

# Bistro Menu



# Welcome to Botanico



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

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

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

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## 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

## MAINS

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

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



## PIZZA

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

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BRUNCH & BISTRO

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BAKERY - AFTERNOON TEA

