 2.00

Two Eggs of Your Choice 4.00

Two Vegan Sausages 4.00

Spinach 3.00

Sourdough Bread (Per Slice) 2.50

BURGERS AND SANDWICHES

All served with homemade chunky chips.

Upgrade to truffle or sweet potato fries for £1.50.

Steak Ciabatta (GFO) 16.00
5oz sirloin steak, caramelised onions, truffle aioli, applewood smoked cheddar cheese, on toasted ciabatta bread.

Meatball Ciabatta 16.00
Italian meatball in tomato sauce, smoked applewood cheese, in toasted ciabatta bread.

Botanico Chicken Burger 15.00
Buttermilk fried chicken, garlic mayo, salad stack, on brioche bun.

Club Sandwich (GFO) 16.00
Grilled chicken, mayo, back bacon, lettuce, sliced tomato, garlic mayonnaise, on homemade bread.

Botanico Vegan (VV) 16.00
Plant-based burger patty, served with salad stack, hummus on a homemade brioche bun.

Grilled Halloumi Burger (V) 14.00
Grilled halloumi, salad stack, sweet chilli served on a homemade brioche bun.

Smashed Cheese Burger 16.00
Double beef patty, salad stack, cheese, burger relish served on a homemade brioche bun.

SIDE DISHES

Halloumi Fries (GFO/V) 6.50

Hash Brown Stack (GFO/V) 6.00
Served with parmesan and truffle oil.

Triple Cooked Hand Cut Chips (GF/VV) 6.00

Skinny Fries (GFO/VV) 5.00

Sweet Potato Fries (GFO/VV) 5.00

Pancetta Cheese Fries (GFO) 6.00

Truffle Parmesan Fries (GFO/V) 6.00

Rocket & Parmesan Salad with Balsamic Glaze (GFO/V) 6.00

Mixed Salad (GFO/VV) 5.00

PASTA

Pasta & Pizza section is available from 12pm.

King Prawns and Pesto Linguine 18.00
Served in a creamy sauce with pesto base and king prawns.

Seafood Linguine 20.00
Mussels, clams, king prawns and cherry tomatoes, in a white wine sauce.

Gnocchi Quattro Formaggi (V) 15.00
Served in our handmade pizza basket, four cheese sauce, parmesan, smoked provola, blue cheese and pecorino.

Gnocchi Alla Sorrentina (V) 15.00
Served in our handmade pizza basket, tomato sauce, parmesan cheese and mozzarella cheese.

Lobster Linguine 26.00
Half lobster, served with linguine pasta in a rich cherry tomato and basil sauce.

Spaghetti Carbonara 14.00
Cured Italian pancetta, parmesan cheese, pepper and egg yolk and a dash of cream.

Tagliatelle Bolognese 14.00
Slow cooked beef bolognese ragù.

Penne Arrabbiata (VV) 13.00
Served in a spicy tomato sauce with chilli and garlic

Add chicken, prawns or mixed veg +3.00

Risotto ai Funghi e Tartufo (V) 18.00
Served in a creamy porcini mushroom and truffle sauce, with truffle slices.

Lasagna 16.00
Classic beef lasagna.

Add mixed salad or fries +3.00

Parmigiana (V) 16.00
Layered fried aubergine, with tomato sauce, with parmesan and mozzarella cheese.

Add mixed salad or fries +3.00

Ravioli Alla Bufala e Melanzane (V) 18.00
Ravioli filled with Buffalo mozzarella and aubergines, in cherry tomato sauce and parmesan cheese sauce.

Reginette Meatballs 18.00
Served with meatballs in a rich tomato and basil sauce, topped with parmesan cheese.

Paccheri Alla Genovese 16.50
Our homemade slow cooked beef and onion sauce.

Paccheri con Ragù di Salsiccia e Pecorino 16.50
Served with our slow cooked sausage ragù, and pecorino cheese.



Please let a member of the team know if you have allergen or dietary requirements.

All our dishes are prepared in the kitchen where nuts are used and we cannot guarantee that they are free from allergens. Although some dishes are labelled as gluten free, they are prepared in an ambience that handles gluten so there might be traces.

V - VEGETARIAN VV - VEGAN GFO - CAN BE MADE GLUTEN FREE

PIZZA

Pasta & Pizza section is available from 12pm.

Vegan cheese swap available

Marinara (VV) 10.00
Tomato, garlic and salsa verde.

Margherita (V) 13.00
Tomato sauce, mozzarella, and basil.

Diavola 14.00
Tomato sauce, mozzarella, and spicy salami.

Zingara 15.00
Tomato sauce, mozzarella, ham and mushrooms.

Pollo 16.00
Tomato sauce, mozzarella, spicy chicken, jalapeño, and sweetcorn.

Meat Feast 17.00
Tomato sauce, mozzarella, cooked ham, Italian sausage and spicy salami.

Italiana 17.00
Mozzarella, parma ham, rocket, cherry tomatoes, and parmesan shavings.

Please note the toppings on this pizza are served cold.

Amatriciana 16.00
Tomato sauce, mozzarella, red onion, pancetta, parmesan, black pepper, and basil.

Mortadella 18.00
White base, mozzarella, mortadella, creamy burrata cheese, pistachio crumble, basil, extra virgin olive oil.

Please note the toppings on this pizza are served cold.

Black Forest (V) 18.00
White base, porcini mushroom sauce, mozzarella, parmesan shavings, truffle oil, and basil.

Nduja 17.00
Tomato sauce, mozzarella, and nduja topped with burrata.

Parmigiana (V) 16.00
Tomato sauce, mozzarella, aubergine, basil, and parmesan cheese.

Rustica (V) 17.00
Tomato, mozzarella, aubergine, peppers, courgettes, spinach and mushrooms.

Quattro Formaggi (V) 15.00
Mozzarella, gorgonzola, smoked provola and parmesan cheese, honey and poached pears.

Calzone Classico 15.00
Tomato base, mozzarella and cooked ham.

Meat Classico 16.00
Tomato base, mozzarella, ham, Italian sausage, spicy salami and parmesan.

Genovese 16.00
White base, mozzarella, genovese slow cooked beef and onion ragù and parmesan.

Bistro Menu





Welcome to Botanico

Duke Street's beautiful all day eatery. Inspired by botanics, you'll be welcomed with stunning interior and surroundings when dining with us.

Created by the team behind Liverpool's popular Italian Quarter located in Liverpool city centre, Botanico is open everyday serving its freshly made dishes and desserts.

From 5pm Monday to Saturday and 2pm on a Sunday, Botanico's evening Bistro menu is available ensuring there's something for everyone with beautifully created meat, fish and vegetarian dishes, as well as our authentic Italian woodfired pizza and pasta dishes. Botanico also has a dedicated children's menu for mini diners.

With a selection of starters to begin your dining experience, you'll find light options as well as rich dishes that are packed full of flavour, or why not try a combination of starters that are perfect for sharing as you await your main course.

Our Bistro menu is home to a variety of larger plates including fresh fish dishes, succulent steaks and British classics. Or opt for a true taste of Italy with our authentic pizza and pasta.

Complete your evening with one of our homemade desserts that are freshly baked by our talented pastry team each day. You'll find a wide range of cheesecakes, traditional tiramisu, cannoli, and other cakes that are changed on rotation. We also have many flavours of our artisan, award-winning gelato.

Accompanying our selection of dishes is freshly made juices, hot drinks, cocktails, wines, beers and spirits.

ENJOY

APERITIFS

Olives (VV)	8.00
Homemade Focaccia and Tapenade	8.00
Hummus (V) <i>Served with homemade warm focaccia.</i>	8.00
Homemade Selection Of Sourdough (V) <i>Served with extra virgin olive oil and balsamic.</i>	8.00
Nduja and Smoked Provole Croquettes <i>Served with spicy nduja mayo.</i>	9.00
Truffle and Mushroom Arancini (V) <i>Italian rice ball filled with truffle and mushroom, finished with a rich Italian truffle and potato cream.</i>	8.00

STARTERS

Pea and Mint Soup (GFO/VV) <i>Served with homemade sourdough bread.</i>	10.00
Honey Glazed Beef Ribs <i>Served with mango and chimichurri sauce.</i>	12.00
Cozze alla Crema <i>Mussels, shallots, cream and served with homemade sourdough.</i>	15.00
Beetroot Carpaccio (V) <i>Rocket, feta cheese, walnut, pomegranate, olive oil, balsamic.</i>	10.00
Brandy Chicken Liver Pate <i>Served with toasted brioche bread and caramelised onion, mango chutney.</i>	11.00
Calamari <i>Fried calamari with courgette served with garlic mayo.</i>	12.00
Grilled Octopus <i>Served on a cream potato, paprika and salsa verde.</i>	11.00
Gamberoni <i>Tiger prawns, cherry tomato, garlic, chilli, white wine, served on croutons.</i>	15.00
Beef Carpaccio <i>Rocket, blue cheese sauce, pear and walnuts.</i>	15.00
Polpette <i>Beef meatballs in a rich tomato sauce served with homemade bread.</i>	15.00
Scallops (GFO) <i>Sealed scallops, dill sauce and caponata.</i>	16.00

BRUSCHETTE

Classica (VV) <i>Marinated baby plum tomatoes, extra virgin olive oil and basil.</i>	7.00
Caprese (V) <i>With beef tomato slices and buffalo mozzarella.</i>	9.00
Nduja <i>Creamy nduja, roasted peppers and burrata cheese.</i>	9.00
Salmon Bruschetta <i>Smoked salmon, burrata, lemon zest.</i>	9.00
Trio Bruschetta <i>Caprese, classica and smoked salmon.</i>	9.50

FOCACCIA

Garlic Butter (V)	8.00
Garlic Butter and Mozzarella (V)	9.00
Tomato, Chilli Flakes and Garlic (V)	9.00
Rosemary and Parma Ham and Rocket	14.00

SALADS

Caesar Salad (GFO) <i>Grilled chicken gem lettuce, streaky bacon, sourdough croutons, parmesan shavings and Caesar dressing.</i>	15.00
Beetroot Halloumi Salad (GFO/VV) <i>Mixed leaves, grilled sliced halloumi, roasted cherry tomato, toasted seeds, beetroot, vinaigrette.</i>	12.00
Steak Salad <i>5oz Sirloin Steak, Mixed leaves, red onion, roasted cherry tomatoes, parmesan shavings.</i>	16.00
Burrata Salad (GFO/V) <i>Fresh whole burrata on a bed of rocket and roasted cherry tomatoes, topped with green pesto and served with sourdough bread.</i>	13.00

(GFO) - Gluten Free Option (V) - Vegetarian (VV) - Vegan

If you suffer from nut or other allergies, please ask your server for more information.

All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products.



MAINS

Ox Cheek Risotto (GFO)	19.00
<i>Slow cooked ox cheek served on a bed of mixed herb risotto and veal jus.</i>	
Pollo Valdostana	18.00
<i>Pan-fried chicken breast, coated in panko breadcrumbs, ham, served with smoked cheese with butter and sage gnocchi.</i>	
10oz Ribeye Steak (GF)	35.00
<i>Served with roasted vegetables and potato.</i>	
Surf and Turf	50.00
<i>10 oz ribeye steak, half lobster served with lobster sauce.</i>	
Rack of Lamb	30.00
<i>Fondant potato, lamb jus, carrot.</i>	
Pork Belly	20.00
<i>Pancetta, braised cabbage, apple sauce, fondant potato, red wine jus.</i>	
Seabass Fillet	21.00
<i>Grilled seabass fillet, served with crushed new potato, butter and chives, capers, olives, cherry tomato sauce.</i>	
Fish and Chips	17.00
<i>Beer-battered haddock fillet served with tartare sauce and mushy peas.</i>	
Salmon Fillet (GFO)	20.00
<i>Grilled salmon fillet, served with buttery fennel-chilli, creamy lemon and dill sauce.</i>	
Chicken Ballottine alla Diavola	22.00
<i>Roast potato, broccoli and Diavola sauce.</i>	

SIDE PLATES

Garlic Wilted Spinach (GFO)(V)	6.00
Roasted Root Vegetables(GFO)(VV)	6.00
Triple Cooked hand-cut Chips (GFO)(VV)	5.00
Skinny Fries (GFO)(VV)	5.00
Sweet Potato Fries (GFO)(VV)	5.00
Truffle Parmesan Fries (V)	6.00
Rocket Parmesan Salad and Balsamic glase (V)	5.00

PASTA

King Prawns and Pesto Linguine	18.00
<i>Served in a creamy sauce with pesto base and king prawns.</i>	
Seafood Linguine	20.00
<i>Mussels, clams, king prawns and cherry tomatoes, in a white wine sauce.</i>	
Gnocchi Quattro Formaggi (V)	15.00
<i>Served in our handmade pizza basket, four cheese sauce, parmesan, smoked provola, blue cheese and pecorino.</i>	
Gnocci Alla Sorrentina (V)	15.00
<i>Served in our handmade pizza basket, tomato sauce, parmesan cheese and mozzarella cheese.</i>	
Lobster Linguine	26.00
<i>Half lobster, served with linguine pasta in a rich cherry tomato and basil sauce.</i>	
Spaghetti Carbonara	14.00
<i>Cured Italian pancetta, parmesan cheese, pepper and egg yolk and a dash of cream.</i>	
Tagliatelle Bolognese	14.00
<i>Slow cooked beef Bolognese ragú.</i>	
Penne Arrabbiata (VV)	13.00
<i>Served in a spicy tomato sauce with chilli and garlic.</i>	
Add chicken, prawns or mixed veg	+3.00
Risotto ai Funghi e Tartufo (V)	18.00
<i>Served in a creamy porcini mushroom and truffle sauce with truffle slices.</i>	
Lasagne	16.00
<i>Classic beef lasagne.</i>	
Add mixed salad or fries	+3.00
Parmigiana (V)	16.00
<i>Layered fried aubergine, with tomato sauce, with parmesan and mozzarella cheese.</i>	
Add mixed salad or fries	+3.00
Ravioli Alla Bufala e Melanzane (V)	18.00
<i>Ravioli filled with Buffalo mozzarella and aubergines, in cherry tomato sauce and parmesan cheese sauce.</i>	
Reginette Meatballs	18.00
<i>Served with meatballs in a rich tomato and basil sauce, topped with Parmesan cheese.</i>	
Paccheri Alla Genovese	16.50
<i>Our homemade slow cooked beef and onion sauce.</i>	
Paccheri con Ragú di Salsiccia e Pecorino	16.50
<i>Served with our slow cooked sausage ragú and pecorino cheese.</i>	



PIZZA

Marinara (VV)	10.00
<i>Tomato, garlic and salsa verde.</i>	
Margherita (V)	13.00
<i>Tomato sauce, mozzarella and basil.</i>	
Diavola	14.00
<i>Tomato sauce, mozzarella and spicy salami.</i>	
Zingara	15.00
<i>Tomato sauce, mozzarella, ham and mushrooms.</i>	
Pollo	16.00
<i>Tomato sauce, mozzarella, spicy chicken, jalapeño, and sweetcorn.</i>	
Meat Feast	17.00
<i>Tomato sauce, mozzarella, cooked ham, Italian sausage and spicy salami.</i>	
Italiana	17.00
<i>Mozzarella, parma ham, rocket, cherry tomatoes and parmesan shavings.</i>	
Please note the toppings on this pizza are served cold	
Amatriciana	16.00
<i>Tomato sauce, mozzarella, red onion, pancetta, parmesan, black pepper, basil.</i>	
Mortadella	18.00
<i>White base, mozzarella, mortadella, creamy burrata cheese, pistachio crumble, basil, extra virgin olive oil.</i>	
Please note the toppings on this pizza are served cold	
Black Forest (V)	18.00
<i>White base, porcini mushroom sauce, mozzarella, parmesan shavings, truffle oil, basil.</i>	
Nduja	17.00
<i>Tomato sauce, mozzarella and nduja topped with burrata.</i>	
Parmigiana (V)	16.00
<i>Tomato sauce, mozzarella, aubergine, basil, parmesan cheese.</i>	
Rustica (V)	17.00
<i>Tomato, mozzarella, aubergine, peppers, courgettes, spinach and mushrooms.</i>	
Quattro Formaggi (V)	15.00
<i>Mozzarella, gorgonzola, smoked provola and parmesan cheese, honey and poached pears.</i>	
Calzone Classico	15.00
<i>Tomato base, mozzarella and cooked ham.</i>	
Meat Calzone	16.00
<i>Tomato base, mozzarella, ham, Italian sausage, spicy salami and parmesan.</i>	
Genovese	16.00
<i>White base, mozzarella, genovese slow cooked beef and onion ragú and parmesan.</i>	

(GFO) - Gluten Free Option (V) - Vegetarian (VV) - Vegan

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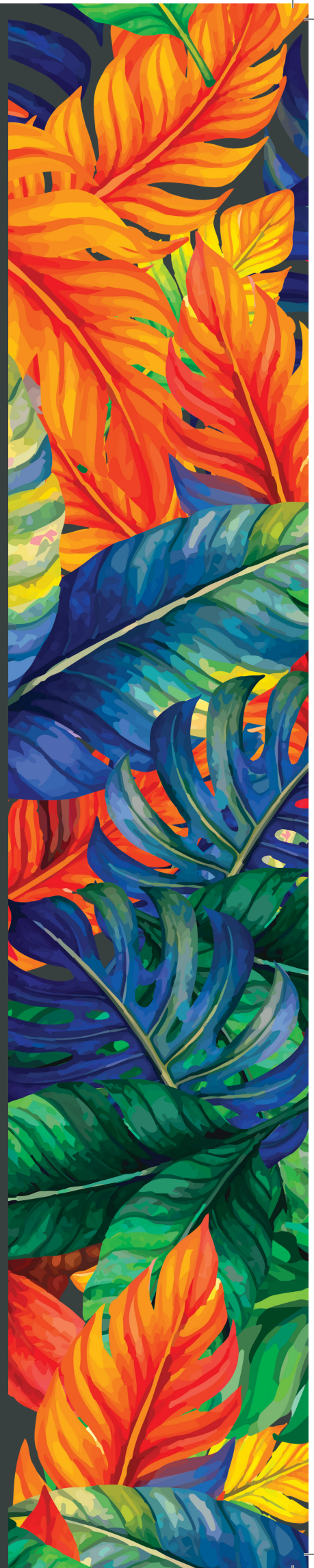


Botanico

DUKE STREET

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Summer
Afternoon
Tea



CHOICE OF COCKTAIL

French Martini

Chambord, vodka and pineapple juice

Pornstar Martini

Vanilla vodka, passion fruit liqueur and pineapple juice

Mimosa

Prosecco and orange juice

SELECTION OF SANDWICHES

Egg Mayonnaise

Served on white bread

Lemon Chicken

Served on brown bread

Pastrami

Served with homemade truffle aioli and rocket on white bread

SELECTION OF CAKES AND PASTRIES

Strawberry Choux Bun

Choux Bun filled with custard cream and strawberry compote, topped with strawberry jelly

Apple Cake

Apple cake baked with crystallised hazelnut and almond topping

Peach Macaroon

Macarons with peach jelly and a hint of mango

Yuzu Cake

Layered yuzu mousse and sponge cake, finished with yuzu glaze, cocoa butter and whipping cream

Rose and Hibiscus Shortbread

Shortbread layered with rose cream and hibiscus jelly

Orange and Lemon Scones

Served with jam and clotted cream

Served with a choice of our selection of teas and coffees.

PER PERSON

£37

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ⓑ

Vegan

Summer Afternoon Tea



CHOICE OF COCKTAIL

French Martini

Chambord, vodka and pineapple juice

Pornstar Martini

Vanilla vodka, passion fruit liqueur and pineapple juice

Mimosa

Prosecco and orange juice

SELECTION OF SANDWICHES

Moroccan Style Hummus

Served with roasted Mediterranean vegetables on brown bread

Tofu, Cucumber and Beetroot Hummus

Served with baby gem on white bread

SELECTION OF CAKES AND PASTRIES

Apple Cake

Apple cake baked with crystallised hazelnut and almond topping

Peach Macaroon

Macarons with peach jelly and a hint of mango

Yuzu Cake

Layered yuzu mousse and sponge cake, finished with yuzu glaze, cocoa butter and whipping cream

Rose and Hibiscus Shortbread

Shortbread layered with rose cream and hibiscus jelly

Mixed fruit tart

Vegan tart filled with cream and mixed fruit and finished with icing dust

Scones

Served with jam

Served with a choice of our selection of teas and coffees.

PER PERSON

£37

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B

Gluten Free

Summer Afternoon Tea



CHOICE OF COCKTAIL

French Martini

Chambord, vodka and pineapple juice

Pornstar Martini

Vanilla vodka, passion fruit liqueur and pineapple juice

Mimosa

Prosecco and orange juice

SELECTION OF SANDWICHES

Egg Mayonnaise

Served on white bread

Lemon Chicken

Served on white bread

Pastrami

Served with homemade truffle aioli and rocket on white bread

All served on gluten free bread

SELECTION OF CAKES AND PASTRIES

Strawberry Choux Bun

Choux Bun filled with custard cream and strawberry compote, topped with strawberry jelly

Apple Cake

Apple cake baked with crystallised hazelnut and almond topping

Peach Macaroon

Macarons with peach jelly and a hint of mango

Yuzu Cake

Layered yuzu mousse and sponge cake, finished with yuzu glaze, cocoa butter and whipping cream

Rose and Hibiscus Shortbread

Shortbread layered with rose cream and hibiscus jelly

Scones

Served with jam and clotted cream

Served with a choice of our selection of teas and coffees.

PER PERSON

£37

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B

Kids

Summer Afternoon Tea



SELECTION OF SANDWICHES

Egg Mayonnaise

Ham

Cheddar Cheese

All served on white bread

SELECTION OF CAKES AND PASTRIES

Chocolate Fudge Bar

Homemade vanilla fudge covered with milk chocolate

Strawberry Choux Bun

Choux Bun filled with custard cream and strawberry compote, topped with strawberry jelly

Madeleine

Madeleine covered with milk chocolate

**Served with a choice of our selection of teas
and hot chocolate.**

PER CHILD

£17



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Kids Menu



Kids Breakfast

Available from 8:30am to 4:00pm

Homemade French Toast 6.00

Pancakes Stack 7.00

Kids Breakfast (GFO) 7.00

Sausage, baked beans, scrambled egg, hash brown, served with toast.

Both served with one of the following:

Nutella and strawberries (V)

Summer berries sauce and syrup (V)

Kids Lunch

Available from 12:00pm

MAINS

Chicken Nuggets & Chips 7.00

Penne Pomodoro (VV) 7.00

Penne Pasta in Tomato Sauce

Sausage, Mash and Gravy 7.00

Fish Goujons 7.00

Served with chips and peas

Spaghetti Bolognese 9.00

PIZZA

Margherita (V) 7.00

Cheese and tomato

Cheese and Ham 8.00

Served with tomato sauce, mozzarella and ham

Pepperoni 8.00

Cheese, tomato and spicy salami

(GFO) - Gluten Free Option (V) - Vegetarian (VV) - Vegan

If you suffer from nut or other allergies, please ask your server for more information.

All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products.





Wine List



Champagne & Prosecco

		125ML	BOTTLE
1.	Champagne Nicolas Feuillatte, Réserve Exclusive Brut Vegan	£11.00	£59.00
	<i>France (1) France's No.1 Champagne which is light, fresh and vibrant with lovely intense, expressive fruit and delicate bubbles.</i>		
2.	Prosecco DOC Brut, Luminista Vegan	£7.00	£28.00
	<i>Italy (1) A slightly drier (Brut) Prosecco with fruity notes of peach and apple, fresh and light with balanced acidity and body.</i>		
3.	Rosamaro Spumante, Masseria		£38.00
	<i>Italy (2) Soft and smooth flowing with floral and fruity notes.</i>		
4.	Laurent-Perrier Rosé NV Vegan		£115.00
	<i>France (1) The iconic Rosé Champagne is characterised by its ripe red fruit aromas, a high intensity and great freshness.</i>		



White Wine

		175ML	250ML	BOTTLE
5.	Inzolia Organic, Na.Ti.Vo. Vegan <i>Italy (2)</i> <i>A lovely organic wine, fruity and elegant with vanilla notes.</i>	£6.75	£9.50	£25.00
6.	Pinot Grigio DOC Organic, Botter <i>Delle Venezie Vegan Italy (2)</i> <i>A quality organic Pinot Grigio showing intense but elegant apple flavours with a clean, fresh and attractive mineral taste.</i>	£7.25	£9.75	£28.00
7.	Grillo, Angelo, Sicilia <i>Italy (1)</i> <i>A native Sicilian variety, bursting with vibrant citrus and tropical fruit flavours, culminating in a crisp, refreshing and dry finish.</i>			£23.00
8.	Vilana/Vidiano, Karavitakis Vegan <i>Crete, Greece (1)</i> <i>Refreshing lemony acidity with ripe peach and apricot aromas, rich body and a longing finish.</i>			£36.00
9.	Fiano, Apulo Bianco, Masseria Altemura <i>Italy (2)</i> <i>A very pleasant mouthful, lively and intensely aromatic.</i>			£29.00
10.	Sauvignon Blanc, Allan Scott <i>Marlborough, New Zealand (1)</i> <i>A crisp, refreshing wine, tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish.</i>	£7.50	£10.50	£30.00

11. Chardonnay North Coast, Buena Vista £47.00
California, USA (3)
Featuring aromas of apple and pear, with hints of tropical fruits. Creamy yet crisp, showcasing vanilla and oak notes.
12. Vermentino di Bolgheri, Guado al Tasso £46.00
Italy
A fresh and lively wine with notes of white fruit, floral aromas and a hint of minerality.
13. Sancerre, Domaine Cherrier £65.00
France
Full of flavour, intensity and finesse, with ripe, fresh aromas of white flowers and asparagus. Smooth and complex!

**On wines by the glass a 125ml serving
is available on request.**



Red Wine

		175ML	250ML	BOTTLE
14.	Malbec, Los Donna Jazmin Vegan			£28.00
	<i>Argentina (C)</i> <i>An enticing Malbec, smooth and bold, rich and easy-drinking. This has the perfect combination of body, flavour and enjoyment.</i>			
15.	Primitivo di Puglia IGT Organic, Botter	£7.25	£9.75	£28.00
	<i>Italy (C)</i> <i>A lovely organic red displaying plum, cherry, marmalade and tobacco aromas with a good structure and balance between soft tannins and acidity.</i>			
16.	Shiraz, Bushranger Vegan	£7.00	£9.65	£26.00
	<i>Australia (B)</i> <i>Intense fruit flavours of cherry and plum intertwine with sumptuous aromas of coffee and chocolate.</i>			
17.	Bardolino Classico DOC, Zonin	£7.50	£9.95	£29.00
	<i>Italy (B)</i> <i>This wine is a ruby red colour. Dry, medium bodied, light tannins and red fruit driven.</i>			
18.	Pinot Noir North Coast, Buena Vista			£47.00
	<i>California, USA (B)</i> <i>Bold aromas of ripe red fruit are followed by spicy notes of cinnamon and clove. The palate shows flavours of raspberry and black cherry unfolding into hints of mocha and cardamom which last through to the bright, fresh finish. Delicious!</i>			
19.	Rioja Tempranillo, Conde Valdemar Vegan			£29.00
	<i>Rioja, Spain (B)</i> <i>A modern style Rioja fermented in stainless steel with no oak ageing. Soft and juicy.</i>			

- | | |
|-----|--|
| 20. | <p>Amarone, Zonin £65.00</p> <p><i>Italy (D)</i>
 <i>Broad and nuanced with a scent of wild berries.</i></p> |
| 21. | <p>Merlot & Corvina, Fresco di Masi Rosso, £8.50 £12.00 £34.00
 Masi Vegan</p> <p><i>Veneto, Italy</i>
 <i>Served chilled. This vibrant red wine from Masi Agricola is made with merlot and corvina from the Veneto region. It features lively acidity and smooth tannins, offering flavours of ripe red berries and cherries. This approachable wine pairs well with various dishes and is best enjoyed chilled.</i></p> |
| 22. | <p>Montepulciano d'Abruzzo DOC, Zonin £9.50 £12.50 £35.00</p> <p><i>Italy</i>
 <i>A luscious and harmonious wine that pairs well with antipasti, lamb and beef.</i></p> |
| 23. | <p>Toricoda Primitivo Salento IGT £55.00</p> <p><i>Italy</i>
 <i>This wine impresses with a dense and powerful structure whilst remaining elegant in the glass. A perfect companion to hearty dishes that are full of flavour!</i></p> |
| 24. | <p>Castello di Albola, Chianti £10.50 £15.25 £45.00
 Classico Organic</p> <p><i>Italy</i>
 <i>An intense and lively ruby red wine with red fruit notes and violets!
 Harmonious and fresh!</i></p> |

**On wines by the glass a 125ml serving
is available on request.**

Rosé Wine

		175ML	250ML	BOTTLE
25.	Zinfandel Rosé, Hawkes Peak	£5.75	£8.25	£22.00
	<i>California, USA (5)</i> <i>Luscious strawberry aromas with a bright, berry fruited palate which is juicy but very refreshing too.</i>			
26.	Pinot Grigio Rosé, Via Enrico Vegan	£6.50	£9.25	£24.00
	<i>Italy (1)</i> <i>Delicate pink colour with typical copper nuances, deliciously silky and smooth with crisp lingering raspberry flavours.</i>			
27.	Provence, Symphonie, Château Sainte Marguerite			£48.50
	<i>France (1)</i> <i>Fresh, elegant and fine, with fruity and floral aromas! Long-lasting citrus and grapefruit flavours.</i>			
28.	Glorius Château La Castille AOP	£9.75	£12.95	£37.00
	<i>Côtes de Provence Rosé Vegan</i> <i>France (2)</i> <i>Classic and stylish Rosé from Provence. It's aromatic with citrus and white fruits with a fruity but elegant persistence.</i>			

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A vertical border on the left side of the page featuring a vibrant, colorful illustration of tropical plants. It includes a large blue monstera leaf at the top, followed by orange and red leaves, a green leaf with a blue and red striped pattern, and a red flower at the bottom.

Drinks Menu



COCKTAILS

French Martini 12.50

Vodka, Chambord, Pineapple juice and Raspberries

Pornstar Martini 12.50

Vanilla Vodka, Passion fruit liqueur, Pineapple juice and prosecco

Espresso Martini 12.50

Vanilla Vodka, Kahlua, Fresh brew coffee and gomme

Negroni 12.50

Campari, Gin and sweet vermouth

Sours

Whiskey sour 12.50

Buffalo Trace, lemon juice, gomme and bitters

Amaretto Sour 12.50

Amaretto, lemon juice, gomme and bitters

Bramble 12.00

Tanqueray Gin, Breme de Mure, lemon juice and sugar

Boulevardier 12.50

Woodford Reserve, Campari and sweet vermouth

Dark & Stormy 11.50

Rum, Lime, ginger beer topped with Goslings Dark Rum

Spiced Pina Colada 11.50

Captain Morgans Spiced Gold rum, pineapple juice, lime and coconut

Daiquiri

Classic (Frozen or Straight up) 12.00

White rum, lime and sugar

Strawberry 12.00

White rum, lime and strawberry

Peach 12.00

White rum, lime and peach

Gimlet 12.00

Gin, lime juice, mint and sugar

Cosmopolitan 12.00

Ketel One Citron, Cointreau, lime juice and cranberry

Classic Mojito 11.50

White Rum, Lime, mint and sugar topped with soda

Kir Royale 9.75

Champagne with Cassis

Lychee Martini 12.50

Vodka, Lychee syrup, lime juice and Apple juice

Margarita

Classic Margarita 12.50

Tequila, Cointreau, lime and gomme

Blackberry Margarita 12.50

Tequila, Cointreau, lime and blackberry gomme

SPRITZ

Aperol Spritz 12.00

Limoncello Spritz 12.00

Campari Spritz 11.50

Botanico Spritz 11.50

MOCKTAILS

Fruit Passion 5.95

Orange, Pineapple, lime juice, passionfruit puree and grenadine

Non-appletini 5.95

Apple juice, lychee syrup, Lemon juice and bitters

Virgin Mojito 5.95

Apple juice, mint, lime juice and gomme topped with soda

Crodino Spritz 5.95

Crodino, Cranberry and soda

BEER, DRAUGHT & CIDER

Guinness 4.2% ABV 6.80

Guinness 0.0% ABV 6.80

Angelo Poretta 4.8% ABV 6.50

Brooklyn Stonewall IPA 4.3% ABV 6.80

ABK Hell 5.0% ABV 6.50

ABK Weissbier 5.3% ABV 6.80

Kronenbourg 1664 Blanc 5.0% ABV 6.50

Bottled Beers

Peroni Nastro Azzurro GF 5.1% ABV 6.00

Peroni Libera 0.0% ABV 5.50

Birra Moretti 4.6% ABV 6.25

Old Mout Cider Berries & Cherries 4.0% ABV 6.80



SOFT DRINKS

Coca Cola 200ml	3.80
Diet Coke 200ml	3.80
Coke Zero 200ml	3.80
Schweppes Lemonade 200ml	3.80
Appletiser	3.80
San Pellegrino Orange	3.80
San Pellegrino Lemon	3.80
Crodino	3.50

Fever Tree Tonics & Mixers

Indian Tonic	3.25
Refreshingly light tonic	3.25
Elderflower tonic	3.25
Fever Tree Elderflower Tonic	3.00
Ginger Ale	3.25
Ginger Beer	3.25

MINERAL WATER

Still water 330ml	£3.00
Still water 750ml	£3.00
Sparkling water 330ml	£6.00
Sparkling water 750ml	£6.00

HOMEMADE LEMONADE

Classic Lemonade	5.50
<i>Fresh lemons, lemon juice, sugar, soda and ice</i>	
Red Berry Lemonade	5.50
<i>Fresh red berries, fresh lemon juice, sugar, soda and ice</i>	
Fresh Mint and Lime Lemonade	5.50
<i>Fresh mint, fresh limes and lemons, lemon juice, soda and ice</i>	
Passion Fruit and Mango Lemonade	5.50
<i>Fresh passion fruit, mango purée, fresh lemon juice, sugar, soda and ice</i>	
Add a shot of your choice	3.50
<i>Vodka, rum or gin</i>	

HOMEMADE SMOOTHIES

Straw-Berry Fields	5.50
<i>Strawberries, raspberries, banana and coconut milk</i>	
Power of Sunshine	5.50
<i>Ginger, pineapple, mango, banana and coconut milk</i>	
Purple Dolce Vita	5.50
<i>Blueberries, raspberry, banana, lime, ginger and coconut milk</i>	
Botanico Smoothie	5.50
<i>Kiwi, avocado, cucumber, spinach, banana, ginger and coconut milk</i>	

JUICES

Homemade freshly squeezed orange juice	4.50
ACE - fresh orange & carrot	4.50
Apple	3.50
Pineapple	3.50
Cranberry	3.50

GIN

Gordons	4.00
Gordons Pink	4.00
Gordons 0.0%	3.75
Hendricks	4.50
Malfy Lemon	4.25
Malfy Orange	4.25
Malfy Pink Grapefruit	4.25
Tanqueray	4.25
Tanqueray No 10	4.75

VODKA

	Single	Double
Smirnoff	4.00	7.00
Smirnoff Vanilla	4.00	7.00
Smirnoff Miami Peach	4.00	7.00
Ketel One	4.50	8.00
Ketel One Citron	4.50	8.00
Grey Goose	4.95	8.50
Ciroc	4.95	8.50

RUM

	Single	Double
Captain Morgan Spiced Gold	4.25	7.50
Captain Morgan White	4.25	7.50
Captain Morgan Dark	4.25	7.50
Kraken Spiced dark	4.50	8.00



WHISKEY	Single	Double
Johnnie Walker Black label	4.50	8.00
Jameson	4.25	7.50
Jack Daniels	4.00	7.00
Loch Lomond Original	4.00	7.00
Loch Lomond 12year	4.85	9.00
Woodford Reserve	4.50	8.00
Makers Mark	4.25	7.50
Monkey Shoulder	4.25	7.50
Buffalo Trace	4.50	8.00
Laphroaig 10yr	5.75	10.50
Dalwhinnie 15yr	7.50	13.50
Oban 14yr	15.00	28.00
COGNAC	Single	Double
Vecchia Romagna	5.50	10.0
Remy Martin VSOP	6.80	11.50
Courvoisier	6.25	10.50
LIQUEURS	Single	Double
Baileys	4.50	8.00
Frangelico	4.50	8.00
Amaretto	4.50	8.00
Southern Comfort	4.50	8.00
Tia Maria	4.00	7.00
Cointreau	4.50	8.00
AFTER DINNER		
Amaro Del Capo		4.50
Limoncello		4.00
Sambuca		4.00
Jagermeister		4.00
Nocino Di Modena Casoni 40%		4.50
Liquirria Amara Casoni 25%		4.25
Ciocolatosa Casoni 17%		4.25
Figs & Cherries Casoni 21%		4.25
Limoncello Sorrento IGP Casoni 30%		4.50

TEA POTS

English Breakfast Earl Grey	3.00
Peppermint	3.50
Fresh Mint	3.50
Malibu Dream	3.50
<i>Apple, rosehip, pineapple and coconut with hibiscus</i>	
Ginger Root and Lemon	3.50
Strawberry and Kiwi Fruit Tea	3.50
Green Tea	3.50

COFFEE

Espresso Singlo	2.50
Double Espresso	3.00
Cappuccino	4.00
Macchiato	3.50
Macchiato Doppio	4.00
Latte	4.00
Flat White	4.00
Mocha	4.25
Hot Chocolate	4.50
<i>Cinnamon, spicy, vanilla</i>	
Chai Tea Latte	4.25
Matcha Latte	4.25

Alternative milks

Oat, almond, soya, coconut

Syrups

Vanilla, caramel, hazelnut, orgeat, pumpkin spice, pistachio

0.80

Decaf and Iced options are available



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Dessert Menu



TRADITIONAL ITALIAN CAKES

Traditional Tiramisu 8.00

Classic Italian tiramisu, topped with mascarpone cream, served with chocolate soil and vanilla gelato.

Pistachio Tiramisu 8.00

Classic Italian pistachio flavoured tiramisu, served with raspberry sauce, pistachio crumbs and pistachio gelato.

Traditional Cannolo 8.00

Fried and crispy pastry wrap, stuffed with a creamy filling of sweet ricotta cheese, topped with roasted almonds and glazed cherries, served with chocolate gelato.

Pistachio Cannolo 8.00

Fried and crispy pastry flavoured with pistachio, stuffed with a creamy pistachio-sweet ricotta filling, garnished with pistachio crumbs and a maraschino cherry, served with pistachio gelato.

Fruit Tart 8.00

Homemade tart, served with custard cream and fresh fruits.

Lemon Tart 8.00

Vanilla tart, lemon cream, raspberry gel and vanilla crumble, served with raspberry sorbet.

Ruby Chocolate Fruit Tower 8.00

Vanilla sponge, chantilly cream and fresh fruit, wrapped in ruby chocolate.

BAKED CAKES

Manchester Tart 8.00

Shortcrust pastry tart layered with jam and baked custard, coated in coconut flakes and Maraschino cherries, served with Amarena gelato.

Bakewell Tart 8.00

Shortcrust pastry filled with Amarena cherries, almond frangipane and topped with roasted almond flakes, served warm with Amarena cherry gelato.

Pineapple & Almond Tart 8.00

Frangipane tart with pineapple and almonds, served with cinnamon gelato.

Apple Cake 8.00

Shortcrust pastry apple cake, served warm with cinnamon powder.

Hazelnut Tart 8.00

Shortcrust pastry layered with hazelnut cream and frangipane cake, garnished with roasted hazelnut nibs, served with Rocher gelato.

Salted Caramel Brownie 8.00

Warm chocolate brownie dressed with salted caramel sauce, served with Lotus crumble and vanilla gelato.

Crème Brûlée 8.00

Rich custard base topped with a layer of caramelised sugar, served with cinnamon gelato.

CHEESECAKES

Lemon & Lime 8.00

Lotus 8.00

Strawberry 8.00

White Chocolate & Caramel 8.00

GLUTEN FREE CAKES

Caprese Cake 8.00

A flourless chocolate cake made with melted dark chocolate and almonds, served with vanilla gelato.

CAKES

Red Velvet 8.00

Red velvet sponge cake layered with buttercream, served with raspberry sorbet and chocolate soil.

Black Forest 8.00

Dark chocolate mousse, Bavarian cream with Amarena cherries, served with homemade vanilla gelato.

GELATO

1 Scoop 3.50 2 Scoops 5.50 3 Scoops 7.00

Vanilla

Chocolate

Kinder Bueno

Pistachio

Amarena Cherry

Rocher

Cinnamon

Mint & Chocolate

Cookie Dough

Vegan Vanilla

Raspberry Sorbet

Strawberry Sorbet



Please let a member of our team know if you have allergen or dietary requirements. All our dishes are prepared in the kitchen where nuts are used and we cannot guarantee that they are free from allergens. Although some dishes are labelled as gluten free, they are prepared in an ambience that handles gluten so there might be traces.

Sunday Menu





Sunday Roast

AVAILABLE FROM
2PM -9PM

THE BOTANICO SUNDAY ROAST

All served with roasted potatoes, braised red cabbage, sweet potato puree, carrots, tenderstem broccoli, Yorkshire pudding and rich gravy.

CHOOSE FROM:	Topside Beef	20
	Half Chicken	18
	Lamb Shoulder <i>Slow cooked for 12 hours</i>	19
	Porchetta <i>Slow cooked Pork Belly</i>	18
	Nut Roast (v) (vv)	16
	Sharing Board for 2 <i>Beef topside, pulled lamb shoulder & half chicken served with all the trimmings and gravy.</i>	40
SIDES:	Creamed Spinach (v)	6
	Cauliflower Cheese (v)	6
	Pigs in Blankets	6
	Mashed Potato (v)	6
	Pancetta Petis Pois (v)	6

(vv) - Vegan (v) - Vegetarian

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