



DUKE STREET

# Breakfast, Brunch & Lunch

botanicodukestreet.co.uk  
@botanicodukestreet

## 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.

<b>Add Sliced Truffle (GF/VV)</b>	<b>+4.00</b>
<b>DIPS</b>	<b>2.00</b>
Garlic Aioli (GF/V)	Pesto Mayo (GF/V)
Truffle Aioli (GF/V)	Sweet Chilli 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.